



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: Romans Pizza
Address: 5117 Nolensville Pike
City: Nashville
Inspection Date: 03/23/2022
Time in: 02:00 PM
Time out: 02:50 PM
Risk Category: 01

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 03/23/2022
Signature of Environmental Health Specialist: [Signature] Date: 03/23/2022

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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 Establishment Number #: 605308653

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)

Equipment Temperature

Description	Temperature (Fahrenheit)
Drinks cooler	38
Prep cooler	37
Reach-in freezer	9

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pasta (pot in 3 compartment sink)	Cooling	77
Feta (prep cooler, top)	Cold Holding	41
Diced tomatoes (prep cooler, top)	Cold Holding	42
Sliced ham (prep cooler, top)	Cold Holding	41
Mozzarella (prep cooler, top)	Cold Holding	39
Lettuce (prep cooler, bottom)	Cold Holding	41
Chicken wings (prep cooler, bottom)	Cold Holding	42
Chicken wings (walk-in cooler)	Cold Holding	41
Chicken (walk-in cooler)	Cold Holding	41

Observed Violations

Total # 15

Repeated # 0

- 8: Soap not dispensing at handsink in back. CA: dispenser was fixed, soap now dispensing.
- 8: No cold water at front handsink. CA: cold water was turned on.
- 8: Not hot/cold water at hand sink in back. CA: water pipes were turned on.
- 8: Paper towel dispenser is jammed in restroom. CA: paper towels were replaced.
- 13: Raw beef stored above ready-to-eat foods. CA: beef moved to bottom shelf.
- 35: Several filled squirt bottles unlabeled throughout kitchen.
- 37: Personal items (cooler, food, open twisttop water bottle) stored on prep table in back.
- 37: Personal phone stored on food prep surface.
- 45: Excessive ice build-up in chest freezer.
- 46: PIC says they when they wash dishes they Wash/sanitize/rinse, wrong order.
- 47: Excessive dust and food build-up on side of pizza oven.
- 50: Wastewater leaking from under mop sink onto floor.
- 53: Exhaust hood/vents has excessive dust build-up.
- 54: Missing light shields above pizza oven towards wall with pizza boxes, and another above the chest freezer.
- 55: Current permit is not posted.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: No employees observed washing hands during inspection.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source.
- 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.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Proper cold holding temperatures were observed (= 41 F)
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: No

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Sysco, pfg, pepe's

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments