

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

The Pizza Place

Establishment Name

Address
City

The Pizza Place

Type of Establishment
Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

O Temporary
O Seasonal

AM / PM Time out
O1:20; PM AM / PM

Inspection Date 08/09/2023 Establishment # 605146435 Embargoed 0

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 \$2 O3 O4 Follow-up Required O Yes \$10 Number of Seats 35

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

lisk 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 (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

- 12	¥=in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		CC)S=cor	recte	d on-si	te
	_		_		Compliance Status	cos	R	WT		_		_
	IN	OUT	NA	NO	Supervision					IN	оит	ı
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	H
	IN	OUT	NA	NO	Employee Health				17	O	0	h
2	TX.	0			Management and food employee awareness; reporting	0	0					Г
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	125	0	Γ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	Γ
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	Г
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	_	H
8	*	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	Г
	IN	OUT	NA	NO	Approved Source				23	_		Ľ
9	黨	0			Food obtained from approved source	0	0			IN	OUT	П
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	_	ľ	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	
	IN	OUT	NA	NO	Protection from Contamination				25		0	Г
13	Ä	0	0		Food separated and protected	0	0	4	26	2	0	Π
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	1

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN OUT NA NO Chemicals							
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

GOODI							
		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT	Caro rocc and comes					
28	0	Pasteurized eggs used where required	0	0	1		
29	0		0	0	_2		
30	0	Variance obtained for specialized processing methods	0	0	1		
	OUT	Food Temperature Control					
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	1		
32	0	Plant food properly cooked for hot holding	0	0	1		
33	0	Approved thawing methods used	0	0	,		
34	0	Thermometers provided and accurate	0	0	r		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	,		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	r		
39	0	Wiping cloths; properly used and stored	0	0	Ŀ		
40	0	Washing fruits and vegetables	0	0	,		
	OUT	Proper Use of Utensiis					
41	0	In-use utensils; properly stored	0	0	Γ.		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	,		
43	0		0	0	r		
44	10	Gloves used properly	0	0			

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W)
	OUT	Utensiis and Equipment	000		
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	200	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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 reguest a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this center. The proof of the post of the proof of t

Signature of Person In Charge

08/09/2023

Date Signature of Environmental Health Special

08/09/2023

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 4232098110 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: The Pizza Place
Establishment Number #: 605146435

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)						
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 # ()
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.

[&]quot;"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: The Pizza Place Establishment Number: 605146435

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 handwshing 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: The Pizza Place	
Establishment Number: 605146435	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information Establishment Name: The Pizza Place Establishment Number # 605146435 Sources Source Type: Food Source: PFG Source Type: Food Source: Sams Water is from approved source Source Type: Water Source: Source Type: Source: Source: Source Type: **Additional Comments**