## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100	T AN	A.															
Esta	ablist	imen	t Nar		Mikey's Pizza MT #1153					Tur	vo of E	Establi	ie liture c	Farmer's Market Food Unit     @ Permanent O Mobile	8		X	
Add	ress				975 Main St					1 93	AC OF D	-568.00	ISCIENCE	O Temporary O Seasonal				
City					Nashville	n 12	2:1	.0 F	PM	A	M/PI	и ті	me o	ut 12:50; PM AM/PM				
		n Da	te		12/05/2023 Establishment # 60531646				Emb	_								
			spect		Routine O Follow-up O Complain				relimir		-		Cor	nsultation/Other				
Risk	Cat	egon	,		O1 122 O3			04				Fo	-wollo	up Required 🕱 Yes O No 🛛	Number of Se	ats		
			·		ors are food preparation practices and employee							repo	ortec	to the Centers for Disease Control an	nd Preventi		-	
				as c	ontributing factors in foodborne illness outbreat										r injury.			
		(Ma	rk de	elgnel	FOODBORNE ILLNESS R ed compliance status (IH, OUT, HA, HO) for each numbered ite										ry or subcateg	pery.)		
IN	⊨in c	mpili			OUT=not in compliance NA=not applicable NO=not observ									spection R=repeat (violation of the same				
					Compliance Status		R	WT	_					Compliance Status			R	WT
	IN	ουτ	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Roheating of Time/Temp				
1	鬣	0	_	_	Person in charge present, demonstrates knowledge, and	0	0	5	16	0	0		0	Control For Safety (TCS) Foods Proper cooking time and temperatures		~	~	
			NA	NO	Employee Health					8		춦		Proper reheating procedures for hot holding	$\rightarrow$	8	윙	5
		10			Management and food employee awareness; reporting	0	0		1 1					Cooling and Holding, Date Marking, and		- 1	- 1	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control				
	IN	OUT	NA	NO	Good Hygienic Practices		<u> </u>			0	0	×	0	Proper cooling time and temperature		0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		0			X	Proper hot holding temperatures		0	ত	
5	嵩				No discharge from eyes, nose, and mouth	0	0	Ľ	20	25	0	0		Proper cold holding temperatures		0	0	5
			NA	NO	Preventing Contamination by Hands			_	21	120	0	0	0	Proper date marking and disposition		0	0	
6	邕	0	_	_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-		22	0	鬣	0	0	Time as a public health control: procedures and	d records	0	0	
7	<b></b>	0	0	0	alternate procedures followed	0	0	ľ		IN	OUT	NA	NO	Consumer Advisory			_	
		0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and under	rcooked	0	0	4
-			NA	NO	Approved Source	-		_		-				food		<u> </u>	<u> </u>	-
	<u>S</u>		~	-2-2	Food obtained from approved source Food received at proper temperature	0	0		ΙH	IN	OUT	_	NO	Highly Susceptible Populations	·			
	×		0	25	Food in good condition, safe, and unadulterated	1ŏ	ŏ	5	24	0	0	25		Pasteurized foods used; prohibited foods not of	ffered	0	0	5
	0	ŏ	×	0	Required records available: shell stock tags, parasite	ŏ	ō			IN	OUT	NA	NO	Chemicals			_	
				-	destruction	<u> </u>	<u> </u>											
		OUT		NO	Protection from Contamination Food separated and protected		0		몀	0	0	X	J	Food additives: approved and properly used		8	읭	5
		ð			Food-contact surfaces: cleaned and sanitized		ŏ		ľ			NA	NO	Toxic substances properly identified, stored, us Conformance with Approved Process		01	~	_
	_	_	-	1	Proper disposition of unsafe food, returned food not re-	_			l Ha	-		100	110	Compliance with variance, specialized process	s and	-	-	
15	2	0			served	0	0	2	27	0	0	×		HACCP plan	, aa	0	0	5
				-														
				Goo	d Retail Practices are preventive measures to c	ontro	l the	e intr	rodue	tion	of p	atho	gens	s, chemicals, and physical objects into	foods.			
						GOO	DD R	ΞTA	IL PP	UA CT	<b>ICE</b>	3						
				00	F=not in compliance COS=con				g insp	ection				R-repeat (violation of the same code			_	
	_				Compliance Status	COS	R	WT	ᄂ	_				Compliance Status		cos	R	WT
2	_	OUT	Dect	0.0525	Safe Food and Water d eggs used where required	0	0	1	IF		UT	and a	nd no	Utensils and Equipment property design of the second secon	inned	Т	Т	
2	_				ice from approved source	+ŏ	ŏ	2	4	5				, and used	Gues'	0	이	1
3	0	Õ			btained for specialized processing methods	Õ	ŏ	1		6				g facilities, installed, maintained, used, test strip	~	0	0	1
		OUT			Food Temperature Control					_	-					-	-	
3	1				ling methods used; adequate equipment for temperature	0	0	2	∣∟	_	-	lonfoo	d-cor	ntact surfaces clean		0	0	1
	1	-	contr	noil		1 -	1 - 1	- 1		9	UT			Physical Facilities				

			GO	)D R	ETA	IL PRA	CTIC				
		OUT=not in compliance COS=corre				g inspect	ion	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT			Compliance Status	COS	R	WT
	OUT						OUT	Utensils and Equipment			
28		Pasteurized eggs used where required	0	0	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
29		Water and ice from approved source	0		2	1 40	U U	constructed, and used	U U	U.	
30		Variance obtained for specialized processing methods	0	0	1	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
	OUT	Food Temperature Control				1	U U	warewasning racinoes, installed, maintained, dsed, ast salps	v	U.	· ·
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nonfood-contact surfaces clean	0	0	1
31	0	control	10	0	2		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification			-	51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination		· · ·		53	0	Physical facilities installed, maintained, and clean	0	0	1
36	篇	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0		0
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils						Non-Smokers Protection Act		-	
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	125	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0		
43		Single-use/single-service articles; properly stored, used	0			59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0							

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719

NE	12/05/2023	( gentionen Nicfor	12/05/2023				
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date				
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****							

PH-2267 (Rev. 6-15)	Free food safety training c		nth at the county health department.	RDA 629
1172207 (1007. 0-10)	Please call (	) 6153405620	to sign-up for a class.	101.023

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information					
Establishment Name: Mi	key's Pizza MT #1153				
Establishment Number #:	605316467				

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
They wash dishes at their			

I	Equipment l'emperature	_				
	Description	Temperature (Fahrenheit)				

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit				
Ranch in prep cooler	Cold Holding	40				
Mozzarella pizza in prep cooler	Cold Holding	39				
Mozzarella in low boy cooler	Cold Holding	40				

#### Observed Violations

Total # 3

Repeated # 0

2: There was no employee health policy available and person in charge could not demonstrate knowledge. Corrective action, a copy was provided.

22: Pizaa that was cooked at 11:15am on Time as a public health control does not have a time tag. Also, there was no written policy available. Time now is 12:40pm.

36: Entrance door and window was left opened.



### Establishment Information

Establishment Name: Mikey's Pizza MT #1153

Establishment Number: 605316467

### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering guestions regarding principles applicable to the food operation. 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses. 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area. 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes. 6: Observed 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods. 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: Next page 10: (NO): No food received during inspection. 11: (IN) All food was in good, sound condition at time of inspection. 12: (NA) Shell stock not used and parasite destruction not required at this establishment. 13: (IN) All raw animal food is separated and protected as required. 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. 15: (IN) No unsafe, returned or previously served food served. 16: (NA) No raw animal foods served. 17: (NA) No TCS foods reheated for hot holding. 18: NA 19: (NO) TCS food is not being held hot during inspection. 20: Check temperature log 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 23: (NA) Establishment does not serve animal food that is raw or undercooked. 24: (NA) A highly susceptible population is not served. 25: (NA) Establishment does not use any additives or sulfites on the premises. 26: (IN) All poisonous or toxic items are properly identified, stored, and used. 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57: 58: \*\*\*See page at the end of this document for any violations that could not be displayed in this space.

See last page for additional comments.

Additional Comments

# Establishment Information Establishment Name: Mikey's Pizza MT #1153 Establishment Number : 605316467

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: Mikey's Pizza MT #1153

Establishment Number #: 605316467

Sources				
Source Type:	Food	Source:	GFS	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments