TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Est	abis	hmen	t Nar	me	Papa Johns				_	Tvr	e of	Establi	shme	O Fermer's Market Food Unit ent @ Permanent O Mobile			
Adx	Address 9408 Apison Pike Suite 146			Type of Establishment O Temporary O Seasonal													
City	Collegedale Time in					n 01:10 PM AM / PM Time out 01:40: PM AM / PM											
Inspection Date 08/27/2021 Establishment # 60524982																	
					Routine O Follow-up O Complain			O Pro			a =			nsultation/Other			
		of In		tion		t			Nimin	ary						0	
Ris	k Ca	tegon	·	fact	运1 O2 O3 ors are food preparation practices and employee	beha	vior	04	at co	mm	honh			up Required O Yes 🕄 No Number of S		0	_
					ontributing factors in foodborne illness outbrea												
		-			FOODBORNE ILLNESS R ted compliance status (IH, OUT, HA, HO) for each numbered He												
10	N⊨in o	ompili			OUT=not in compliance NA=not applicable NO=not observ									spection R=repeat (violation of the same code provisi			
_	_	_	_	_	Compliance Status	COS	R				_	_	_	Compliance Status	COS	R	WT
		OUT	NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	τυο	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣				performs duties	0	0	5		0		×		Proper cooking time and temperatures	0	<u> </u>	5
2	1N NX	OUT O	NA	NO	Employee Health Management and food employee awareness: reporting	0	0		17	0				Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	×				Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
		OUT	NA		Good Hygienic Practices					0				Proper cooling time and temperature Proper hot holding temperatures	0	읭	
4	24	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	00	5	20	25	0	0	24	Proper cold holding temperatures	0	0	
6	IN 高	OUT	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0				0			Proper date marking and disposition		0	ľ.
7	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		0	ŏ	No bare hand contact with ready-to-eat foods or approved	ŏ	ō	5	22		0			Time as a public health control: procedures and records	0	0	
-		0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2	23		001	r na	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
9	IN	OUT O	NA	NO	Approved Source Food obtained from approved source		0		23	O IN	OUT		NO	food Highly Susceptible Populations	•	9	•
10	0	0	0	2	Food received at proper temperature	0	0		24	0	0		neo	Pasteurized foods used: prohibited foods not offered	0	0	
_	×				Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-		_	-			-	9	
12	0	0 001	×	0	destruction	0	0		~	IN	OUT		NO	Chemicals		~	
13		001		NO	Protection from Contamination Food separated and protected	0	0	4	25	0 黛	6	X	l.	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	윙	5
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0			_	OUT	NA		Conformance with Approved Procedures		_	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	이	5
				Gov	d Retail Practices are preventive measures to c	ontro	1 194	inte	Muc	tion		atho		chemicals, and physical objects into foods.		_	
				Goo	d Retail Practices are preventive measures to c								geni	s, chemicals, and physical objects into foods.			
					T=not in compliance COS=con	COC	D R	a (A) during	L PR	ACT	ICE		geni	R-repeat (violation of the same code provision)			
		OUT			T=not in compliance COS=con Compliance Status	COC	D R	ETAI	L PR	ction	ICE		gena	R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT	Past	ou	T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required	ected o COS	D R n-site R	arA during WT	inspe	ction	nce∍ णा	Food at	nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed,		_	WT
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PH-2267 (Rev. 6-15) Pree 1000	d safety training classe		th at the county health department.	RDA 629
(1920) (100) (100)	Please call () 4232098110	to sign-up for a class.	104 425

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Papa Johns Establishment Number #: 605249820

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)
Triple sink	QA	200	

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	36			
Reach in cooler	39			

Food Temperature	od Temperature				
Description	State of Food	Temperature (Fahrenheit)			
Sausage	Cold Holding	37			
Diced tomatoes	Cold Holding	37			
Ham	Cold Holding	37			
Diced onions	Cold Holding	37			
Sausage (reach in)	Cold Holding	39			
Meatballs	Cold Holding	38			
Dairy (walk in)	Cold Holding	37			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Papa Johns

Establishment Number : 605249820

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Good handwashing 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: Food from approved sources.

- 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: No raw animal products present at facility during time of inspection.
- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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: Papa Johns

Establishment Number : 605249820

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Papa Johns

Establishment Number #: 605249820

Sources				
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments