## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			A.															^		
Esta	blish	imen	t Nar		Papa John's	5						_				Farmer's Market Food Si Permanent O Mot		r	1	
Addr					3908 Hixsor	n Pike					_	Тур	be of l	Establi	shme	O Temporary O Sea				
City					Hixson		Time in	01	1:5	5 F	M	A	M/P	м тіє	the OL		1/PM			
	untin	n Da	ta		07/28/202	23 Establishment#						_	d 0							
			spect		ORoutine	餐 Follow-up	O Complaint			– O Pr			-		Cor	nsuitation/Other				
		egon			XIX1	02	03			04							民 No Number of :	Seats	0	
			isk i			paration practices	and employee		vior	* mc				repo	rted	to the Centers for Dise	ase Control and Prever		_	
				as c	ontributing fact											control measures to pre INTERVENTIONS	vent liness or injury.			
		(14	rk de	elgnet	ed compliance statu											ach item as applicable. Deduct	points for category or subcat	egery.	)	
IN	in ci	ompili	ance			pliance Status	NO=not observe	d COS	R		°s=∞	rrecte	d on-s	ite duri	ng ins	Compliance State	olation of the same code provis		R	WT
	IN	ουτ	NA	NO		Supervision			_		Γ	IN	ουτ	NA	NO	Cooking and Reheating Control For Safe	· · · · · · · · · · · · · · · · · · ·			
	黨	0			Person in charge p performs duties	resent, demonstrates k	nowledge, and	0	0	5		0	0	×	-	Proper cooking time and temp	peratures	0	0	5
		OUT	NA	NO	Management and f	Employee Health ood employee awarene	ss; reporting	0	0		17	0		20		Proper reheating procedures Ceeling and Helding, Dat		0	0	•
	×	0			,	iction and exclusion		0	0	5		IN		NA	NO	a Public Hea	ith Control			
4	X	0	NA			ng, drinking, or tobacco		0	0		19		8	<u>。</u> 夏		Proper cooling time and temp Proper hot holding temperatur		0	0	
5	×	0	NA	0	No discharge from	eyes, nose, and mouth ing Contamination b		0	0	5	20	12	0	0		Proper cold holding temperatu Proper date marking and disp	ures	0	0	5
6	×	0		_	Hands clean and p	roperly washed	-	0	-		22	_	ō	X		Time as a public health control		0	o	
	×	0	0	0	alternate procedure			0	0	Ľ		IN	OUT		NO	Consumer				
_	IN	OUT	NA	NO		s properly supplied and Approved Source	accessible		0	2	23	_	0	黛		Consumer advisory provided food		0	0	4
9 10	<u>尚</u>	0	0	~	Food obtained from Food received at p			0	0		24	IN O	OUT	NA	NO	Highly Susceptit		0	0	
11 12	8 0	0	*	0		ition, safe, and unadult rvailable: shell stock ta		0	0	5	-	IN	OUT		NO	Pasteurized foods used; prohi		-	9	9
		-	NA	-	destruction Protect	tion from Contamin	ation	-		_	25	0	0		NO	Chem Food additives: approved and		0	ा	
13	2	0	0		Food separated an	d protected ces: cleaned and sanit	rad		0		26	×	0	NA	NO	Toxic substances properly ide Conformance with A		0	0	5
15	_	_	-		Proper disposition	of unsafe food, returne		0	0	2	27	0	-	2		Compliance with variance, sp		0	0	5
					served											HACCP plan				
				Goo	d Retail Practic	es are preventive	measures to co						-		gens	, chemicals, and physics	al objects into foods.			
				00	T=not in compliance		COS=corre	cted o	n-site					5			n of the same code provision)			
		OUT				Food and Water		COS	R	WT		0	UT			Compliance Sta Utensils and Equip		COS	R	WT
21	_				d eggs used where lice from approved			8	8	1	4	5				nfood-contact surfaces cleana and used	ble, properly designed,	0	0	1
3	)				obtained for speciali	zed processing method	5	ŏ	ŏ	1	4	6	-			g facilities, installed, maintaine	d, used, test strips	0	0	1
3.		0	Prop	er co		adequate equipment f	or temperature	0	0	2	4	7 1		lonfoo	d-con	tact surfaces clean		0	0	1
3:		-	contr Plant		properly cooked for	r hot bolding		0					UT O	iot and	Loold	Physical Facilit water available; adequate pre		0		2
33	3	0	Appr	oved	thawing methods un	sed		0	0	1	4	9	ΟF	Numbir	ng ins	talled; proper backflow device	\$	0	0	2
34		OUT	Then	mome	eters provided and a Food	Identification		0	0	1		_	-			waste water properly dispose is: properly constructed, suppl		8	0	2
3	;	0	Food	i prop	erly labeled; origina	I container; required re	cords available	0	0	1	5	2	0	Sarbag	e/refu	use properly disposed; facilities	s maintained	0	0	1
	-	OUT				f Food Contamination	ən				-	_	_			ities installed, maintained, and		0	0	1
30		2			dents, and animals			0	0	2	5	-	-	vdequa	te ve	ntilation and lighting; designat		0	0	1
37	_	_				ing food preparation, st	orage & display	0	0	1			UT			Administrative It	oms			
38		-	-		leanliness ths; properly used a	and stored		0	0			_				nit posted inspection posted		0	0	0
4	_	O OUT	Was	hing f	ruits and vegetable	S Use of Utensils		0	0	1		_	_	_	_	Compliance Stat Non-Smokers Pr		YES	NO	WT
4	1	0			nsils; properly store	d			0			7				with TN Non-Smoker Protectio		X	2	
4	_					s; properly stored, dried cles; properly stored, us		8			5	8 9				ducts offered for sale oducts are sold, NSPA survey	completed	0	0	0
4	1	0	Glov	es us	ed properly			0	0	1										
servi	ce es	tablis	hmen	t perm	nit. Items identified as	constituting imminent he	alth hazards shall b	e corre	cted i	immed	iately	or op	eration	ns shall	cease	Repeated violation of an identica e. You are required to post the fo	od service establishment perm	t in a i	onsp	icuous
mare repor			st the section			ort in a conspicuous man 14-708, 68-14-709, 68-14-71				t a he	aring	regard	ling th	is repor	nt by f	iling a written request with the Co	mmissioner within ten (10) day	s of the	date	of this
V	U		9	7	<u>⁄2</u>		07/2	28/2	023	3				25	S	2AL		07/2	28/2	2023
Sigr	atur	e of	Pers	on In	Charge				(	Date	Si	gnatu	ire of	Enviro	onme	ental Health Specialist				Date
						Additional food safe	y information can	be fo	ound	on ou	ir wel	bsite,	http	c//tn.g	ov/h	ealth/article/eh-foodservic	e ****			
PH-2	267	Rev.	6-15)				rtraining classe e call (			ilabk 2098						nty health department. p for a class.			R	DA 629

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(100.0-10)	Please call (	) 4232098110	to sign-up for a class.	104.02

#### 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)							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

served Violations	
al# 3 peated# 0	
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as nace at the and of this document for any violations that could not be displayed in this space	

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#### Establishment Information

Establishment Name: Papa John's Establishment Number : 605249816

Comments/Other Observations		
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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: Papa John's

Establishment Number : 605249816

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

## Additional Comments