



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Pizza Hut #37601 Type of Establishment ☒ Farmer's Market Food Unit  
☒ Permanent ☐ Mobile  
Address 6218 Hixson Pike  
☐ Temporary ☐ Seasonal  
City Chattanooga Time in 12:50 PM AM / PM Time out 01:30 PM AM / PM  
Inspection Date 03/18/2024 Establishment # 605303043 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats \_\_\_\_\_

**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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS	R	WT
Supervision						Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS	R	WT
1	IN	OUT	NA	NO		Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health						Cooling and Holding, Date Marking, and Time as a Public Health Control					
2	IN	OUT	NA	NO		Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO		Proper use of restriction and exclusion					
Good Hygienic Practices						Consumer Advisory					
4	IN	OUT	NA	NO		Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO		No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands						Highly Susceptible Populations					
6	IN	OUT	NA	NO		Hands clean and properly washed					5
7	IN	OUT	NA	NO		No bare hand contact with ready-to-eat foods or approved alternate procedures followed					
8	IN	OUT	NA	NO		Handwashing sinks properly supplied and accessible					2
Approved Source						Chemicals					
9	IN	OUT	NA	NO		Food obtained from approved source					5
10	IN	OUT	NA	NO		Food received at proper temperature					
11	IN	OUT	NA	NO		Food in good condition, safe, and unadulterated					
12	IN	OUT	NA	NO		Required records available: shell stock tags, parasite destruction					5
Protection from Contamination						Conformance with Approved Procedures					
13	IN	OUT	NA	NO		Food separated and protected					4
14	IN	OUT	NA	NO		Food-contact surfaces: cleaned and sanitized					5
15	IN	OUT	NA	NO		Proper disposition of unsafe food, returned food not re-served					2
16	IN	OUT	NA	NO		Proper cooking time and temperatures					5
17	IN	OUT	NA	NO		Proper reheating procedures for hot holding					
18	IN	OUT	NA	NO		Proper cooling time and temperature					5
19	IN	OUT	NA	NO		Proper hot holding temperatures					
20	IN	OUT	NA	NO		Proper cold holding temperatures					
21	IN	OUT	NA	NO		Proper date marking and disposition					
22	IN	OUT	NA	NO		Time as a public health control: procedures and records					
23	IN	OUT	NA	NO		Consumer advisory provided for raw and undercooked food					4
24	IN	OUT	NA	NO		Pasteurized foods used; prohibited foods not offered					5
25	IN	OUT	NA	NO		Food additives: approved and properly used					5
26	IN	OUT	NA	NO		Toxic substances properly identified, stored, used					
27	IN	OUT	NA	NO		Compliance with variance, specialized process, and HACCP plan					5

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

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS	R	WT
Safe Food and Water						Utensils and Equipment			COS	R	WT
28	OUT					Pasteurized eggs used where required					1
29	OUT					Water and ice from approved source					2
30	OUT					Variance obtained for specialized processing methods					1
Food Temperature Control						Physical Facilities					
31	OUT					Proper cooling methods used; adequate equipment for temperature control					2
32	OUT					Plant food properly cooked for hot holding					1
33	OUT					Approved thawing methods used					1
34	OUT					Thermometers provided and accurate					1
Food Identification						Administrative Items					
35	OUT					Food properly labeled; original container; required records available					1
Prevention of Food Contamination						55	OUT				0
36	OUT					Insects, rodents, and animals not present					2
37	OUT					Contamination prevented during food preparation, storage & display					1
38	OUT					Personal cleanliness					1
39	OUT					Wiping cloths: properly used and stored					1
40	OUT					Washing fruits and vegetables					1
Proper Use of Utensils						56	OUT				0
41	OUT					In-use utensils; properly stored					1
42	OUT					Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT					Single-use/single-service articles; properly stored, used					1
44	OUT					Gloves used properly					1
Compliance Status						Non-Smokers Protection Act			YES	NO	WT
						57					
						58					
						59					

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 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge

03/18/2024

Date

Signature of Environmental Health Specialist

03/18/2024

Date

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

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***Establishment Information***

Establishment Name: Pizza Hut #37601

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***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	CI	50	
Sani bucket	QA	200	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in cooler	41

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Raw Pizza dough- reach in 1	Cold Holding	40
Pizza sauce - Prep line	Cold Holding	38
Cut ham	Cold Holding	38
Cut cooked chicken	Cold Holding	41
Cut tomatoes	Cold Holding	38
Cooked Sausage	Cold Holding	41
Cooked pasta Low bow	Cold Holding	40
Dough	Cold Holding	41
Cooked chicken wings - walk in	Cold Holding	41
Dough	Cold Holding	41

**Observed Violations****Total #** 2**Repeated #** 0

47: Build up of debris on shelves in multiple areas.  
53: Multiple walls dirty.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN) Foodborne illness policy posted.
- 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 proper handwashing by employees.
- 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 obtained from an approved source.
- 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: (NA) no raw animal products cooked in establishment.
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No cooling of TCS foods observed.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (IN) observed proper cold holding temperatures of TCS foods. 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: (NA) No food held under time as a public health control.
- 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:
- 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.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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## Sources

Source Type: Water

Source: Public

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***