TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

15		31	. ISB															
1		1414 ·	and a															
	-14	ALINE LA			Romans Pizza										O Farmer's Market Food Unit			
Est	ablis	hmer	rt Nar								Тур	xe of l	Establi	ishme	O Farmer's Market Food Unit ant @ Permanent O Mobile		1	
Adx	fress				5117 Nolensville Pike					_					O Temporary O Seasonal			
City	/				Nashville	Time in	02	2:3	0 F	M	A	M/P	M Ti	me o	ut 02:40: PM AM / PM			
Ins	pecti	on D	ate		12/12/2023 Establishment #	60530865	3			Emba	irgoe	d 0						
Pur	pose	of Ir	spec	tion	O Routine	O Complaint			O Pro			_		Cor	nsuitation/Other			
Ris	k Ca	tegor	У		O1 302	O 3			04				Fo	low-	up Required O Yes 🕱 No Number of	f Seats		
			isk I												d to the Centers for Disease Control and Prev control measures to prevent illness or injury,			
															INTERVENTIONS			
				algna				lie me							ach item as applicable. Deduct points for category or subc)	
10	≇in c	ompi	ance		OUT=not in compliance NA=not applicable Compliance Status	NO=not observe	d COS	R		S=cor	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code pro Compliance Status		R	WT
	IN	τυο	NA	NO	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣				Person in charge present, demonstrates kn performs duties	owledge, and	0	0	5		0		0		Proper cooking time and temperatures	0	0	5
2		OUT	NA	NO	Employee Health Management and food employee awarenes	s; reporting	0	ГОТ	_	17	0	0	0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time a	_	0	÷
3	×	0	1		Proper use of restriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control	-		
4		OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco		~				0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	8	
5	25	0		0	No discharge from eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N X		NA		Preventing Contamination by Hands clean and properly washed	Hands	0	0		21 22	<u>家</u>		0	-	Proper date marking and disposition	_	0	
7	83	_	0	0	No bare hand contact with ready-to-eat foor alternate procedures followed	ds or approved	0	0	5	"	IN	0	X	NO	Time as a public health control: procedures and records Consumer Advisory	0	19	
8		0		NO	Handwashing sinks properly supplied and a Approved Source	ccessible	0	0	2	23		0	22		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source		0	0			IN	OUT		NO	Highly Susceptible Populations			
	0		0	8	Food received at proper temperature Food in good condition, safe, and unadulter	ated	00	8	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	0	×	0	Required records available: shell stock tage destruction		0	ō			IN	OUT	NA	NO	Chemicais			
49			NA	NO	Protection from Contamina	tion	~				0	0	X		Food additives: approved and properly used	0	8	5
13	夏	0	8		Food separated and protected Food-contact surfaces: cleaned and sanitize	ed		8	5	26	<u>実</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	10	101	
	X			·	Proper disposition of unsafe food, returned served	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				-												-		
				Goo	d Retail Practices are preventive m	easures to co								gens	s, chemicals, and physical objects into foods.			
				00	T=not in compliance	COS=corre			au Al				3		R-repeat (violation of the same code provision)		
_	_	OUT	-		Compliance Status Safe Food and Water		COS	R	WT	É		UT			Compliance Status Utensils and Equipment	COS	R	WT
_	28	0	Past		d eggs used where required		0	0	1	4		o F			nfood-contact surfaces cleanable, properly designed,	0	0	1
_	29 30				lice from approved source obtained for specialized processing methods		8	8	2	4	-	-r			and used	-	0	
		OUT	_		Food Temperature Control	tem north inc				4	-	_			g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
3	И	0	cont		oling methods used; adequate equipment for	temperature	0	0	2	F	_	UT	011100	4-001	Physical Facilities	Ť		
-	32				properly cooked for hot holding thawing methods used		8	8	1	4	_	-			f water available; adequate pressure stalled; proper backflow devices		8	2
	14				eters provided and accurate		ŏ	ŏ	1	5	_				waste water properly disposed	0	0	2
		OUT	_		Food Identification					5	_	_			es: properly constructed, supplied, cleaned			
-	35		Food	1 prop	erly labeled; original container; required reco		0	0	1	5				·	use properly disposed; facilities maintained	0	2	1
	6	OUT	Inse	cts. ro	Prevention of Feed Contamination dents, and animals not present	•	0	0	2	5	-	-	,		ittes installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
	97		-		ation prevented during food preparation, stor	ano & disolav	0	0	1	F	+	UT	,		Administrative Items	+		
	8				leanliness	elle a crebrek	0	0	-	5	-	-	ument	tpern	nit posted	0		
- :	39	Ó	Wipi	ng cic	ths; properly used and stored		0	0	1	54					inspection posted	ŏ	0	0
-	10	0	_	hing f	ruits and vegetables Proper Use of Utensils		0	0	1	H	_	_	_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	11	0	In-us	_	nsils; properly stored			8		5					with TN Non-Smoker Protection Act	X	8	
- 4	12	0	Sing	le-use	quipment and linens; properly stored, dried, /single-service articles; properly stored, use		0	0	1	5	9				ducts offered for sale oducts are sold, NSPA survey completed		8	0
	14				ed properly			0	_									
serv	ńce e	stabli	shmer	t per	nit. Items identified as constituting imminent hea	Ith hazards shall be	e corre	cted is	mmedi	ately (or op	eration	ns shall	l ceas	Repeated violation of an identical risk factor may result in re e. You are required to post the food service establishment pe	mit in a	consp	icuous
mar repo	nera xt. T	nd pe .C.A.	st the sectio	most ns 68-	A Construction report in a conspicuous married of the second seco	r. You have the rig 68-14-715, 68-14-7	ne to r 16, 4-5	eques 320.	t a hea	ring r	egard	ing th	rs repo	rt by f	fling a written request with the Commissioner within ten (10) d	rys of th	e date	of this
		f		_	KING	12/1	2/2	023	3			/	γ	~/	1 Michael	12/1	L2/2	2023
Sig	natu	re of	Pers	ion In	Charge			_	Date	Sic	natu	_			ental Health Specialist			Date
						information can	be fo	und e	on ou	r web	site	http	litn.e	jow/h	ealth/article/eh-foodservice			
_															int i baalth danastmant			

PH-2267 (Rev. 6-15)	Free food safety training c	RDA 629		
P192207 (Nev. 0=15)	Please call () 6153405620	to sign-up for a class.	NDA 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Romans Pizza 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 inflitrating into areas where smoking is prohibited.					
Smoking observed where smoking is prohibited by the Act.					

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
			l							

Equipment Temperature								
Description	Temperature (Fahrenheit)							

Description	State of Food	Temperature (Fahrenheit)	

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
37:

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Establishment Name: Romans Pizza Establishment Number : 605308653

comments/Other Observations		

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.

Establishment Information

Establishment Name: Romans Pizza

Establishment Number : 605308653

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments