

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



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|----------------------------------|-----------------|
| Establishment Information | |
| Establishment Name: | The Pizza Place |
| Establishment Number #: | 605146435 |

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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. | |

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|-------------------------|-----------------------|------------|----------------------------------|
| Warewashing Info | | | |
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) |
| Three compartment sink | Chlorine | 100 | |

| | |
|------------------------------|----------------------------------|
| Equipment Temperature | |
| Description | Temperature (Fahrenheit) |
| | |

| | | |
|-----------------------------|----------------------|----------------------------------|
| Food Temperature | | |
| Description | State of Food | Temperature (Fahrenheit) |
| Ground beef-prep top | Cold Holding | 41 |
| Sliced tomatoes-prep top | Cold Holding | 41 |
| Cut tomatoes-salad prep top | Cold Holding | 41 |
| Cooked chicken-walk in | Cold Holding | 40 |
| Cooked pasta-walk in | Cold Holding | 41 |

Observed Violations

Total # 4

Repeated # 0

31: Discontinue using full plastic bins to store/cool pulled pork. Use shallow metal pans to facilitate heat transfer.

45: Gaskets in reach in prep unit are in poor repair. Repair or replace gaskets to ensure proper cooling.

47: Clean accumulated debris from inside ice machine.

53: Floors, walls and ceiling are in poor repair. Holes in walls, portions of flooring are damaged. Ceiling is a yellow orange color that appears stained from grease due to inadequate ventilation.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN) an employee illness policy is posted.
- 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: (IN) Observed proper handwashing by employees. Observed proper handwashing by employee today.
- 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 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: (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 cooking of TCS food observed today
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling of TCS food observed today.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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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Additional Comments