

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Pizza Hut #37601 Permanent O Mobile Establishment Name Type of Establishment 6218 Hixson Pike O Temporary O Seasonal

03/08/2023 Establishment # 605303043 Embargoed 0 Inspection Date

Chattanooga

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required O Yes 疑 No

Time in 01:00 PM AM / PM Time out 01:40: PM AM / PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-			OUT=not in compliance NA=not applicable NO=not observe	ed		0		
					Compliance Status	COS	R	WT
	IN	IN OUT NA NO Supervision						
1	盔	٥			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	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
È	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	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			roper disposition of unsafe food, returned food not re- erved		0	2

	cos	R	WT					
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	菜	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

s, chemicals, and physical objects into foods.

			GOO	O R	a /.\	L PRA	CTIC	3.
		OUT=not in compliance COS=con				inspect	on	
		Compliance Status	cos	R	WT			
	OUT						OUT	
28	0	Pasteurized eggs used where required	0	0	1	45	0	Fo
29	0	Water and ice from approved source	0	0	2	40		co
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	w
	OUT	Food Temperature Control				40		1
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	羅	No
31	١,٠	control	"	١٧	*		OUT	1
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33		Approved thawing methods used	Ŏ	ō	1	49	ŏ	Pk
34	0	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT		-	-	-	51	ŏ	To
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Feed Contamination				53	0	Ph
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ad
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Τ
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils			\neg			Т
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	To
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If t
44	0	Gloves used properly	0	0	1	_		

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W					
	OUT	Utensils and Equipment		-						
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1					
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0						
47	325	Nonfood-contact surfaces clean	0	0	-					
	OUT	Physical Facilities								
48	0	Hot and cold water available; adequate pressure	0	0	-					
49	0	Plumbing installed; proper backflow devices	0	0	- ;					
50	0	Sewage and waste water properly disposed	0	0	- :					
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0						
52	0	Garbage/refuse properly disposed; facilities maintained	0	0						
53	0	0	0	0	0	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0						
	OUT	Administrative Items	\top							
55	0	Current permit posted	0	0	П					
56	0	Most recent inspection posted	0	0						
		Compliance Status	YES	NO	٧					
		Non-Smokers Protection Act								
57		Compliance with TN Non-Smoker Protection Act	- 100	0						
58		Tobacco products offered for sale	0	0	١ ١					
59		If tobacco products are sold, NSPA survey completed	0	0						

on report in a conspicuous manner. You have the right to request a hearing re n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

03/08/2023

Date Signature of Environmental Health Specialist

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.

03/08/2023

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Dish machine Sani bucket	Chlorine Quat	100 400									

Equipment Temperature										
Description	Temperature (Fahrenheit)									

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Wings	Cold Holding	40					
Ham	Cold Holding	39					
Mozz	Cold Holding	33					
Ham	Cold Holding	39					
Chx	Cold Holding	35					
Cut toms	Cold Holding	33					
Chz Pizza	Cold Holding	39					
Wing	Cold Holding	41					

Observed Violations									
Total #									
Repeated # ()									
47: Build up on shelving throughout kitchen and around prep table.									
""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 Name: Pizza Hut #37601 Establishment Number: 605303043

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: 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

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Establishment Information								
The state of the s	zza Hut #37601							
Establishment Number #:	605303043							
Sources								
Source Type:	Water	Source:	Public					
Source Type:	Food	Source:	Mclane					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							