# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name			Pizza Hut#36037 Type of Establishment O Mobile													
	Ga															
City	tion D	ate		03/11/2024 Establishment # 60525871					-	d 0		me o				
Purpose of Inspection IRRoutine OFollow-up OComplaint				- O Pre			-		Cor	nsultation/Other						
Purpose of Inspection @Routine O Follow-up O Complaint Risk Category 01 第2 03				04		,		-		up Required O Yes 🕅 No Number of	Seats	0				
				ors are food preparation practices and employee contributing factors in foodborne illness outbreak									to the Centers for Disease Control and Preve			
	(14	ark des	ignet	FOODBORNE ILLNESS Ri ted compliance status (IN, OUT, NA, HO) for each numbered liter										legory.	3	
IN⊧ir	compl	iance		OUT=not in compliance NA=not applicable NO=not observe		_		S=cor	recte	d on-si	ite duri	ing ins	pection R=repeat (violation of the same code provin			
		NA	NO	Compliance Status Supervision	COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1 8	-	-		Person in charge present, demonstrates knowledge, and	0				IN	OUT	NA	NO	Control For Safety (TCS) Foods			
		NA		performs duties Employee Health	0	0	5		00	0	0		Proper cocking time and temperatures Proper reheating procedures for hot holding	0	8	5
23	0			Management and food employee awareness: reporting		0	5	Ë	IN	олт			Cooling and Holding, Date Marking, and Time as	_		
3 🕅	-			Proper use of restriction and exclusion	0	0	<u> </u>						a Public Health Control			
4 2		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	_		00	0	0		Proper cooling time and temperature Proper hot holding temperatures		읭	
5 🔊	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6 )		NA	NO	Preventing Contamination by Hands Hands clean and properly washed	0	0	-		*		0	-	Proper date marking and disposition	-	0	-
7 8	_	0	0	No bare hand contact with ready-to-eat foods or approved	ō	ō	5	22	-	0	×		Time as a public health control: procedures and records	0	0	
8 8				alternate procedures followed Handwashing sinks properly supplied and accessible		0	2		IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0		
IN	001	NA	NO	Approved Source	0			23	IN	0		NO	food	0	0	-
9 X		0		Food obtained from approved source Food received at proper temperature		0				OUT	NA	NO	Highly Susceptible Populations	0		
11 8	_		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24		0			Pasteurized foods used; prohibited foods not offered	0	0	•
12 C			0	destruction	0	0			IN	OUT			Chemicals			
11		NA	NO	Protection from Contamination				25	0	0	26	J	Food additives: approved and properly used	0	0	5
13 5	0		_	Food separated and protected	0		4	26	1.1				Taxic substances renearly identified stored used	0	101	-
13 S 14 S		8		Food separated and protected Food-contact surfaces: cleaned and sanitized		0	4	26	IN IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
13 5 14 5 15 5	0 ک	0			0	0			IN	OUT	_	NO			0	5
14 📓	0 ک	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5 2	27	IN O	OUT O	実		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan			5
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\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call ( ) 6152061100 to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Pizza Hut#36037 Establishment Number # 605258713

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-Brooking" 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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Ecolab dishwasher	Chlorine	100	

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Wing cooler next to deep fryers	38	
Tall cooler next to walk in cooler	38	
Prep cooler	36	
Walk in cooler	40	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Wings	Cold Holding	38
Sausage	Cold Holding	38
Minced garlic	Cold Holding	40
Ham	Cold Holding	40

Observed Violations
Total #
Repeated # 0

42: Dishes wet nesting on shelf near dishwasher



### Establishment Information

Establishment Name: Pizza Hut#36037

Establishment Number : 605258713

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy 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 procedures

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 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 observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Food in temp
- 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: Pizza Hut#36037

Establishment Number : 605258713

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Pizza Hut#36037 Establishment Number # 605258713

SourcesSource Type:FoodSource:MclaneSource Type:WaterSource:City waterSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

# Additional Comments