TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and makes 18																				
1			S. C.																	
	1000	THEFT														O Farmer's Market Food	tile			
Establishment Name			t Nar		Cici's Pizza							_		_		Remanent O Mo	bile	ľ		
					5425 Hwy 1	53 Suite 100					_	Тур	xe of E	Establi	ishme	nt			J	
ACK	iress							01	. 4							O Temporary O Se	asonal			
City	,				Chattanooga				.:4	5 F	'M	_ AI	M / PI	M Ti	me ou	л <u>02:25</u> : <u>РМ</u> А	M / PM			
Ins	sectio	n Da	rte		07/28/202	22 Establishment#	60510812	9			Emba	irgoe	d 0							
Pur	pose	of In	spec		Routine	O Follow-up	O Complaint			- O Pro			_) Cor	sultation/Other				
					-		-					,							19	20
RIS	k Cat			and t	O1	aration practices at	O3 d employee	beha		04	at c	mm	honh			up Required O Yes to the Centers for Dise	No Number of Number of Number of No.		_	
																control measures to pro				
																INTERVENTIONS				
				algna					lie me							ach item as applicable. Deduc			9	
10	l=in ci	ompili	ance			liance Status	NO=not observe	COS	R		5=00	recte	d on-s	ne dun	ng ins	Compliance Stat	violation of the same code pro		R	WT
	IN	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating	g of Time/Temperature			
1	黨	0		-		resent, demonstrates kno	wledge, and	0	0	5	46					Control For Safe Proper cooking time and tem	ety (TCS) Feeds			
		OUT	NA	NO	performs duties	Employee Health						00		80		Proper reheating procedures		8	0	5
	X	_				ood employee awareness	; reporting	0		5		IN	олт		NO	Cooling and Holding, Da		_		
3	黨	0			Proper use of restri			0	0	Ľ						a Public He			1.0	
4	N X		NA			d Hygienic Practices ng. drinking, or tobacco u	5.0	0		_		0 家	0	0		Proper cooling time and temp Proper hot holding temperate			8	
5	25	0		0	No discharge from	eyes, nose, and mouth		ŏ	õ	5	20	25	0	0		Proper cold holding temperal	tures	0	0	5
6	N N	0	NA	NO O	Hands clean and pr	ng Contamination by I operly washed	Hands	0	0			*	0	0		Proper date marking and dis		_		
7	2	0	0	0	No bare hand conta	ct with ready-to-eat food	s or approved	0	0	5	22	-	0	0		Time as a public health contr		•	0	
8	25	0			alternate procedure Handwashing sinks	s followed properly supplied and ac	cessible		0	2	23	ĭ N	OUT	NA	NO	Consumer advisory provided	r Advisory for raw and undercooked	0	0	
9	IN 寫	оит О	NA	NO	Food obtained from	Approved Source		0		_		IN	OUT		NO	food Highly Suscepti	his Banulations	-	<u> </u>	-
	ô	0	0	20	Food received at pr			0	0		24	0	0	20	- NO		•	0	0	6
	×					tion, safe, and unadultera vailable: shell stock tags.		0	0	5	24			-		Pasteurized foods used; prol		-	10	°
12	0	0	×	0	destruction			0	0			IN	OUT		NO		nicals			
13	IN X			NO	Food separated and	tion from Contaminat i protected	lon	0	0	4	25	<u>(</u>)	0	X	J	Food additives: approved an Toxic substances properly id		8	8	5
14	x	ŏ		1	Food-contact surface	ces: cleaned and sanitize	-	ŏ	ŏ	5	_			NA	NO		pproved Procedures	Ť		
15	12	0			Proper disposition of served	of unsafe food, returned fo	ood not re-	0	0	2	27	0	0	8		Compliance with variance, s HACCP plan	pecialized process, and	0	0	5
_	_	_	_											_	_			-	-	
				Goo	d Retail Practice	es are preventive m	easures to co	ntro	the	intro	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
								G00						3						
_				00	T=not in compliance Comp	liance Status	COS=correc	COS			inspe	ction				Compliance St	on of the same code provision		R	WT
_	8	OUT	Dect			ood and Water		~		_		_	UT			Utensils and Equi			_	
_	9	0	Wate	er and	ed eggs used where fice from approved s	source		0	00	2	4	5 8				nfood-contact surfaces clean and used	able, propeny designed,	0	0	1
-	10	읈	Varia	ance o		ed processing methods		0	0	1	4	5 (o v	Varew	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
,	и		Prop	er co		adequate equipment for	temperature	0	0	2	4	7 2	N 10	lonfoo	d-con	tact surfaces clean		0	0	1
		-	cont		property as alread fac	hat halfing			-			_	UT		f oold	Physical Facilit				
-	2 3				properly cooked for thawing methods us			00	00	1	4	_	-			water available; adequate pr talled; proper backflow device		-8	8	2
	14	-	Ther	mom	eters provided and a			0	0	1	50	_	-			waste water properly dispose		0	0	2
	_	OUT				Identification	de au a Table	-		_	5	_	_			s: properly constructed, supp			0	
_	15		F000	1 prop		container; required recor		0	0	1	5				·	use properly disposed, facilitie		0	0	1
	6		Inco	nte ro	dents, and animals r	Food Contamination		0	0	2	5		_			lities installed, maintained, an ntilation and lighting; designa		0	0	1
	-	_								_	F	+			ne ve			- U	10	<u> </u>
-	17	_				ng food preparation, stora	ge & display	0	0	1		0	UT			Administrative I	tems			
	8 9				cleanliness ths: properly used a	nd stand		00	0	1	5					nit posted inspection posted		8	8	0
_	10				ruits and vegetables				ŏ		Ĕ	. 1 .	<u> </u>	1004110	NOTIN	Compliance Sta	tus			WT
	1	OUT	le ur	ia ida	Proper nsils; properly stored	Use of Utensils		~		-	5	, –	-	omel	1000	Non-Smokers P with TN Non-Smoker Protect			10	
_	2					; properly stored, dried, h	handled	ŏ			5	3				ducts offered for sale	on Act	0	0	0
	3 4	0	Sing	le-use		les; properly stored, used			8	1	5	9]	If	tobac	co pr	oducts are sold, NSPA surve	y completed	0	0	
ser	ice et	tablis	hmer	t perm	nit. Items identified as	constituting imminent healt	h hazards shall be	corre	cted i	mmedi	ately	or ope	eration	is shall	l ceas	Repeated violation of an identic e. You are required to post the f	ood service establishment per	mit in a	consp	vicuous
rep	et. T.	C.A. 1	sectio	ns 68-	14-703, 68-14-706, 68-1	rt in a conspicuous manner. 4-708, 68-14-709, 68-14-711, (c a her	nng r	egard	ing th	is repo	rt by f	iling a written request with the C	ommissioner within ten (10) d	ays of th	e date	of this
F	20	14	, '	0	M./		07/2	8/2	022	>			1	A P	P	A		07/	281	2022
			_		Charge		0112	.0/2	_	Date	Siz	inah-		Finde	00000	ental Health Specialist		0112	_0/2	Date
зų	diul	e ui	- C15	son m						Jaile	36	pratu	-e 0	CUAID	01000	anal ricaliti opecialist				Date
						Additional factors	alormation	he fr				alt -		- 100		and the local state in the state of the stat				
						,									-	ealth/article/eh-foodservic	ce ****			
PH	2267	(Rev.	6-15))		,	aining classes	s are	avai		eac	h ma	onth	at the	e cou	ealth/article/eh-foodservic inty health department. p for a class.	ce ****		R	DA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Cici's Pizza Establishment Number #: 605108129

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 (Fahrenhelt)					
Dish machine	Chlorine	100						
3 sink	Quat	300						

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature	d Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Pasta	Hot Holding	156				
Soup	Hot Holding	156				
Marinara	Hot Holding	148				
Alfredo	Hot Holding	165				
Salad mix	Cold Holding	40				
Cut toms	Cold Holding	40				
Ham	Cold Holding	40				
Sausage	Cold Holding	40				
Pasta	Cold Holding	41				
Ham	Cold Holding	40				
Cut toms	Cold Holding	38				

Observed Violations

Total # 4

Repeated # ()

45: Bottom of make line cooler in poor repair.

47: Build up on shelving in dry storage area.

53: Floor tiles in poor repair, build up around light in dish area.

54: Employee food storage in walkin is above food used for facility. Employee food should be stored in a way to prevent contamination.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605108129

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: Observed very good hand washing

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: (NÁ) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 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: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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: Cici's Pizza

Establishment Number: 605108129

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Cici's Pizza

Establishment Number # 605108129

Sources				
Source Type:	Water	Source:	HUd	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments