TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name			O	Old Chicago Pizza & Taproom #0076 250 North rate Mell Drives Type of Establishment O Mobile																		
Address		250 Northgate Mall Drive O Seasonal																				
City			Hi	xson		Time in	1	1:3	80 A	۱M	_ A	M/P	мт	me o	at 12:10: PM A	/ PM						
Inspe	ctic	m (Date			01	L/27/20	23 Establishmen	60526318	8		_	Emb	argo	ed ()						
Purpo	se	of	Insp	ect	on	X	Routine	O Follow-up	O Complaint			O P	relimi	nary		c	Cor	nsuitation/Other				
Risk (Cat	ego				0	-	3 82	O 3			O 4						up Required O Yes				
			Rus															to the Centers for Dise control measures to pre		ntion		
		(in the	der	-lg Ma	ted	compliance sta											INTERVENTIONS ach liom as applicable. Deduct	points for entegory or subce	tegory.		
IN=i	n ce	omp	nian	90		OU		nce NA=not applicab	le NO=not observ		रा ह	о wt		mecte	id on-	site dur	ing ins	pection R=repeat (v Compliance Stat	iolation of the same code provi		l p l	WT
T.	N	ou	TN	IA	NO			Supervision			1 ~		١h	IN	out	NA	NO	Cooking and Reheating	of Time/Temperature	000	1.	
1 8	ĸ	0				per	rson in charge forms duties	present, demonstrate		0	0	5		0				Control For Safe Proper cooking time and tem	peratures	0	0	5
	N		TN	IA	NO		nagement and	Employee Health food employee award		0	0		1	10				Proper reheating procedures Ceeling and Heiding, Dat		_	0	L ů
$ \rightarrow $	ĸ	0						triction and exclusion		0	0	5		IN		r NA	NO	a Public Her	aith Control			
43	K	0		а ,		Pro	oper eating, tax	od Hygionic Pract	cco use	0	0	5	1	0	0	0	õ	Proper cooling time and temp Proper hot holding temperatu	res	0	00	
	N	00	TN	IA	NO		Preven	n eyes, nose, and mo ing Contamination			0			1	8			Proper cold holding temperat Proper date marking and disp		8	0	5
-	K K	0	_	5	0	No	bare hand cor	properly washed tact with ready-to-eat	foods or approved	0	0	5	Ż	-	0	0		Time as a public health contri		0	0	
8 8	K	0		-	-	Ha	ernate procedu ndwashing sin	its properly supplied a		-	0	2	z		0	0	NO	Consumer Consumer advisory provided		0	0	4
9 8	ĸ	0		_	NO	Fo		Approved Source m approved source			0			IN	OUT	r na	NO	food Highly Suscepti	ble Populations			
10 0 11 3		0		_	24	Fo	od in good con	proper temperature dition, safe, and unad		0	8		2	• 0	0	83		Pasteurized foods used; proh	ibited foods not offered	0	0	5
	2	0	1.		0 NO	de	struction	available: shell stock		0	0			IN	001		NO	Chem				
13 8	3	0	1	2	NO	Fo	od separated a	nd protected			0		2	5	0			Food additives: approved and Toxic substances properly id	entified, stored, used	ŏ	0	5
14) 15)	-	0		2		Pro	oper disposition	aces: cleaned and sa of unsafe food, retur		0	+	5	2		0	r NA		Conformance with A Compliance with variance, sp		0	0	5
Ľ	~	-		_		ser	ved			Ŭ	ľ	-		Ū	Ľ	×		HACCP plan		l.	Ŭ	Ŭ
					God	od F	letail Pract	ces are preventiv	e measures to co								gens	, chemicals, and physic	al objects into foods.			
					OL	JT≖n	ot in compliance	pliance Status	COS=com	ected (on-site	e durin WT	g insp			3		R-repeat (violatio	n of the same code provision)	Loos		WT
28	_	00			-		Safe	Food and Water							TUC			Utensils and Equip	oment			
29		0	P W	ate	r and	d îce	ggs used when	f source lized processing meth	unde:	0	000	2	Ľ	15				nfood-contact surfaces cleana and used	ible, propeny designed,	0	0	1
	_	ou	т				Food T	emperature Contro	1	_	-		ᄂ		-			g facilities, installed, maintaine	ed, used, test strips	0	0	1
31		0	00	ntr	ol			d; adequate equipmer	t for temperature	0	-			(TUC			tact surfaces clean Physical Facilit				1
32		0	A	ppro	wed	i tha	perly cooked f wing methods	Jsed		0	_	1	112	19	Õ l	Plumbi	ng ins	I water available; adequate pre stalled; proper backflow device	6	8	00	2
34	_	0	_	herr	nom	eter	s provided and Fee	accurate d identification		0	0	1			-			waste water properly dispose is: properly constructed, suppl		8	00	2
35	_	0		od	prog	perly		al container; required		0	0	1	ᄂ		-	Garbaş	ge/refi	use properly disposed; facilitie	s maintained	0	0	1
36	-	00	-	sec	ts n	oder	Prevention its, and animal	of Food Contamina s not present	ition	0	0	2	. –		-			lities installed, maintained, an ntilation and lighting; designat		0	0	1
37	+	0	+	_			-	ring food preparation,	storace & disclay	0	+-	1	IF	-	TUC			Administrative it		Ť	-	
38	+	_					nliness		storege a stopped	0	0							nit posted		0		0
39 40	_	_	_	_	<u> </u>		properly used and vegetable			8			IF	6	0	Most re	ecent	inspection posted Compliance Stat	tus	O YES		WT
41	_	00		-US	e ute	ensile	Property stor	r Use of Utensils ed		0	10	1		57	-	Compli	ance	Non-Smokers Pr with TN Non-Smoker Protection		X	0	
42 43	_	0	Ut	(ens	ils, (equi	pment and line	ns; properly stored, di icles; properly stored,		0		1	1 17	i8 9				ducts offered for sale oducts are sold. NSPA survey	completed	0		0
44	-	0	G	ow	95 US	sed (properly			0	0	1										
servic	e es	tab	lishn	neri	t pen	mit. I	tems identified	a constituting imminent	health hazards shall b	e con	ected	imme	Siately	or op	eratio	ns shai	l ceas	Repeated violation of an identic e. You are required to post the following a written request with the Co	od service establishment per	nit in a	consp	picuous
report					7	-14-7	03, 68-14706, 68	-14-708, 68-14-709, 68-14	-711, 68-14-715, 68-14-7	16, 4-	5-320.			-	_			1				
	2	4	2	. T	\geq		$\not\vdash$	>	01/2	27/2		_	-	-		U				01/2	27/2	2023
Signa	noni	e (л Р(2184	un fr	T CI	arge	* Additional food sa	fety information car	1 be f		Date on o						ental Health Specialist ealth/article/eh-foodservic	e ****			Date
									,		-srue fui		a ne	- OHO		ever Mille		Contractor of the second s	-			
PH-22	67 ((Re	v. 6-	15)					ety training classe ase call (ilabl 209			onth			nty health department. p for a class.			R	DA 629

H-2267 (Rev. 6-15)	Free food safety training class	RDA 62		
192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	hDA 62

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Old Chicago Pizza & Taproom #0076 Establishment Number #: 605263188

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 wenty-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.	
Sarage 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)						
Triple sink High heat dishwasher	QA Heat	200	171						

Equipment Temperature	ipment Temperature			
Description	Temperature (Fahrenheit)			
Walk in cooler	37			
Low boy cooler	38			
Prep low boy	38			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken wings (walk in cooler)	Cold Holding	37
Raw chicken (walk in)	Cold Holding	37
Raw chicken (drawer)	Cold Holding	37
Raw hamburger (drawer)	Cold Holding	37
Cut leafy greens (low boy)	Cold Holding	39
Dairy (low boy)	Cold Holding	37
Sausage (low boy prep)	Cold Holding	38
Sliced tomatoes (low boy prep)	Cold Holding	38
Cut grilled chicken (low boy)	Cold Holding	38
Tomato sauce	Hot Holding	137

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Old Chicago Pizza & Taproom #0076

Establishment Number : 605263188

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: Good 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 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.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: Advisory located on menu.
- 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.

Establishment Information

Establishment Name: Old Chicago Pizza & Taproom #0076 Establishment Number : 605263188

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Old Chicago Pizza & Taproom #0076

Establishment Number # 605263188

Water	Source:	Public
Food	Source:	US Foods
	Source:	
	Source:	
	Source:	
		Food Source: Source: Source:

Additional Comments