### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

10		H	T. S. S.											O Fermer's Merket Food Unit	ſ	1	
Establishment Name						Type of Establishment O Mobile											
Address 3908 Hixson Pike									.,,				O Temporary O Seasonal				
City Hixson Time in 02:45 PM AM / PM Time out 03:15							at 03:15: PM AM / PM										
Inspection Date 01/22/2024 Establishment # 605249816 Embargoed 0																	
Purpose of Inspection Routine O Follow-up O Complaint				t		<b>O</b> Pr	elimin	ary		0	Cor	nsuitation/Other					
Risk Category 261 02 03						<b>O</b> 4						up Required O Yes 鏡 No Number of		0			
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prever as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.								ntion									
					FOODBORNE ILLNESS R												
IN	≱in c			algnat	ed compliance status (IN, OUT, NA, NO) for each aumbered ite OUT=not in compliance NA=not applicable NO=not observ		Rem:							ech listman applicities. Derivet points for citiegery or street pection R*repeat (violation of the same code provi		)	
	_	_	_		Compliance Status	COS	R		F					Compliance Status		R	WT
	_	0	NA	NO	Supervision Person in charge present, demonstrates knowledge, and			_		IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	部 IN		NA	NO	performs duties Employee Health	0	0	5		00	8	Š		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
	X	0			Management and food employee awareness; reporting	_	0	5	Ê	IN		NA	NO	Cooling and Holding, Date Marking, and Time as			
3	実 IN	O DUT	NA	NO	Proper use of restriction and exclusion Good Hyglenic Practices	0	0	_	18	0	0	0	Xi	Public Health Centrol Proper cooling time and temperature	0	0	_
4		0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	8	5	19	0	0	夏		Proper hot holding temperatures Proper cold holding temperatures	8	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands					100		ŏ	0	Proper cold noting temperatures Proper date marking and disposition	ŏ	ŏ	5
6 7	直截	0 0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0 0	5	22		0	×	-	Time as a public health control: procedures and records	0	0	
8	X	0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2	23		OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
	IN 嶌		NA	NO	Approved Source Food obtained from approved source	0	0		-	IN	OUT		NO	food Highly Susceptible Populations	-	Ľ	-
10 11		8	0	*	Food received at proper temperature Food in good condition, safe, and unadulterated	8		5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	ō	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оυт	NA	NO	Chemicals			
13	IN 溴			NO	Protection from Contamination Food separated and protected	0	0	4	25	<b>0</b> 炭	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	×	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized	ŏ				IN		NA	NO	Conformance with Approved Procedures	Ľ		
15	X	٥			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
					-						TICES		-				
						6406	10 R										WT
				00	Finot in compliance COS=com Compliance Status	ected o	n-site		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	
	_		Past		Compliance Status Safe Food and Water	cos	R	WT	Ê	-	UT		ad po	Compliance Status Utensils and Equipment			
2	28 29	8	Wate	eurize er and	Compliance Status Safe Food and Water d eggs used where required ice from approved source	COS O	R R O	WT	4	5	O o	ood ar	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	1
2	28 29 30	8	Wate Varia	eurize er and ance c	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods. Food Temperature Control	COS O	R	WT	4	5 6		ood ar onstru Varews	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0	0 0	1
3	28 29 30	000	Wate Varia	eurize er and ance c	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods	COS O	R R O	WT	4	6 7	O F	ood ar onstru Varews	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	1
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
1192201 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	101.025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Papa John's Establishment Number #: 605249816

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)				
3 sink	Quat	300					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Back walkin	41			
Front walkin	40			

Etate of Food Cold Holding Cold Holding Cold Holding Cold Holding	Temperature (Fahrenheit 39 40 39 40
Cold Holding Cold Holding	40 39
Cold Holding	39
-	
Cold Holding	40

Observed Violations	
Total #	
Repeated # 0	

54: Employee food stored in non designated area in walkin

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Papa John's

Establishment Number : 605249816

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Pic able to locate policy posted in office
- 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 hand washing after sweeping

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: (NÁ) 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Not observed
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Adequate cold holding
- 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.

## Establishment Information

Establishment Name: Papa John's

Establishment Number : 605249816

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Papa John's Establishment Number # 605249816

SourcesSource Type:FoodSource:Papa johnsSource Type:WaterSource:PublicSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

### Additional Comments