TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and the second	1000	144		ŗ	Dana	lahaa												O Farmer's Market Food				
Establishment Name			Papa Johns							Type of Establishment O Fermen's Market Food Unit O Mobile												
Address			2700 S. Broad St. Suite-144											O Temporary O Se								
City			anooga								_			me ou	at 02:15:PM	M/PM						
Insp	ectio	on Da	ate		09/1	8/202	S Establ	lishment#_6	60524982	2		-	Embi	argoe	d C)			L			
Pun	ose	of In	spec	tion	Routi	ie	O Follow-	up	O Complaint			O Pr	elimir	hary		C	Cor	nsultation/Other				
Risi	Cat	tegor		Fare	O1	food pres	SC2	ractices an	O3	beha		04	at c	omn	nonh			up Required 🗮 Yes to the Centers for Dise			0	
																		control measures to pr				
		(11	uric de	nelga	ited comp	iance statu												INTERVENTIONS ach liom as applicable. Deduc	t points for category or subc	ategory.)	
IN	=in c	ompii	ance		OUT=not		e NA=not		NO=not observe)S=co	rrecte	d on-s	site duri	ing ins		violation of the same code prov			
	IN	OUT	NA	NO		Comp	liance Sta Supervi			COS	ĸ	WT	F	IN	олт	NA	NO	Compliance Stat Cooking and Robertin	g of Time/Temperature	cos	R	WT
1	黨	0					esent, demo	onstrates know	viedge, and	0	0	5	16	0	001			Control For Saf Proper cooking time and tem	ety (TCS) Foods	-		
			NA	NO	-		Employee		mention	0			17		ŏ	Â		Proper reheating procedures		ŏ	00	5
		0					ction and ex	e awareness; clusion	reporting	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Da a Public He	te Marking, and Time a aith Control	•		
	IN		NA	NO	_			Practices						0	0			Proper cooling time and tem		0	2	
5	25	00		0	No disci	arge from (eyes, nose, a			0	0	5	20		0			Proper hot holding temperate Proper cold holding temperat	tures	0	0 0	5
	N N		NA	NO O			operly wash	ed	ands	0	0	_	21		0			Proper date marking and dis		0	0	Ť
7	鋖	0	0	0	No bare		ct with read	y-to-eat foods	or approved	0	0	5	<i>"</i>	IN	OUT	NA	O NO	Time as a public health cont Consume	rol: procedures and records r Advisory	0	10	
		X OUT			Handwa	shing sinks		pplied and acc	essible	X	0	2	23	_	0	12		Consumer advisory provideo food		0	0	4
9	黨	0		-	Food ob	tained from	approved si	ource			0			IN	ουτ	NA	NO		ble Populations			
10			0	1.24	Food in	good condit		nd unadulterati		8	0	5	24	0	0	X		Pasteurized foods used; prol	hibited foods not offered	0	0	5
12	0	0		0	destruct	on		ill stock tags, p		0	0			IN	OUT		NO		nicals			
		OUT		NO		Protect parated and		Contaminatio	on	0	0	4	25	0	8	X		Food additives: approved an Toxic substances properly id		8	0	5
14	×	0]				and sanitized d. returned for		0	0	5		IN	OUT	-	NO	Conformance with A Compliance with variance, s	Approved Procedures		_	
15	×	0			served	isposition	a unsale loo	a, returned to	ou not ne-	0	0	2	27	0	0	黨		HACCP plan	pecializeu process, airu	0	0	5
				Go	od Reta	I Practice	es are pre	ventive me	asures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physic	al objects into foods.			
												ar/.				3						
				0	JT=not in c	Comp	liance Sta		COS=corre	COS								Compliance St			R	WT
2	8	OUT	Past	teuriz	ed eggs u	Safe F sed where	eed and W required	later		0	0	1		_	NUT F	ood a	nd no	Utensils and Equi nfood-contact surfaces clean		0	0	
2	_					approved s or specializ	source red processi	ng methods		8	0	2	\vdash	+	c			and used			\vdash	
		OUT	_				nperature (I				_	_			g facilities, installed, maintain itact surfaces clean	ed, used, test strips	0	0	1
3		0	cont	rol				quipment for te	emperature	0	0	2		0	TUK			Physical Facilit				
3	-					cooked for nethods us	hot holding ed			8	0	1		_				i water available; adequate pr stalled; proper backflow devic		+8	8	2
3	4	O OUT		rmorr	neters pro	ided and a	courate	lon		0	0	1		_	-			waste water properly dispose s: properly constructed, supp		0	0	2
3	5	0	_	d pro	perly labe			equired record	ts available	0	0	1						use properly disposed; facilitie		1 ŏ	6	1
		OUT			Pre	vention of	Food Com	tamination					5	3 2	R F	hysica	al faci	lities installed, maintained, an	d clean	0	0	1
3	6	Ħ	Inse	cts, r	odents, ar	d animals r	not present			0	0	2	5	4 1	嵐 /	Adequa	ste ve	ntilation and lighting; designa	ted areas used	0	0	1
3	7	0	Cont	tamir	nation prev	vented durin	ng food prepa	aration, storag	je & display	0	0	1		0	ти			Administrative I	tems			
3	-	-	-		cleanlines	s erly used a	nd stored			0	0	1		_				nit posted inspection posted		0	0	0
4	_	0	Was			vegetables				ŏ			É	_	_			Compliance Sta				WT
4	-		In-us			perly stored					0			7				Non-Smokers P with TN Non-Smoker Protect		X		
4		0	Sing	ile-us	e/single-s	ervice artic		ored, dried, ha stored, used	andled	0		1	5	8 9				ducts offered for sale oducts are sold, NSPA surve	y completed	0	0	0
_	4				sed prope						0											
servi	ce e	stabli	shme	nt per	mit. Items	dentified as	constituting i	mminent health	hazards shall b	e corre	cted i	mmed	iately	or op	eratio	ns shal	l ceas	Repeated violation of an identic e. You are required to post the f	ood service establishment per	mit in a	consp	icuous
									You have the ng 8-14-715, 68-14-7			e a na	anng i	ogaro	ang th	as repo	it by f	Ning a written request with the C	omenssioner within ten (10) di	nys of th	e date	OF BUS
2	Ì	2		1	S		-		09/2	18/2	023	3		Ç	\checkmark	sh	ent	2llen		09/1	L8/2	2023
Sigr	natu	re of	Pers	son li	n Charge		Additional	food safety in	formation can	he fo		Date						ental Health Specialist ealth/article/eh-foodservi				Date
DH 1	200	/Per-	6-15					,		s are	ava	ilable	eac	:h m			·	inty health department.				DA 629
rns	201	(roev.	0-15	1				Please ca	-			2098						p for a class.			R	JA 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Papa Johns Establishment Number #: 605249822

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple Sink	QA	200							

Equipment Temperature								
Temperature (Fahrenheit)								

Decoription	State of Food	Temperature (Fahrenheit
Pepperoni (low boy)	Cold Holding	41
Diced Tomatoes (low boy)	Cold Holding	36
Steak (low boy)	Cold Holding	41
Chicken	Cold Holding	40
Sausage (walk in)	Cold Holding	36

Observed Violations

Total # 6 Repeated # ()

8: No paper towels provided at fromt handsink on pizza make line. (COS)

36: Insect activity noted in dishwashing area.

45: Door gasket in poor repair on pizza make unit.

47: Some non food contact surfaces dirty on make line and dry storage areas.

53: Walls dirty around prep area. Floors dirty around grease trap.

54: Designated areas not utilized for employee beverages.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Papa Johns

Establishment Number : 605249822

Comments/Other Observations

1: (IN): PIC has Active Managerial Control of food systems in FSE.

2: (IN) An employee health policy is available. PIC aware of symptoms and reportable illnesses per employee illness policy.

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 employees washing hands as needed during inspection. Proper and adequate handwashing observed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: (IN) Food products obtained from approved sources.

- 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 served/stored/cooked or prepared at 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: (NÁ) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (NA) Establishment does not cool TCS foods.

19: (NA) Establishment does not hot hold TCS foods.

20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.

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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.

58: (IN) Tobacco products not sold at establishment.

***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 Johns

Establishment Number: 605249822

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Papa Johns

Establishment Number #: 605249822

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public Water Supply
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments