TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Address 405 North Market St.		405 North Market St.	Type of Establishment O Mobile							J		ノ					
Auditas			- 01	I ·3	0 F	M	~		и та		t 02:10; PM AM / PM						
		on Da	atus.		08/01/2023 Establishment # 60524676								ne or	<u></u>			
			spect		Routine O Follow-up O Complain			- O Pre		-	u <u>-</u>		Cor	sultation/Other		_	
Ris	k Cat	egon	y		O1 誕2 O3			04		,		Fo	low-	up Required O Yes 🕄 No Number of S	Seats	15	8
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreat									to the Centers for Disease Control and Prever		_	
					FOODBORNE ILLNESS R	ISK F/	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
10	bin o	(Ch ompiii		algna	ed compliance status (IN, OUT, NA, NO) for each aumbered ite OUT=not in compliance NA=not applicable NO=not observ		ltema							ach item as applicable. Deduct points for category or subcat pection R=repeat (violation of the same code provis			
Ľ	_	_	_		Compliance Status	cos	R		Ē	100.00			- y	Compliance Status		R	WT
	IN 賞	OUT	NA	NO	Supervision Person in charge present, demonstrates knowledge, and			_		IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1			NA	NO	performs duties Employee Health	0	0	5		0 家		8		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	8	5
23	XX	0			Management and food employee awareness, reporting Proper use of restriction and exclusion	0	8	5		IN	оυт		NO	Cooling and Holding, Date Marking, and Time as		_	
3		-	NA	NO	Good Hygianic Practices	-		_	18	×	0	0	0	Proper cooling time and temperature	0	0	_
4	区区	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		X	0		0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X		ŏ	0	Proper date marking and disposition	ŏ	0	5
7	直截	0	0		Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	6	0	5	22	-	0	×	-	Time as a public health control: procedures and records	0	٥	
8	23	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	IN O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0	NA		Approved Source Food obtained from approved source		0			IN	OUT		NO	food Highly Susceptible Populations	-	-	
	0		0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
13		OUT O	NA	NO	Protection from Contamination Food separated and protected	0		4	25 26	0	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	8	5
14	×	0	ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	0	5		IN	_	NA	NO	Conformance with Approved Procedures	Ě		
15	1	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	٥	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								аr/Л				3					
		0.07	_	00	Tenot in compliance COSecon Compliance Status		R		Inspe			_		R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
_	8		Past		Safe Food and Water d eggs used where required	0	0	1	4					Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
_	9 10	0	Varia		ice from approved source btained for specialized processing methods	8	0	2		- I -	~ 10	onete:	hoto.	and used	. ~ .	-	1
		OUT			Food Temperature Control	-			1 4	6	0			a facilities, installed, maintained, used, test string		~	
	11	_	_	er co		T			4		_	Varew	ashin	g facilities, installed, maintained, used, test strips tact surfaces clean	0	0	1
	-	~	Prop	lo	oling methods used; adequate equipment for temperature	0	0	2	4	7	O N	Varew	ashin d-cor	tact surfaces clean Physical Facilities	0	0	1
	3	0	Prop contr Plant Appr	ol food oved	properly cocked for hot holding thawing methods used	0	0	2	4	7 0 8 9	0 N NUT 0 P	Varew Ionfoo Iot and Yumbir	ashin d-cor 5 cold ng ins	tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices	0	0 8	2
- 2		0	Prop contr Plant Appr Ther	ol food oved	property cocked for hot holding	0	0	2	4	7 C 8 9	0 N NUT 0 P 0 S	Varew Ionfoo Iot and Iumbir iewage	ashin d-cor d cold ng ins e and	tact surfaces clean Physical Facilities water available; adequate pressure	0	0	2
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PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mon	th at the county health department.	RDA 629
(19220) (Net. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Fiamma Pizza Company Establishment Number #: 605246760

ISPA Survey – To be completed if #57 is "No"	
ope-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Sani bucket	QA	200				
Three comp sink	QA	200				
Dishmachine		100				

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
Raw sausage-walk in	Cold Holding	38		
Meatballs	Cooling	58		
Cooked chicken- prep top	Cold Holding	38		
Sliced tomatoes-prep top	Cold Holding	38		
Cut leafy greens-3 dr reach in	Cold Holding	40		
Meatballs	Hot Holding	143		
Sliced tomatoes-3 dr low boy	Cold Holding	36		
Sausage-pizza prep top	Cold Holding	38		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Fiamma Pizza Company

Establishment Number : 605246760

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) an employee illness policy is posted.
- 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: (IN) Observed proper handwashing by employees. Observed employee enter kitchen and wash hands prior to starting food prep.

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: (IN) Food obtained from approved 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.
- 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: No cooking of TCS foods observed during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Meatballs prepared 1/2 hour ago per manager at 58F in walk in
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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:
- 58:

***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.

Establishment Information

Establishment Name: Fiamma Pizza Company Establishment Number : 605246760

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Fiamma Pizza Company Establishment Number # 605246760

Sources			
Source Type:	Food	Source:	Main st meats
Source Type:	Food	Source:	US foods
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	

Additional Comments