TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

							FO	DD SER	VICE EST	BL	ISH	M	INT	r II	ISF	PEC	TIC	ON REPORT	SCO	RE		
R			S. C.															O Fermer's Market Food Unit		ſ	1	
Esta	bisł	hmen	t Na	me	Pita	Plus G	Syro							Tur	a of f	Establi	iehme	R Parmanant O Mabila	Y		1	
Add	ress				100	5 1/2 C	arma	ck Blvd.						1.74	AC UI L	- 540 - 54	Gen 114	O Temporary O Seasonal				
City					Col	umbia			Time	12	2:5	4 F	M	A	M/P	и ті	me o	ut 01:21; PM АМ/РМ				
Insp	ectio	n Da	rte		03/	07/20)24	stablishmen	60525489	91			Emba	irgoe	d 0							
Purp	oose	of In	spec	tion	10 Ro		-	ollow-up	O Complain			O Pr			_		Cor	nsultation/Other				
Risk	Cat	legor			01		X2		O 3			O 4						up Required O Yes 質 No	Number of S	ieats	32	
	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 (IH, OUT, HA, NO) for each numbered item. For items marked OUT, mark COB or R for each item as applicable. Deduct points for category or subcategory.)																					
IN	⊨in c	ompii		angu		not in complia	ance N/	A=not applicabl			10111							pection R*repeat (violation of th			,	
_	114	OUT	NA			Con		e Status		cos	R	WT	F					Compliance Status Cooking and Reheating of Time/		COS	R	WT
-	11	001	nua	NO	_	n in charge		pervision demonstrates	s knowledge, and	0	0	5		IN		NA		Control For Safety (TCS)				
		OUT	NA	NO		rms duties	Emple	oyse Health	1	-		0	16 17	00	00	0	×	Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	00	0	5
2	X	0			Mana		food em	ployee aware	ness; reporting	_	0	5	-	IN	оит			Cooling and Holding, Date Marking		-		
	8	O OUT		1.10				nd exclusion		0	0	-	4	0				a Public Health Contr	k			
4	X	001	NA		_			lenic Practi king, or tobac		0		5	19	家	00	0		Proper cooling time and temperature Proper hot holding temperatures		0	8	
5		0 OUT	NA	-	_			ose, and mou		0	0	°		10	00	8		Proper cold holding temperatures Proper date marking and disposition		00	0	5
	1	0	nun.			s clean and			by nanus	0	0			0	0	×		Time as a public health control: procedu	and meanter	0	ŏ	
7	鼠	0	0	0		are hand cor ate procedu			foods or approved	0	0	5	-	IN	OUT		-	Consumer Advisory	es and records	-	<u> </u>	
8	X	0			Hand		iks proper	rly supplied an	nd accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw and	undercooked	0	0	4
_	嵐	OUT O	NA	NO		obtained fro		ved source		0	0			IN	OUT		NO	food Highly Susceptible Popula	tions	-	-	
	0	0	0			received at		mperature fe, and unadu	doment	8		5	24	0	0	88		Pasteurized foods used; prohibited foods	not offered	0	0	5
	õ	0	22	0	Requ	ired records			tags, parasite	6	ŏ	Ť	H	IN	OUT	NA	NO	Chemicals				
	IN	OUT	NA	NO		uction Prote	ection fr	om Contam	ination	-	-	_	25	0	0	28		Food additives: approved and properly u	sed	0		
13	2	0	0			separated a			- Nord	-	0		26	义	0		·	Toxic substances properly identified, sto		0	0	•
		0	0	1	_			aned and sar fe food, return	nitized ned food not re-	0		5		_		NA	NO	Conformance with Approved P Compliance with variance, specialized p		_		
15	2	0			serve	d				0	0	2	27	0	0	窝		HACCP plan		0	0	9
				Go	od Re	tail Pract	ices are	preventiv	e measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	s into foods.			
												ar/A				3						
	_			0	JT≈not i	n compliance Com		Status	COS=con		R		inspe	ction				R-repeat (violation of the sam Compliance Status		COS	R	WT
	_	OUT				Safe	Food a	nd Water						0	UT			Utonsils and Equipment				
2						s used when om approve				0	0	2	4	5 0				nfood-contact surfaces cleanable, proper and used	y designed,	0	0	1
3	-	0		ance	obtain			cessing meth		0	0	1	4	6 (o v	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
3	_	0	_	xer co	oling n				t for temperature	0	0	2	4	7 0	0 1	lonfoo	d-cor	ntact surfaces clean		0	0	1
3		-	cont		demes	rly cooked f	as hat he	life a		-	0	1	4		UT D ⊢		f oold	Physical Facilities water available; adequate pressure		0		
3	_					ng methods		ung		ŏ	ŏ	1	4	_				stalled; proper backflow devices			ŏ	2
3		-		mom	neters p	rovided and				0	0	1	5	_				waste water properly disposed	-	0	0	2
3	_	001	_	d con	norty la			fication	records available	0	0	1	5	_				es: properly constructed, supplied, cleane use properly disposed; facilities maintaine		0	0	1
	-	OUT	100	u pio				Contamina		ľ	-	· ·	5		-	-	·	ities installed, maintained, and clean	<u> </u>	0	6	1
3	_	-	Inse	cts, r		and animal				0	0	2	5	_	-			ntilation and lighting; designated areas us	ied	õ	ō	1
3	7	0							storage & display	0	0	1		-	UT			Administrative items		-		
3	_	-			cleanli		1110 1000	preparativer,	aronage a anapray	0	0	1	5			Jument	t perm	nit posted		0	0	
3	9	Ó	Wip	ing c	oths; p	roperly used		ed		0	0	1		_				inspection posted		0	0	0
4	-	O OUT	Was	shing	fruits a	nd vegetabi		f Utensils		0	0	1	H	_	_	_	_	Compliance Status Non-Smokers Protection	Act	YES	NO	WT
4	1	1				properly stor	red				0		5					with TN Non-Smoker Protection Act		23	0	
4		0	Uter	isils, le-us	equipri e/single	ent and line e-service an	ticles; prope	perly stored, dri perly stored,	used		0		5	9				ducts offered for sale oducts are sold, NSPA survey completed		8	0	0
4	4				sed pro						Ŏ		_									
																		Repeated violation of an identical risk factor e. You are required to post the food service e				
man	ner a	nd po	st the	mos	recent	inspection re	port in a c	onspicuous ma		ght to r	eques							lling a written request with the Commissioner				
-	11	/		\succ	\sim							4		\mathcal{Q}				How			~ ~ ~	
Circ	-	10.01	Dee	Lon I	Char				03/	07/2	_		61	Y	Ì	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	~ `	e en la	(J3/U	112	2024
oigr	NUD	e 01	ren	NULLING STREET	n Char	ac.						Date	- 31	ព្រាងល	e or	CIIVII	vnm€	ental Health Specialist				Date

Signature of Person In Charge

	V
Date	Signature
Late	Signature

Date

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

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
P192201 (Nev. 0-10)	Please call () 9315601182	to sign-up for a class.	104 029

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pita Plus Gyro Establishment Number #: 605254891

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp sink (not set up)	Chlorine							

Equipment Temperature				
Description	Temperature (Fahrenheit)			
RIC	40			
RIF	4			
Prep	42			
wic	42			

Food Temperature							
State of Food	Temperature (Fahrenheit)						
Hot Holding	137						
Hot Holding	167						
Cold Holding	40						
	Hot Holding Hot Holding						

Observed Violations	
Total # 2	
Repeated # ()	
41: In use utensils stored on dirty rags	

56: Most recent inspection not posted

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

1: IN

2: IN3: (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: Employees washing hands as needed

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: See source

- 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: NO

17: (NO) No TCS foods reheated during inspection.

18: NO

- 19: See temps
- 20: See temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

Establishment Information

Establishment Name: Pita Plus Gyro

Establishment Number: 605254891

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Pita Plus Gyro Establishment Number #. 605254891

Sources				
Source Type:	Food	Source:	Restaurant Depot	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments