

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Community Pie

Stablishment Name

Address
City
Chattanooga
Time in 11:15 AM AM / PM Time out 12:00; PM AM / PM
Inspection Date

Community Pie

Permanent O Mobile
O Tamer's Merket Food Unit
O Permanent O Mobile
O Temporary O Seasonal
D Time in 11:15 AM AM / PM Time out 12:00; PM AM / PM

Inspection Date

Community Pie

Separate Food Unit
O Permanent O Mobile
O Temporary O Seasonal
D Time in 11:15 AM AM / PM Time out 12:00; PM AM / PM

Inspection Date

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

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 139

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

| 10 | ∮ =in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | C |)S=: | OFF | cte | d on-si | te dur | ing ins | pection R=re |
|----|----------------|-------|------|-----|--|-----|----|-----|------|-----|-----|---------|--------|---------|--|
| | | | | | Compliance Status | COS | R | WT | | | | | | | Compliance |
| | IN | оит | NA | NO | Supervision | | | | | Τ | IN | OUT | NA | NO | Cooking and Robe Control Fo |
| 1 | 83 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | H | 6 | 0 | 0 | 0 | 400 | Proper cooking time an |
| | IN | OUT | NA | NO | Employee Health | - | - | | | | ŏ | × | ŏ | | Proper reheating proce |
| 2 | 700 | 0 | | | Management and food employee awareness; reporting | 0 | 0 | | ı | | | | | | Cooling and Holdin |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | П | | IN | OUT | NA | NO | a Publ |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | ŀ | 18 | 0 | 0 | 0 | 涎 | Proper cooling time an |
| 4 | 30 | 0 | | | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | | 9 | Š. | 0 | 0 | 0 | Proper hot holding tem |
| 5 | 滋 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° | 1 | 00 | 1 | 0 | 0 | | Proper cold holding ten |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | 1 | 11 | * | 0 | 0 | 0 | Proper date marking ar |
| 6 | × | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | | 22 | × | 0 | 0 | 0 | Time as a public health |
| 7 | 왮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | Ľ | _ | _ | _ | _ | _ | , |
| | - 8 | | | | alternate procedures followed | | _ | | L | _ | IN | OUT | NA | NO | Cons |
| 8 | 35 | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 1 | 23 | o١ | 0 | 300 | | Consumer advisory pro |
| | | OUT | NA | NO | Approved Source | ļ., | | _ | Ľ | _ | _ | _ | | | food |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | L | | IN | OUT | NA | NO | Highly Sus |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | | | 14 | 0 | 0 | 320 | | Pasteurized foods used |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | Ľ | _ | _ | _ | | | T distributed foods disc |
| 12 | 0 | 0 | 323 | 0 | Required records available: shell stock tags, parasite | 0 | lo | | ш | | IN | OUT | NA | NO | |
| _ | IN | OUT | | NO | Protection from Contamination | | _ | _ | H | 5 | 0 | 0 | X | | Food additives: approv |
| 43 | × | | 0 | NO. | Food separated and protected | 0 | 0 | 4 | | | ě | ŏ | 200 | J. | |
| 14 | | | ŏ | | Food-contact surfaces: cleaned and sanitized | ŏ | ŏ | 5 | H | _ | _ | OUT | NA | NO | Toxic substances prop Conformance v |
| 14 | × | - | - | Į. | | - | ۳ | - | Н | + | IN | 001 | N/A | NO | |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | ŀ | 27 | 0 | 0 | × | | Compliance with variar HACCP plan |

| ᆫ | Compliance Status | | | | | COS | R | WT |
|----|-------------------|-----|----|----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | | 0 | 0 | × | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 282 | 0 | 0 | Proper reheating procedures for hot holding | 黨 | 0 | Ů |
| | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| 18 | 0 | 0 | 0 | × | Proper cooling time and temperature | 0 | 0 | |
| 19 | × | 0 | 0 | 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 | M | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | OUT | | NO | Chemicals | | | |
| 25 | | 0 | 3% | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 菜 | _ | | | 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 |

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

| | | | GOO | | |
|----|-----|--|---------------|---|---|
| | | OUT=not in compliance COS=corr | | | |
| | | Compliance Status | cos | R | W |
| | OUT | Caro i con amo i i mon | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | |
| 29 | 0 | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | |
| | OUT | Food Temperature Control | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | г |
| 33 | 0 | Approved thawing methods used | 0 | 0 | г |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | г |
| | OUT | Food Identification | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | Γ |
| | OUT | Prevention of Feed Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | Γ |
| 38 | 0 | Personal cleanliness | 0 | 0 | Γ |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | Г |
| | OUT | Proper Use of Utensils | $\overline{}$ | | Т |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | Г |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | Г |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | Г |
| 44 | 10 | Gloves used properly | 0 | 0 | |

| pecti | | R-repeat (violation of the same code provision) Compliance Status | cos | R | W) |
|-------|-----|--|-----|----|-----|
| | OUT | Utensils and Equipment | 000 | | |
| 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | 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 | Physical facilities installed, maintained, and clean | 0 | 0 | - |
| 54 | 羅 | Adequate ventilation and lighting; designated areas used | 0 | 0 | |
| | OUT | Administrative Items | | | |
| 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 | - X | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١ ١ |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

Failure 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 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 8-14-705, 69-14-706, 69-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-329.

11/29/2023

Date Signature of Environmental Health Specialist

11/29/2023

Signature of Person In Charge

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Community Pie
Establishment Number #: [605225883]

| 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) |
| Dish Machine | Chlorine | 50 | |

| Equipment Temperature | | | | |
|--|--------------------------|--|--|--|
| Description | Temperature (Fahrenheit) | | | |
| All refrigeration @ 41°F or below. Product temperatures taken from | | | | |
| · | | | | |
| | | | | |
| | | | | |
| | | | | |
| | | | | |

| Food Temperature | | |
|------------------------------|---------------|--------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Cut Tomatoes (low boy) | Cold Holding | 38 |
| Wings (cooling drawer) | Cold Holding | 37 |
| Grilled Chicken (low boy) | Cold Holding | 37 |
| Grilled Chicken (walk in) | Cold Holding | 38 |
| Cut Leafy Greens (walk in) | Cold Holding | 38 |
| Prosciutto | Cold Holding | 37 |
| Meatballs (pizza make LB) | Cold Holding | 38 |
| Cut Tomatoes (pizza make LB) | Cold Holding | 37 |
| *Meatballs | Reheating | 133 |
| | | |
| | | |
| | | |
| | | |
| | | |

| Observed Violations |
|---|
| Total # 2 |
| Repeated # 0 |
| 17: Meatballs re-heated to 133*F and hot held in steam table on cookline. |
| Discussed proper re-heating for hot holding procedures for TCS foods. Product |
| was re-heated >165*F/15 seconds and hot held at 135*F. (COS) |
| 54: Employee personal items stored too close to food products. Store employee |
| items in provided lockers. |
| Trome in provided tookers. |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |

^{***}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: Community Pie Establishment Number: 605225883

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN) Observed employees washing hands as needed during inspection. Proper and adequate 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: (IN) Food products obtained from approved sources.
- 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.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Establishment uses TPHC to control sliced pizza. Adequate written policy, documentation and proper procedures noted during inspection.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

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.

| Establishment Name: Community Pie Establishment Number: 605225883 | Establishment Information | |
|---|--|--|
| Establishment Number: 605225883 Comments/Other Observations (cont'd) Additional Comments (cont'd) | Establishment Name: Community Pie | |
| Additional Comments (cont'd) | Establishment Number: 605225883 | |
| Additional Comments (cont'd) | | |
| Additional Comments (cont'd) | Comments/Other Observations (cont'd) | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | Additional Comments (contists | |
| See last page for additional comments. | | |
| | See last page for additional comments. | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

| Establishment Inform | nation | | |
|-------------------------|--------------|---------|------------------------|
| Establishment Name: Co | ommunity Pie | | |
| Establishment Number #: | 605225883 | | |
| **** | | | |
| Sources | | | |
| Source Type: | Food | Source: | Approved sources noted |
| Source Type: | Water | Source: | Public Water Supply |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Additional Comme | nts | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |