TENNESSEE DEPARTMENT OF HEALTH

				FOOD SEF	VICE ESTA	BL	ISH	iMi	ENT	r 11	NSI	PEC	TIC	DN REPORT	scol					
Establishment Name			Pizza Hut #37601 O Fermer's Market Food Unit						94											
	ress				6218 Hixs	on Pike						Ту;	pe of I	Establi	ishme	O Temporary O Seasonal				
City					Chattanoc	oga	Time in	03	3:0	0 F	PM	A	M/P	м ть	me or	at 03:40; PM AM / PM				
					04/04/2	022 Establishmer					Emba	-			1110 04	<u> </u>				
		n Da	ite spect		S Routine	O Follow-up	O Complaint			_	elimin					nsultation/Other				
				Jon	_						eaman	ary								
Risi	Cat	egon R		act	O1 ors are food p	reparation practic	O3 es and employee	beha		04	ost ci) min	nonh			up Required X Yes O No I to the Centers for Disease Contro	Number of Se and Prevent		_	
				as c	ontributing f				_		_			_		control measures to prevent illnes	s or injury.			
		(11	rk de	elgnel	ted compliance s											INTERVENTIONS ach item as applicable. Deduct points for cat	egory or subcateg	pery.)		
IN	⊧in c	ompili	ance			pliance NA=not applicat	ble NO=not observ	ed COS	L R I		S=∞	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the s Compliance Status			RI	WT
	IN	OUT	NA	NO		Supervision		000	-			IN	ол	NA	NO	Cooking and Reheating of Time/Te			~ 1	
1	邕	0			Person in charge performs duties	e present, demonstrate	s knowledge, and	0	0	5	16	0		0		Control For Safety (TCS) Fo Proper cooking time and temperatures		01		
			NA	NO		Employee Healt				_		ŏ				Proper reheating procedures for hot holding	9	e e	ŏ	5
) 0				nd food employee awar estriction and exclusion		0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a Public Health Control	and Time as			
	IN	OUT	NA			Good Hygionic Pract						0	0	0		Proper cooling time and temperature		0		_
4	区区	0				asting, drinking, or toba om eyes, nose, and mo		0	8	5	19	0 23	8	8		Proper hot holding temperatures Proper cold holding temperatures		8		
	IN	OUT	NA	NO	Preve	nting Contamination						X		ŏ		Proper date marking and disposition		ŏ	ŏ	5
6 7	皇鼠	0	0	0		d properly washed ontact with ready-to-eal	foods or approved	6	0	5	22	-	0	×		Time as a public health control: procedures	s and records	0	0	
- 1	n X		~	<u> </u>	alternate proce Handwashing s	dures followed inks properly supplied a	ind accessible		0	2	-	IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and u	indercooked			
	IN	OUT	NA	NO		Approved Source				_	23	O IN	O	NA	NO	food Highly Susceptible Populati		0	이	4
10	0	0	0	20	Food received	at proper temperature		0	0		24		0	22	no	Pasteurized foods used: prohibited foods n		0	0	5
	<u>炭</u>	0	×	0		ondition, safe, and unad ts available: shell stock		0	0	5	-	IN	OUT		NO	Chemicals		-	-	
			NA	-	destruction Pro	tection from Contan	nination	-		_	25	0				Food additives: approved and properly use	d	न	তা	
	息区		00		Food separated		altimod	0	2	_			O OUT		·	Toxic substances properly identified, stored		8	0	•
	2	0				urfaces: cleaned and sa on of unsafe food, retur		0	0	5 2	27	0	0	22	ni v	Conformance with Approved Pro Compliance with variance, specialized prov HACCP plan		0	0	5
	_	_		Geo			a managements of		1 414 4	inte	- due	tion		atho		, chemicals, and physical objects i	into foode	_	_	
						acco are proventi					IL PR				gena	, enemicans, and physical objects (
				00	T=not in complian		COS=com	ected o	n-site	during				9		R-repeat (violation of the same			- 1	
		OUT				mpliance Status le Food and Water		cos	R	WT		0	TUK			Compliance Status Utensils and Equipment		cos	R	WT
2	8 9	-			d eggs used wh			8	8	1	4	5	0 1			nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
_	0		Varia		obtained for spec	cialized processing met		ŏ	ŏ	1	4	5	- 1			g facilities, installed, maintained, used, test	strips	0	0	1
3	_	0	_	er co		ed; adequate equipme		0	0	2	4	1		lonfoo	d-cor	tact surfaces clean		0	0	1
	2		contr		properly cooked	for hot holding		-	0	1	4		NUT L	int and	Loold	Physical Facilities water available; adequate pressure		0		2
	3	0	Appr	oved	thawing method	s used		0	0	1	4	9	O F			stalled; proper backflow devices		0	0	2
3	4	0 OUT	Then	mom	eters provided a	nd accurate od Identification		0	0	1	5	_	-			waste water properly disposed is: properly constructed, supplied, cleaned			8	2
3	_	0	Food	prop		ginal container; required	records available	0	0	1	5	_	_			use properly disposed; facilities maintained		ŏ	<u></u>	1
		OUT				n of Food Contamin				_	5	3	-	-	·	ities installed, maintained, and clean		0	0	1
3	6	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	5	•	o /	\dequa	ite ve	ntilation and lighting; designated areas use	d	0	0	1
3	7	0	Cont	amina	ation prevented	during food preparation,	storage & display	0	0	1		0	υт			Administrative items				
3	_				leanliness			0	0	1	5	_	_		-	nit posted		0		0
_	9 0				ths; properly us ruits and vegeta			8	0	1	5	5	0 1	/ost re	cent	Compliance Status		O YES		WT
		OUT			Pro	per Use of Utensils			· · ·							Non-Smokers Protection Ac	t		_	
4	1 2				nsils; properly st quipment and li	ored nens; properly stored, d	ried, handled		8		5	8				with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
	3 4	0	Singl	e-use		articles; properly stored,		0	8	1	5	5				oducts are sold, NSPA survey completed		Ō		
	allure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food								r food											
serv	ce es	tablis	hmen	t perm	nit. Items identifie	d as constituting imminen	t health hazards shall b	e corre	cted i	mmed	liately	or op	eratio	ns shall	l ceas	e. You are required to post the food service est lling a written request with the Commissioner wi	ablishment permit i	in a c	onspi	cuous

14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. 2 04/04/2022 of Environmental Health Specialist

Signature of Person In Charge

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Date Signatu

04/04/2022

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

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(19220) (1001. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pizza Hut #37601 Establishment Number #: 605303043

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)			
Sani bucket	Quat	300				
Dish machine	Chlorine	100				

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Wings	Cold Holding	41
Cut toms	Cold Holding	37
Sausage	Cold Holding	38
Pasta	Cold Holding	40
Pepperoni	Cold Holding	41

OL 1	1.0		
Observed	VIO	12TIONC	
Observeu		auviio	

Total # 2

Repeated # ()

2: No copy of illness policy, PIC unable to locate or list illnesses.

47: Build up on walkin shelves. Water build up in bottom of line cooler.



Establishment Information

Establishment Name: Pizza Hut #37601

Establishment Number : 605303043

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

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: Hands washed

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: Approved

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) No raw animal foods cooked during inspection.

- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.

20: See food temps

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.

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

Establishment Information

Establishment Name: Pizza Hut #37601

Establishment Number : 605303043

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Pizza Hut #37601

Establishment Number #: 605303043

Water	Source:	HUD
Food	Source:	Mclane
	Source:	
	Source:	
	Source:	
		Food Source: Source: Source:

Additional Comments