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
14 📓	0 ک	0	G 00	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co	0 0 entro	0 0 the	5 2 intro	27 oduc	IN O tion	out O of p	実 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.			5
14 📓		0	G 00	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinot in compliance COS=comp Compliance Status	0 0 entro	0 0 the	5 2 intro	27 oduc	IN O tion	OUT O of p	実 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	0	0	5 WT
14)) 15))		0	600	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinct in compliance COS=comp Compliance Status Safe Food and Water	O O ontro cted o COS	0 0 the	5 2 intro arAl during WT	27	IN O tion ction	our O of p ICE ड	笑 atho	gena	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	O COS	R	WT
14)) 15)) 28 29		O Paste Water	Goo OU1 urize r and	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Tenot in compliance COS=corre Compliance Status Safe Feed and Water d eggs used where required lice from approved source	O ontro cted o COS O	0 0 the n-site R 0	5 2 intro during WT 1 2	27 oduc	IN O tion ction	out O ofp ICI≅	atho	gens	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	0	0	
14)) 15)) 28		O Paste Water Variar	Goo OU1 urize r and	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinct in compliance COS=corre Compliance Status Safe Food and Water d eggs used where required	O ontro cted o COS O	0 0 the n-site R	5 2 intro during WT 1 2	27			atho	gena nd no	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	O COS	R	WT
14)) 15)) 28 29		O Paste Water Variar Prope	Goo OUT urize r and hce o	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinot in compliance COS=corre Compliance Status Safe Food and Water d eggs used where required fice from approved source cottained for specialized processing methods	O ontro cted o COS O	0 0 the site R 0 0 0	5 2 intro during WT 1 2	27 oduc	IN O tion Action 5 (5 (7 (atho atho ood ar	gena nd no cted, ashin	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	0 0 0 0	0 R	WT
14)) 15)) 28 29 30		Paste Water Variar Prope	Goo OUI unze r and nce o	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinot in compliance COS=corre Compliance Status Safe Food and Water d eggs used where required fice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature		0 0 the site R 0 0	5 2 intro during WT 1 2 1	27	IN O tion Ction 5 0 5 0 7 0		atho atho ood ar onstru Varewo	gena nd no cted, ashin d-cor	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0 0 0 0	0 R 0 0	WT 1 1
14) 15) 28 29 30 31 32 33	000 000 000 000 000 000	Paste Water Variar Prope contro Plant Appro	Goo OUT unize r and nce o r coo l food wed t	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinot in compliance COS=corre Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used		0 0 1 the 0 R R 0 0 0 0 0 0 0	5 2 intro during WT 1 2 1 1 2 1	27 oduc 49 49 40 40 40 40 40 40	IN O tion 5 0 5 0 7 0 8 0		atho ood ar onstru Varewo ionfoo	gena nd no cted, ashin d-cor	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan r, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices	0 0 0 0 0	0 R 0 0 0 0	WT 1 1 1 2 2
14) 15) 28 29 30 31 32		Paste Water Variar Prope contro Plant Appro	Goo OUT unize r and nce o r coo l food wed t	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinot in compliance are preventive measures to co Trinot in compliance COS=corre COS=corre Compliance Status Safe Food and Water d eggs used where required lice from approved source cottained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate		0 0 1 the 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 2 arr/ arr/ WT 1 2 1 2 1 2 1	27 oduc 1 PR 44 44 44 44 45 50	IN O tion S S O S O S O O S O O S O O O S O		atho; ood at onstru lonfoo tot and fumbin ewag	gena nd no cted, ashin d-cor d cold ng ins e and	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan r, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available, adequate pressure talled, proper backflow devices waste water properly disposed	0 0 0 0 0 0 0 0 0	0 R 0 0 0 0 0 0	WT 1 1 1 2 2 2
14) 15) 28 29 30 31 32 33 34	0000 0000 0000 0000 0000 0000	Paste Water Variar Prope contro Plant Appro Them	Goo OUT urize r and nce o r coc bl food food food	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co T=not in compliance COS=come Compliance Status Safe Food and Water d eggs used where required fice from approved source costained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification		0 0 1 the 0 0 0 0 0 0 0 0 0	5 2 intro during WT 1 2 1 1 2 1	27 27 27 27 27 27 27 27 27 27			Cood at a constru- cood at a constru- lareway collect fa	gena nd no cted, ashin d-cor d cold ng ins a and acilitie	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0	WT 1 1 1 2 2
14) 15) 28 29 30 31 32 33		Paste Water Variar Prope contro Plant Appro Them	Goo OUT urize r and nce o r coc bl food food food	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinot in compliance are preventive measures to co Trinot in compliance COS=corre COS=corre Compliance Status Safe Food and Water d eggs used where required lice from approved source cottained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate		0 0 1 the 0 R R 0 0 0 0 0 0 0	5 2 arAl during WT 1 2 1 1 1 1 1	27 27 1 PIR 44 44 44 44 55 55	IN O tion AG1 C C C C C C C C C C C C C		atho ood at onstru varew ionfoo ot and fumbis ewag oilet fa	gent nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refi	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0	WT 1 1 2 2 2 1 1
14) 15) 28 29 30 31 32 33 34	000 000 000 000 000 000 000 000 000 00	Paste Water Variar Prope contro Plant Appro Them	Goo OUT unize r and nce o r coc b food r coc food prop	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinot in compliance COS=corre Compliance Status Safe Food and Water ed eggs used where required fice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available		0 0 1 the 0 0 0 0 0 0 0 0 0	5 2 arAl during WT 1 2 1 1 1 1 1	27 27 27 27 27 27 27 27 27 27			atho atho ood at onstru varew ionfoo oot ano fumbin ewage oolet fiz aarbag hysica	gene nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1
14) 15) 28 29 30 31 32 33 34 35	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food	Goo our r and nce o r coc bl food vved 1 nome prop	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trent in compliance are preventive measures to co Trent in compliance COS=corre Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Diling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination		0 0 1 the 0 0 0 0 0 0 0 0 0 0 0 0	5 2 arfAll during WT 1 2 1 1 1 1 1 1 1	27 27 27 10 27 44 44 44 44 45 55 55 55 55	IN 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0		atho atho ood at onstru varew ionfoo oot ano fumbin ewage oolet fiz aarbag hysica	gene nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 2 1 1
14) 15) 15) 28 29 30 31 31 32 33 34 35 36 37 38	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso	Goo out r and noe o food food food food s, ro mina nal c	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trent in compliance are preventive measures to co Trent in compliance COS=corre Compliance Status Safe Food and Water d eggs used where required fice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination cdents, and animals not present ation prevented during food preparation, storage & display cleanliness		0 0 1 the R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5 2 arfAll during WT 1 1 2 1 1 1 1 1 1 2 1 1 1 1 2 2	27 27 27 40 40 40 40 40 40 40 50 50 50 50 50 50 50 50 50 5	IN Control		atho atho onstru varew ionfoo onet fo ionfoo onet fo ionfoo ionfoo onet fo ionfoo io	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refr al faci the ve	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted		0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 2 1 1
14) 15) 15) 28 29 30 31 31 32 33 34 35 36 37 38 39	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin	Goo out r and food food food food food food food fo	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trinct in compliance are preventive measures to co Trinct in compliance Costatus Safe Food and Water d eggs used where required fice from approved source bitatined for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored		0 0 1 the R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5 2 arf. WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 27 101 105 105 105 105 105 105 105	IN Control		atho atho onstru varew ionfoo onet fo ionfoo onet fo ionfoo ionfoo onet fo ionfoo io	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refr al faci the ve	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items hit posted inspection posted		0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
14) 15) 15) 28 29 30 31 31 32 33 34 35 36 37 38	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash	Goo out r and food food food food food food food fo	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Trent in compliance are preventive measures to co Trent in compliance COS=corre Compliance Status Safe Food and Water d eggs used where required fice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination cdents, and animals not present ation prevented during food preparation, storage & display cleanliness		0 0 1 the R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5 2 arf. WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 27 27 40 40 40 40 40 40 40 50 50 50 50 50 50 50 50 50 5	IN Control		atho atho onstru varew ionfoo onet fo ionfoo onet fo ionfoo ionfoo onet fo ionfoo io	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refr al faci the ve	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
14) 15) 28 29 30 31 32 33 34 35 36 37 38 39 40 41	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash	Goo out rand nce o r coc ol food wed t nome propu is, ro mina nal c g clo ing fr	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Compliance Status Safe Food and Water d eggs used where required fice from approved source bitained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5 2 intro arfAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 27 27 27 27 27 27 27 27 27			atho ood all onstru varew ionfoo tumbin ewage oilet fit arbage oilet fit arbage oilet fit arbage oilet fit arbage oilet fit arbage oilet fit arbage oilet fit arbage oilet fit arbage	gena nd no cted, ashin d-cor d cold acilitie e and acilitie e/refr al faci the ve	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smoker Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
14) 15) 28 29 30 31 32 33 34 35 35 36 37 38 39 40 41 42 43	《 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash In-use Utens Single	Goo our and nce o o food food food food food food food	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Compliance Status Safe Food and Water d eggs used where required fice from approved source botained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification entry labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensits nsils; properly stored spuipment and linens; properly stored, dried, handled Visingle-service articles; properly stored, dried, handled Visingle-service articles; properly stored, used		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5 2 arfAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 27 10 10 10 10 10 10 10 10 10 10	IN Contraction AGE Contraction Contracti		atho ood at onstru varew ionfoo ot and fumbin ewage oilet fa arbag oilet fa arbag oilet fa arbag oilet fa arbag oilet fa arbag oilet fa	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed is: properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
14) 15) 28 29 30 31 32 33 34 35 35 36 37 38 39 40 41 42	《 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash In-use Utens Single	Goo our and nce o o food food food food food food food	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Compliance Status Safe Food and Water d eggs used where required fice from approved source bitained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5 2 arfAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 PR 44 44 44 44 44 55 55 55 55 55	IN Contraction AGE Contraction Contracti		atho ood an onstru varew ionfoo oot and fumbin ewage oilet fa arbag oilet fa arbag oilet fa arbag oilet fa arbag oilet fa arbag oilet fa	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
14 5 15 5 28 29 30 31 31 32 33 34 35 35 36 37 38 39 40 40 41 42 43 44 5 7	0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash In-use Utens Single Glove	Goo out r and noe o r coc of food wed t nome propu- ts, ro mina nal c g cloi ing fr is, e -use s usi viola	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to co Trinct in compliance are preventive measures to co Compliance Status Safe Food and Water d eggs used where required fice from approved source bitained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled alsingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspent		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5 2 intro arfAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 27 27 10 10 10 10 10 10 10 10 10 10	IN Clion		atho ood at onstru varew ionfoo ot and tumbin ewage oilet fo arbag oilet fo arbag oilet arbag oi	gena nd no cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci typerm cent typerm cent ance o pro co pro co pro	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0
14 5 15 5 28 29 30 31 31 32 33 34 35 36 36 37 38 39 40 40 41 42 43 44 5 5	0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash In-use Utens Single Glove	Goo ourize r and food food food food food food food fo	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Compliance Status Safe Food and Water ed eggs used where required Fice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used Food Identification erly labeled; original container; required records available Prevention of Food Contamination erly labeled; original container; required records available Prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored, dried, handled single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper ent. Items identified as conspicuous manner. You have the rig		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	5 2 intro arfAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 27 10 10 10 10 10 10 10 10 10 10			atho ood an onstru varew ionfoo ot and fumbin ewage oilet fa iarbag oilet fa oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa oilet oilet oilet oilet oilet oilet oilet oilet oilet oilet oilet	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci tite ve t perm cent ance o pro co pro co pro	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips fact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revolu- . You are required to post the food service establishment permission Protection posted inspection of an identical risk factor may result in revolu- tion of an identical risk factor may result in revolu- tion of an identical risk factor may result in revolu- tion of the post of the food service establishment permission Repeated violation of an identical risk factor may result in revolu- tion of the post of the food service establishment permission Physical post of post of post the food service establishment permission Physical post of post of post the food service establishment permission Physical post of post of post the food service post post post of post post post post post post post post	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wT
14 5 15 5 28 29 30 31 31 32 33 34 35 36 36 37 38 39 40 40 41 42 43 44 5 5	0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash In-use Utens Single Glove	Goo ourize r and food food food food food food food fo	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served defetail Practices are preventive measures to content in compliance are preventive measures to content in compliance Status Trinot in compliance Status Safe Food and Water d eggs used where required Fice from approved source botained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled advisingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper etil. terms identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig 14-703, C-14-706, 68-71-708, 68-14-709, 68-14-709, 68-14-711, 68-14-715, 68-14-7	0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 2 arf.V during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 27 10 10 10 10 10 10 10 10 10 10			atho ood an onstru varew ionfoo ot and fumbin ewage oilet fa iarbag oilet fa oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa iarbag oilet fa oilet oilet oilet oilet oilet oilet oilet oilet oilet oilet oilet	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci tite ve t perm cent ance o pro co pro co pro	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revolution iting a written request with the Commissioner within ten (10) day	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food cuous of this
14 5 15 5 28 29 30 31 31 32 33 34 35 35 36 37 38 39 40 40 41 42 43 36 37 38	《 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Paste Water Variar Prope contro Plant Appro Them Food Insect Conta Perso Wipin Wash In-use Utens Single Glove	Goo unize r and food food food wed t nome prop ts, ro ing fr a uter is, e s use s use s use	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co Compliance Status Safe Food and Water ed eggs used where required Fice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used Food Identification erly labeled; original container; required records available Prevention of Food Contamination erly labeled; original container; required records available Prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored, dried, handled single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper ent. Items identified as conspicuous manner. You have the rig	0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 arf.V during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 27 10 10 10 10 10 10 10 10 10 10			atho ood at onstru varew ionfoo ot and fumbin ewage oilet fa iarbag oilet fa	gena nd no cted, ashin d-cor d cold ng ins e and acilitie genrefi acilitie te ver te permit. cent ance o pro co pro co pro	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revolution iting a written request with the Commissioner within ten (10) day	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food cuous of this

**** 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