

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Cici's Pizza Permanent O Mobile Establishment Name Type of Establishment 2260 Gunbarrel Rd. O Temporary O Seasonal Address Chattanooga Time in 01:00 PM AM / PM Time out 02:05; PM

03/30/2022 Establishment # 605118919 Embargoed 10 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 190 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, NA, NO) for ea

12	¥=in c	compli	ance			OUT=not in compliance NA=not applicable NO=not observ	ed		ō	05=c	om	ecte	d on-si	te dur	ing ins	pection Rerepeat
						Compliance Status	cos	R	WT							Compliance Sta
IN OUT NA NO		NO	Supervision				۱Г	Т	IN	оит	NA	NO	Cooking and Reheating			
_	0=0	_		-	=	Person in charge present, demonstrates knowledge, and	_	_		н	П			101	110	Control For Sa
1	氮	0				performs duties	0	0	5	ΙĪ		0	0	0	文	Proper cooking time and ter
	IN	OUT	NA	P	ON	Employee Health				1 1	7	嵩	0	0	0	Proper reheating procedure
2	$\square X$	0		_		Management and food employee awareness; reporting	0	0		ΙГ	Т					Cooling and Holding, D
3	寒	0				Proper use of restriction and exclusion	0	0	5	ш	ı	IN	OUT	NA	NO	a Public H
	IN	OUT	NA	T	O	Good Hygienic Practices				1 17	8	0	0	0	涎	Proper cooling time and ten
4	300	0		Т	0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	9	×	0	0	0	Proper hot holding temperal
5	滋	0		г	0	No discharge from eyes, nose, and mouth	0	ō	1 °	2	0	25	0	0		Proper cold holding tempera
	IN	OUT	NA	T	NO	Preventing Contamination by Hands				1 2	1	×	0	0	0	Proper date marking and di-
6	黨	0		Г	0	Hands clean and properly washed	0	0		ΙG	9	X	0	0	0	Time as a public health con
7	왮	0	0	Т	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	-	~	_	_	_	Time as a public realiti con
′	540	_	_	L	•	alternate procedures followed	_				I	IN	OUT	NA	NO	Consume
8	X	0				Handwashing sinks properly supplied and accessible	0	0	2	ΙG	3	0	0	×		Consumer advisory provide
		OUT	NA	1	NO	Approved Source		_	_	Ľ	1	_	_			food
9	黨	0				Food obtained from approved source	0	0		ш		IN	OUT	NA	NO	Highly Suscept
10	0	0	0	E	义	Food received at proper temperature	0	0]	ΙG	4	0	0	333		Pasteurized foods used; pro
11	×	0				Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	•	•	<u>-</u>	(40)		Pasteurized loods used, pro
12	0	0	Ж	Т	0	Required records available: shell stock tags, parasite	0	0	1	ΙГ	Т	IN	OUT	NA	NO	Che
_	IN	OUT		ь	NO	destruction Protection from Contamination	-	_	$\overline{}$	l la	5	0	_	8		Food additions assessed a
40				-	WO.	***************************************	_					_	0	X	J.	Food additives: approved a
_		0	0	-		Food separated and protected	0	0	4	lĽ	-	窦	0	***		Toxic substances properly i
14	0	黑	0	J		Food-contact surfaces: cleaned and sanitized	翼	0	5	ΙL	4	IN	OUT	NA	NO	Conformance with
15	Ħ	0				Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0	0	×		Compliance with variance, : HACCP plan

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container, required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	10	Gloves used properly	0	0	-

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

03/30/2022

Date Signature of Environmental Health Specialist

03/30/2022

Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Int	formation
Establishment Name:	Cici's Pizza

Establishment Number #: |605118919

Smoking observed where smoking is prohibited by the Act.

Dishmachine after correction

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

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.	

Warewashing Info

Machine Name
Sanitizer Type
PPM
Temperature (Fahrenheit)

Three compartment sink
QA
Dishmachine
Chorine
QO

100

Equipment Temperature					
Description	Temperature (Fahrenhe				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Ground beef-cooked-walk in	Cold Holding	40
Cooked chicken-walk in	Cold Holding	40
Diced tomatoes-salad prep top	Cold Holding	41
Soup	Hot Holding	170
Cooked pasta	Hot Holding	153
Pizza	Reheating	172
Ground beef-pizza prep	Cold Holding	40
Cooked chicken-pizza prep	Cold Holding	36
Chicken wings-3 dr reach in	Cold Holding	37

Observed Violations
Total # 4
Repeated # ()
14: Dishmachine is dispensing 0ppm sanitizer when tested today. Bulk sanitizer bucket is observed empty. Bucket was changed, machine was primed and sanitizer is at 100ppm at end of inspection. Test dishmachine sanitizer on a routine basis.
45: Gaskets on refrigerators are in poor repair and contain accumulated food debris. Clean gaskets on a routine basis and replace any torn gaskets. 47: General cleaning is needed throughout kitchen. Accumulated debris observed on equipment. Clean and sanitize on a more routine basis. 53: Missing floor tiles around three compartment sink and in food prep area. Replace missing floor tiles.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cici's Pizza
Establishment Number: 605118919

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: (IN) Observed proper handwashing by employees.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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: SOP onsite. Manager stated that pizzas are rotated on top and bottom of the hour.
- 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:

Additional Comments

See last page for additional comments.

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

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

Establishment Name: Cici's Pizza				
Establishment Number: 605118919				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Info	rmation		
Establishment Name:	Cici's Pizza		
Establishment Number #	605118919		
Sources			
Source Type:	Water	Source:	Water is from approved source
Source Type:	Food	Source:	JMC
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comm	ents		