

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

02/27/2023 Establishment # 605310481 Embargoed 0

O Complaint

New York Pizza Department - Lakesite

₩ Follow-up

8627 Hixson Pike

Hixson

Routine

O Preliminary O Consultation/Other

Time in 03:35 PM AM / PM Time out 03:50; PM

Number of Seats 131 Risk Category О3 04 Follow-up Required O Yes 疑 No

NA=not applicable COS R W

		-certificati	OR INVIOL		COT THE IT COMPTENDED TO THE THE COURT	1-0		
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	寔	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Tompiumoe others			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	20	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0.00	0	0		Proper cold holding temperatures	0	0	5
21	250	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	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	- 5
26	0-0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

							. PRA					
		OUT=not in compliance COS=con					nspect	on	R-repeat (violation of the same code provision)		=	=
		Compliance Status	COS	R	W	T			Compliance Status	COS	S R	Ľ
	OUT	Safe Food and Water						OUT	Utensiis and Equipment			
28 29		Pasteurized eggs used where required Water and ice from approved source	18	8	1 2	7	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	Г
30		Variance obtained for specialized processing methods	lŏ	ŏ	1	Η	h	_		+-	+-	H
	OUT		+-	-		1	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	ı
31	0	Proper cooling methods used; adequate equipment for temperature	T 0	6	T 2	7	47	0	Nonfood-contact surfaces clean	0	0	T
٠.	-	control	"			1		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	7	48	0	Hot and cold water available; adequate pressure	0	ТО	Г
33	0	Approved thawing methods used	0	0	1	7	49	0	Plumbing installed; proper backflow devices	0	0	Г
34	0	Thermometers provided and accurate	0	0	1	7	50	0	Sewage and waste water properly disposed	0	0	Г
	OUT	Food Identification					51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	I
35	0	Food properly labeled; original container; required records available	0	0	1	7	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	Γ
	OUT	Prevention of Food Contamination					53	0	Physical facilities installed, maintained, and clean	0	0	Т
36	0	Insects, rodents, and animals not present	0	0	2		54	麗	Adequate ventilation and lighting; designated areas used	0	0	Г
37	0	Contamination prevented during food preparation, storage & display	0	0	1	7		OUT	Administrative Items			
38	0	Personal cleanliness	0	О	1	٦.	55	0	Current permit posted	0	То	Г
39	0	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted	0	0	1
40		Washing fruits and vegetables	0	0	1	7	\Box		Compliance Status	YES	NO.	Г
	OUT	Proper Use of Utensils				7			Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0			57		Compliance with TN Non-Smoker Protection Act	T XX	10	Г
42		Utensils, equipment and linens; properly stored, dried, handled	0	0			58		Tobacco products offered for sale		0	
43		Single-use/single-service articles; properly stored, used	0	_		_	59		If tobacco products are sold, NSPA survey completed	0	0	1_
44	10	Gloves used properly	10	ТО	1 1							

You have the right to request a h ten (10) days of the date of th

02/27/2023

02/27/2023

Signature of Person In Charge

Date Signature of Environmental F

Date

**** 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



Freehlichmant Information									
Establishment Information	Danastonant Labrait	_							
Establishment Name: New York Pizza	Department - Lakesite	е							
Establishment Number #: [605310481									
NCDA Comer. To be completed if	#57 in #Ma#								
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to ne	mons 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-Si	moking" symbol are not cons	picuously posted at every	entrance.						
Garage type doors in non-enclosed areas are n	ot completely open.								
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	ot completely removed or	ropen.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info	- 4 -								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renneit)					
Equipment Temperature									
Description			Temperature (Fah	renheit)					
Food Townson			•						
Food Temperature		Mala at Face							
Description		State of Food	Temperature (Fah	renheit)					

Observed Violations
Total # 1 Repeated # 0
54:
*** One name at the and of this document for any violations that could not be displayed in this space.

^{&#}x27;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 Number: 605310481	
Comments/Other Observations	
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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 Name: New York Pizza Department - Lakesite					
Establishment Number: 605310481					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

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Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						

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