## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

14

FOOD SERVICE ESTABL					ISH	IME	IN	T II	NSI	PEC	TI	ON REPORT	SCO	RE		_				
Sbarro #191													O Fermer's Merket Food Unit	9	C					
Establishment Name							_	Тур	pe of	Establ	ishme	ent Cermanent O Mobile	J							
Address 2100 Hamilton Place Blvd.						_					O Temporary O Seasonal									
City				_	attanooga				2:0			_			me o	ut 02:35;PM AM/PM				
Inspe	ction (	Date		11/	15/202	22 Establishm	ent# 60504087	9		_	Embi	argoe	d C	)						
Purpo	se of	Inspe	oction	12Ro	utine	O Follow-up	O Complaint			O Pr	limir	hary		c	Co	nsultation/Other				
Risk (				01		\$22	03			<b>O</b> 4						-up Required O Yes 巍 No	Number of S		0	
		Rist	as	tors a contri	re food prej ibuting fact	paration practi ors in foodborn	ces and employee le illness outbreak	beha s. P	vior	s mo ; He:	st c ilth	omn Inte	noni) rven	y repo	are	d to the Centers for Disease Cont control measures to prevent illn	rol and Prevent ass or injury.	tion		
						FOODE	ORNE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HD.	ЦТН	INTERVENTIONS				
INH	(i n comp					<ul> <li>(IH, OUT, HA, HO)</li> <li>NA=not applic</li> </ul>			ltema							spection R*repeat (violation of th				
	- Conn	2110110	-			liance Status		cos	R		Ĩ			and don		Compliance Status		cos	R	WT
	N OU	-	A NO		a la channa a	Supervision	the local dealers and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
	K O			perfo	rms duties	-	tes knowledge, and	0	0	5	16	23				Proper cooking time and temperatures		00	0	5
			A NO	_	igement and f	Employee Heal ood employee awa		0		-	17	0				Proper reheating procedures for hot hok Ceeling and Heiding, Date Marking		0	0	
	K O	_		Prop	er use of restri	iction and exclusio	n	0	0	5		IN	OUT	NA	NO	a Public Health Contr				
4	N OL	_	A NO			ng, drinking, or tob			0			0	8			Proper cooling time and temperature Proper hot holding temperatures		0	8	
5 8	K C	5	0	No di	ischarge from	eyes, nose, and m	houth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	N OU		A NO	_		ng Contamination roperly washed	on by Hands	0	0	-		黨				Proper date marking and disposition		0	0	
	K C	0	0		are hand conta hate procedure		at foods or approved	0	0	5	<i>"</i>	IN	OUT	-	NO	Time as a public health control: procedu Consumer Advisory		~	9	_
8 3				Hand		Approved Sour		0	0	2	23	_	0	12		Consumer advisory provided for raw and food		0	0	4
9 8	K C	)		Food		approved source			0			IN	OUT	NA	NO		tions			
10 (						roper temperature tion, safe, and una		8	00	5	24	0	0	X		Pasteurized foods used; prohibited food	s not offered	0	0	5
	0 0	> %	{ o		ired records a uction	vailable: shell stor	:k tags, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
13 X			A NO	>	Protec	tion from Conta	mination			4	25	0	8	X	1	Food additives: approved and properly u		0	읽	5
14 8					separated an -contact surfa	ces: cleaned and s	sanitized	ŏ	ŏ	5	20	IN	OUT		NO	Toxic substances properly identified, sto Conformance with Approved I		-	0	
15 8	8 0	>	_	Prop		of unsafe food, ret	urned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																			
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																			
			0	UT=not	in compliance		COS=corre	icted o	n-site	during				8		R-repeat (violation of the san				
	OU	л				liance Status food and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment		COS	R	WT
28 29					s used where			0	2	1	4		0			onfood-contact surfaces cleanable, prope	fly designed,	0	0	1
30	0	Va Va				zed processing me		ŏ	0	2		6	- 1			, and used ng facilities, installed, maintained, used, te	est strips	0	0	1
	OU	Dr	oper ci	ooling r		adequate equipm	ent for temperature			_		_	_			ntact surfaces clean		0	0	1
31	0	00	ntrol					0	0	2		0	TUK			Physical Facilities				
32		_			erly cooked for ng methods us			8	0	1						f water available; adequate pressure stalled; proper backflow devices		0	8	2
34	C	_	ermon	neters p	provided and a			0	0	1			-			d waste water properly disposed		0	2	2
35	00	-	od pro	merty la		Identification	d records available	0	0	1	-	_				es: properly constructed, supplied, cleane luse properly disposed; facilities maintaine		0	0	1
	0	_	ou pro			f Food Contami		-		-			-		-	ilities installed, maintained, and clean	~	0	0	1
36	0	) Ins	ects, r	rodents	, and animals	not present		0	0	2	5					entilation and lighting; designated areas u	sed	0	0	1
37	6	00	ntamir	nation p	vevented duri	ng food preparatio	n, storage & display	0	0	1		0	υт			Administrative Items				
38	_			cleanli				0	0	1						mit posted		0	0	0
39 40					roperly used a ind vegetables			8	8		5	6	0	vlost re	cent	inspection posted Compliance Status		O YES		WT
	OU	л			Proper	Use of Utensils	1									Non-Smokers Protection				
41 42					properly store nent and linen	d s; properly stored,	dried, handled	0		1	5	7		lopaco	o pro	with TN Non-Smoker Protection Act oducts offered for sale		× 0	0	0
43	0	) Sir	gle-us		e-service artic	les; properly store			8		5	9	ł	f tobac	co pr	roducts are sold, NSPA survey completed	1	0	0	
	_	-				ms within ten (10) 4	lays may result in susper			_	servic		ablish	ment p	ermit.	Repeated violation of an identical risk factor	may result in revoc	ation	of you	r food
servic	service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 62-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-320.																			
ŀ	う	Ø	乙	20			11/1	.5/2	022	2			7	/			1	1/1	5/2	022
Signature of Person In Charge Date Signature of Er					Envir	onme	ental Health Specialist				Date									

**** 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 cl	RDA 629		
P192201 (1004. 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: Sbarro #191 Establishment Number #: 605040879

ISPA Survey – To be completed if #57 is "No"	
ope-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Triple sink	QA	200						

Equipment Temperature	
Description	Temperature ( Fahrenheit)

Food Temperature		
Decoription	State of Food	Temperature ( Fahrenheit
Crumbled sausage	Cold Holding	40
Chopped cooked chicken	Cold Holding	40
Diced ham	Cold Holding	40
Mac and cheese	Hot Holding	150
Meatball	Cold Holding	40
Baked ziti	Cooking	135

Observed Violations
Total # 2
Repeated # 0
47: Inside of ice machine dirty.

53: Walls dirty.



### Establishment Information

Establishment Name: Sbarro #191

Establishment Number : 605040879

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Proper handwashing observed.

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 obtained 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper TILT procedures observed with pizza on serving line.
- 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: Sbarro #191

Establishment Number: 605040879

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: Sbarro #191

Establishment Number # 605040879

Sources								
Source Type:	Food	Source:	Performance					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

# Additional Comments