

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Painturo's Pizza Remanent O Mobile Establishment Name Type of Establishment 522 B West Main St. O Temporary O Seasonal Address Lebanon Time in 01:05 PM AM/PM Time out 01:25: PM AM/PM City 03/19/2024 Establishment # 605136565 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 98

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								ō
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
100			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
	IN OUT NA NO Employee Health							
2	Management and food employee awareness; reporting		0	0	\Box			
3	3 O O P			Proper use of restriction and exclusion	0	0	5	
	IN	IN OUT NA NO Good Hygienic Practices						
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	•
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		0	Hands clean and properly washed	0	0	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	8 0 0			Handwashing sinks properly supplied and accessible	0	0	2	
	IN OUT NA NO Approved Source							
9	0	0			Food obtained from approved source	0	0	
10	0	0	0	0	Food received at proper temperature	0	0	
		Food in good condition, safe, and unadulterated	0	0	5			
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	0		Food separated and protected	0	0	4
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15 O O			Proper disposition of unsafe food, returned food not re-	0	0	2		

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	0	Proper cooling time and temperature	0	0	
19	0	0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	00		
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25		0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

s, chemicals, and physical objects into foods.

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		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	1
29	0		0	0	Ľ
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	86	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	$\overline{}$		
41	0	In-use utensils; properly stored	0	0	г
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	Г
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale			0
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

03/19/2024

03/19/2024

Signature of Person In Charge

Date Signa

Date

**** 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: Painturo's Pizza				
Establishment Number # 605136565				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	or facilities at all times to	persons who are	
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r	ot completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)
Equipment Temperature				
Description			Temperature (Fah	renheit)
-				
E 17				
Food Temperature		Mate of Free		
Description		State of Food	Temperature (Fah	renheit)
I				

bserved Violations	
tal # 3 peated # 0	
pealed # 0	
7. ·	
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information

Establishment Name: Painturo's Pizza
Establishment Number: 605136565



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Comments/Other Observations	
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Additional Comments	
See last page for additional comments.	
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Establishment Information	
Establishment Name: Painturo's Pizza	
Establishment Number: 605136565	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information	
Establishment Name: Painturo's Pizza	
Establishment Number #: 605136565	
Sources	1
Source Type:	Source:
Additional Comments	
Priority violation corrected.	