TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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YES NO WT

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14																				
															O Fermer's Market Food Unit					
Establishment Name			t Nac		University Pizza & Deli								5							
Address					430 Vine S	it. Suite-A					_	Тур	xe of E	stabli	ishme	O Temporary O Seasonal				
City	, 								L.Z						me o	ut 01:40; PIVI AM/PM				
Insp	pectio	n Da	te		06/01/20	22 Establishment #	60524951	0		-	Emba	argoe	d 0			L				
Pur	pose	of In	spect	ion	ORoutine	樹 Follow-up	O Complaint			O Pro	elimin	ary		c	Cor	nsuitation/Other				
Ris	k Cat	egon	,		01	38 (2	O 3			O 4				Fo	ollow-	up Required O Yes 🕱 No	Number of S	eats	50	
		R														to the Centers for Disease Contro control measures to prevent illnes		tion		
					oncrimening rac				_	_	_			_	_	INTERVENTIONS	s or injery.			
		(11	rk de	Ignat	ed compliance sta											ach liem as applicable. Deduct points for cat	egory or subcate	gory.)		
IP	⊧in o	ompii	ance			ance NA=not applicable	NO=not observe		_)\$ <u>=</u> co	rrecte	d on-si	ite duri	ing ins	pection R=repeat (violation of the s			_	
	-	0107		110	Con	npliance Status		COS	R	WT						Compliance Status Cooking and Reheating of Time/Te		cos	R	WT
Н	_	-	NA	NO	Parson in chaspa	Supervision present, demonstrates k	hauladaa and			_		IN	OUT	NA	NO	Control For Safety (TCS) Fo				
1	鬣	0			performs duties		nowieuge, and	0	0	5		澎	0	0		Proper cooking time and temperatures		00	0	5
2	IN 7		NA	NO	Management and	Employee Health I food employee awarene	ss: reporting	0	о	_	17	0	0	0	22	Proper reheating procedures for hot holding		0	0	
3	×	ŏ			-	triction and exclusion	ou. repering	0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, a Public Health Control	and Time as			
H		OUT	NA	NO		ood Hygionic Practice				_		0	0	0	X	Proper cooling time and temperature		0		
4	X	0				sting, drinking, or tobacco			0	5		Š		0	0	Proper hot holding temperatures		0		
-			NA			m eyes, nose, and mouth ting Contamination by		0	0	_		12	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	2	0		and the second second	Hands clean and	properly washed		0	0		22		o	×	-	Time as a public health control: procedures	and records	0	ō	
7	X	0	0	0	No bare hand cor alternate procedu	ntact with ready-to-eat for	ods or approved	0	0	5	-	IN	OUT			Consumer Advisory	6110 1000108	<u> </u>	~	
8	20	0				iks properly supplied and	accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw and u	ndercooked	0	0	4
_	_		NA	NO	Easd abtained for	Approved Source om approved source		0		_		IN	OUT		-	food Highly Susceptible Populati		~	~	-
3 10	÷	ŏ	0	*		proper temperature			6					_	-					
11	×	0			Food in good con	dition, safe, and unadulte available: shell stock tag		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods n	ot offered	0	٥	•
12		0	×	0	destruction			0	0			IN	OUT			Chemicais				
43		OUT O	NA	NO	Food separated a	ection from Contamin	ation	~		_	25	0 武	0	X	J	Food additives: approved and properly use		0	0	5
14	**	0	*			faces: cleaned and saniti	zed		0	4 5	20	IN		NA	NO	Toxic substances properly identified, stored Conformance with Approved Pro		-	-	
	_	0			Proper disposition	n of unsafe food, returned	d dia and a set as	-		<u> </u>	27	0	0	_	-	Compliance with variance, specialized proc		0	0	5
					served											HACCP plan				
				Goo	d Retail Practi	ices are preventive r	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects i	nto foods.			
								GOO	D R	at/Al	L PR	ACT	1CE	3						
				00	T=not in compliance	pliance Status	COS=corre	cted o	R R	during wr l	inspe	ction				R-repeat (violation of the same Compliance Status		cos	PI	WT
		OUT				Food and Water		000	~			0	UT			Utenslis and Equipment		000	~ 1	
	8				d eggs used when			0	2	1	4	5 1	WA 11			nfood-contact surfaces cleanable, properly	designed,	0	0	1
	19 10				ice from approve obtained for specia	a source alized processing method	5	8	8	2	E		-			and used		-	-	
		OUT				emperature Control		_			4		_			g facilities, installed, maintained, used, test	strips	0	٥	1
1	н	0	Prop		oling methods use	d; adequate equipment fo	or temperature	0	0	2	4	_	O N UT	lonfoo	d-cor	Physical Facilities		0	0	1
	2	0			properly cooked f	or hot holding		0	0	1	4	_		ot and	d cold	water available; adequate pressure		0	0	2
	3				thawing methods			0	0	1	4	_	_		-	stalled; proper backflow devices			0	2
	14	X OUT	Then	morme	eters provided and	i accurate d identification		0	0	1	5	_				waste water properly disposed es: properly constructed, supplied, cleaned		0	0	2
۲,	15		Food	0000		nal container; required rec	ords available	0	0	1	5	_				use properly disposed; facilities maintained		0	0	1
Ľ		OUT		prop		of Food Contaminatio		-		-	5		-		·	ities installed, maintained, and clean		-	0	1
2	6	13	Insec	ts. ro	dents, and animal			0	0	2	5	_	_			ntilation and lighting; designated areas used	1	ŏ	ŏ	1
\vdash	_						and the start		+++	-	F	-	-					-	-	-
	17					uring food preparation, sto	vage & display	0	0	1			UT			Administrative Items			-	
	8 9	-			leanliness ths; properly used	and stored		0	0	1	5				-	nit posted inspection posted		0	8	0
<u> </u>	- F	-00	11111	19.00	with, property used	a cantar priori (Pla		0	_		L. "	* L _ ^	<u> </u>	NAME FOR	111010	mapovitori postevi		-	-	

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\mathcal{O}	06/01/2022	CHAR	06/01/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on ou	r website, http://tn.gov/health/article/eh-foodservie	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 4232098		RDA 629

ner 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 thi nt. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-719, 68-14-715, 68-14-716, 4-5-329.

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h hazards shall be corrected in

44 O Gloves used properly

Wiping cloths; properly used and stored O Washing fruits and vegetables

 OUT
 Proper Use of Utensils

 41
 O
 In-use utensils; properly stored

 42
 O
 Utensils, equipment and linens; properly stored, dried, handled

 43
 O
 Single-use/single-service articles; properly stored, used

correct any violations of risk factor items within ten (10) days may result in su tablishment permit. Items identified as constituting imminent health hazards sh

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Compliance Status

Compliance with TN Non-Smoker Protection Act. Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

ion of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your foo corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuou

Non-Smokers Protection Act

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: University Pizza & Deli Establishment Number #: 605249510

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.	NSPA Survey – To be completed if #57 is "No"	
"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.	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.	
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.	Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
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Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	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.	
Smoking observed where smoking is prohibited by the Act.	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)						

Equipment Temperature	
Description	Temperature (Fahrenheit)
	1

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations	
iotal # 6	
tepeated # ()	
3:	
4:	
i6:	
9:	
5:	
3:	
"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: University Pizza & Deli Establishment Number : 605249510

Comments/Other Observations		
:		
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:		

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: University Pizza & Deli Establishment Number : 605249510

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments