### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

10		1	T.C.														
Esta	abis	nem	t Nar		Fayzano's Pizza					-				Fermer's Market Food Unit     @ Permanent O Mobile	_	K	
Address 401 S. Mt. Juliet Rd Ste 345					_	Typ	e of E	Establ	ishme	O Temporary O Seasonal	L						
					Mount Juliet	11	۰Δı	5 A	M		4.0			12:03: PM AM / PM			
City										-			me o	AM/PM			
		n Da			03/05/2024 Establishment # 60532318			_			d 0			[			
Ρυη	pose	of In	spect	tion	O Routine ₩ Follow-up O Complaint			O Pro	limin	ary		C	Cor	nsultation/Other		05	
Risi	(Cat	egor			O1 X2 O3	hala		04	-					up Required O Yes 苠 No Number of		35	
		_			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion		
					FOODBORNE ILLNESS RJ ed compliance status (IH, OUT, HA, HO) for each numbered liter												
IN	⊨in c	ompli		ngan	OUT=not in compliance NA=not applicable NO=not observe		NG Carde							pection R=repeat (violation of the same code provide			
_	_	_	_	_	Compliance Status	cos	R		Ē					Compliance Status		R	WT
		-	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		澎	0	0		Proper cooking time and temperatures	0	0	5
2	X		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN XX	10000	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	_		区区	00	0	-	Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	澎	0		0	No discharge from eyes, nose, and mouth	ŏ		5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N		NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	_		*				Proper date marking and disposition	0		
7	×	ŏ	0		No bare hand contact with ready-to-eat foods or approved	ŏ	ŏ	5	22	×	0	0		Time as a public health control: procedures and records	0	0	
8		0	-	-	alternate procedures followed Handwashing sinks property supplied and accessible		0	2	23	N O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
-			NA	NO	Approved Source Food obtained from approved source				23	IN	OUT		NO	food Highly Susceptible Populations	0	9	•
10	<u>高</u>	Ō	0	20	Food received at proper temperature	0	0		24		0	25	neo -	Pasteurized foods used; prohibited foods not offered	0	0	
	×	_	6-2		Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-		-	_			<b>–</b>	~	9
12	0	0	X	0	destruction	0	0		~	IN	OUT			Chemicals			
13		0		NO	Protection from Contamination Food separated and protected	0	0	4	25	0 賞	00	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	허	5
14	义	0			Food-contact surfaces: cleaned and sanitized		0				OUT	NA		Conformance with Approved Procedures			
					Proper disposition of unsafe food, returned food not re-									Compliance with vanance coecialized percess and			-
15	×	0			served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	奠	0				-								HACCP plan	0	0	5
15	寞	0			served	ontro	the		duc	tion	of p	atho		HACCP plan	0	0	5
15	寞	0		Goo	served d Retail Practices are preventive measures to co	coc	D R	intro TAI	duc	tion ACT	of p	atho		HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			5 WT
15	寞	OUT		<b>Goo</b> 00	served d Retail Practices are preventive measures to co f=not in compliance COS=comp Compliance Status Safe Food and Water	cted o	D R n-site R	intro arAl during WT	duc	tion ACT	of p (सिड	atho 3	gena	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment			5 WT
2	8	OUT		Goo OU eurize	served  d Retail Practices are preventive measures to contend to the served tender of ten	cted o	D R n-site R	intro auf. during wT	duc	tion A(c) ction	ofp (CE≋ UT	atho	gens nd no	HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			5 WT 1
2		000	Wate Varia	Goo OU eunze er and	served	cted o COS O	D R n-site R	intro arAl during WT 1 2	inspe	tion ction 5 (	ofp (CE≷ UT O	atho	gena nd no icted,	HACCP plan  , chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used	COS O	R	
22233	8	0UT 0	Wate Varia	Goo OU eurize er and ance c	served	cted o Cos O O	o ri R O O O	intro arAl during WT	duc inspe	tion ction 5 (	of p (년종 0 년 0 년	ood a	gena nd no icted, ashin	HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	COS 0 0	R	
2	8	000	Wate Varia	Goo OU eunze er and ance c	served		0 0 0 0	intro arAl during WT 1 2	duc I Pit Inspe	tion ction 5 ( 5 (	оfр (С. 5 0 Г 0 V	ood a	gena nd no icted, ashin	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	COS O	R	1
22233	8 9 0 1	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Wate Varia Prop contr Plant	Goo OU eunze er and ance c rol t food	served		0 0 0 0 0	intro during WT 1 2 1 2	44	tion ction 5 ( 7 ( 8 (		ood a onstru Varew lonfoo	gena nd no icted, ashin id-cor	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Itwater available; adequate pressure	Cos 0 0 0	R 0 0	1 1 2
22233	8		Vate Varia Prop contr Plant Appr	Goo OU eunze er and ance c rol t food oved	served		0 0 0 0 0 0 0	intro during WT 1 2 1	4	Control         Control           0         0           5         0           6         0           7         0           8         0           9         0		ood a onstru Varew lonfoo	gena nd no icted, ashin id-cor d cold ng ins	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities	COS 0 0 0	R 0 0	1 1 1
22233	8 9 0 11 2 3		Vate Varia Prop contr Plant Appr Then	Goo OU eunze er and ance c rol t food oved	served		0 0 0 0 0	intro during WT 1 2 1 2 1 1	40	tion           A(+)           Ction           0           5           0           5           0           0           0           0           0		ood a onstru Varew lonfoo lot and lumbi	gena nd no ccted, ashin d-cor d cold ng ins e and	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Itwater available; adequate pressure Italled; proper backflow devices	COS 0 0 0 0	R 0 0 0	1 1 2 2
2 2 3 3 3 3 3 3 3	8 9 0 11 2 3	00 00 00 00 00 00 00 00 00 00	Vate Varia Prop contr Plant Appr Then	Goo OU eurize er and ance c er coo rol t food mome	A Retail Practices are preventive measures to content in compliance and experimental and experiment in compliance Status     COS=correct     Compliance Status     Safe Food and Water     d eggs used where required     ice from approved source     btained for specialized processing methods     Food Temperature Control     wing methods used; adequate equipment for temperature     properly cocked for hot holding     thawing methods used     ters provided and accurate		0 0 0 0 0 0 0	intro during WT 1 2 1 2 1 1	42 42 44 44 44 44 44 44 44 44 44 44 44 4	tion Action Color S Color Colo		atho cood a constru- Varew lonfoo lot and fumbii ewag oolet fi	gena nd no icted, ashin d-cor d cold ng ins e and acilitie	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Itwater available; adequate pressure Italled; proper backflow devices waste water properly disposed	COS 0 0 0 0	R 0 0 0 0	1 1 1 2 2 2
2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 9 0 1 1 2 3 4		Varia Prop contr Plant Appr Then Food	Goo OU eurize er and ince c rol t food mome i prop	served			intro arAl during WT 1 2 1 1 1 1 1	44 44 44 45 55 55	Cline           Alei		ood a onstru Varew Varew Jonfoo Iot and Jumbii ewag oilet fi Garbag	gena nd no icted, ashin d-cor d cold ng ins e and aciltie ge/refi	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1
2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 9 0 11 2 3 4		Varia Prop contr Plant Appr Then Food	Goo OU eurize er and ince c rol t food mome i prop	served		0 0 0 0 0 0 0 0 0 0 0 0	arAl during WT 1 2 1 1 1 1 1	41 41 41 41 51 51	Cline           Alei		ood a onstru Varew Varew Jonfoo Iot and Jumbii ewag oilet fi Garbag	gena nd no icted, ashin d-cor d cold ng ins e and aciltie ge/refi	ACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips rtact surfaces clean Physical Facilities (water available; adequate pressure stalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1
2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 99 0 11 2 3 4 5 6		Varia Prop contr Plant Appr Then Food	Goo OU eunze er and ince o ol t food t food t food t prop	served			intro arAl during WT 1 2 1 1 1 1 1	44 44 44 45 55 55	tion Con Con Con Con Con Con Con C		ood a onstru Varew Varew Jonfoo Iot and Jumbii ewag oilet fi Garbag	gena nd no icted, ashin d-cor d cold ng ins e and aciltie ge/refi	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1
2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 99 0 11 2 3 4 4 5 6 7 8		Wate Varia Prop contr Plant Appr Then Food Insec Cont	Goo OU eurize er and ince c oved t food t food t food t prop cts, ro amina conal c	served  d Retail Practices are preventive measures to co  Finct in compliance COS=come Compliance Status Safe Feed and Water  d eggs used where required ice from approved source btained for specialized processing methods Feed Temperature Control  ing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Feed Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness		0 Ri R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	intro arAl during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55	tion Alei O O S O O S O O O O O O O O O O O O O		ood a oostru Varew Varev V V V V V V V V V V V V V V V V V V V	gena nd no icted, ashin d-cord acilitie ge/refi al faci t perm	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Pacilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items  Init posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1
2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 99 00 11 2 3 3 4 4 5 6 6 7 8 8 9		Wate Varia Prop contr Plant Appr Then Food Insec Cont Pers Wipi	Goo OU eunze er and ince c ver coo rol t food t food t prop cts, ro amina onal c ng clo	served  d Retail Practices are preventive measures to consider the compliance of the		0 R1 0 R1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	intro arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 45 55 55 55	tion Alei O O S O O S O O O O O O O O O O O O O		ood a oostru Varew Varev V V V V V V V V V V V V V V V V V V V	gena nd no icted, ashin d-cord acilitie ge/refi al faci t perm	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used  Administrative Items  Int posted Inspection posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 4	8 9 0 11 2 3 4 5 5 6 7 7 8 9 9 0		Wate Varia Prop contr Plant Appn Then Food Insec Cont Pers Wipi Was	Goo OU eunze er and ince c ver coor rol t food oved mome t prop cts, ro amina onal c ng clo hing fi	served		0 R1 0 R1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	intro arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55	tion Alei Con S C C C C C C C C C C C C C C C C C C		atho ood a onstru lonfoo lot ann lot a	gena nd no cted, ashin d-cord acilitie ge/refi al faci acilitie ge/refi al faci t perm ecent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Itwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Ities installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act	Cos 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 4 4 4	8 99 00 11 2 33 44 5 5 6 7 7 8 8 99 00	00000 m 0 g m g m 00 m g 0000	Wate Varia Prop contr Plant Appn Then Food Insec Cont Pers Wipi Was	Goo OU eunze er and ince c er coo rol t food oved t prop cts, ro lamina onal c ng clo hing fi	served		0 R1 0 R1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	intro arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 56 55 55 55 55 55	tion Alei Con S Con Con S Con		atho ood a onstru Varew lonfoo lot and fumbi ewag oilet fi Sarbag hysica dequi dequi	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci ate ve t perm ccent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Ities installed, maintained, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 2 1 1 1 1 1 1 0
22 22 33 33 33 33 33 33 33 33 33 44 44 44 44	8 99 0 11 2 3 3 4 4 5 6 6 7 8 8 99 0 0 1 2 3		Wate Varia Prop contr Plant Appn Then Food Cont Pers Wipi Was Uten Sing	Goo our eunzee er and ince c rol t food t fo	served  d Retail Practices are preventive measures to co  finct in compliance COS=come Compliance Status Safe Food and Water  d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control  ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths: properly used and stored "uits and vegetables Proper Use of Utensits risis; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, dried, handled /single-service articles; properly stored, used		the           0	Intro arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55	tion           A           ction           ction           S           0           5           0           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1		atho ood a onstru Varew lonfoo olet fi sarbag olet fi sarbag olet fi sarbag olet fi sarbag olet fi sarbag olet fi sarbag olet fi sarbag	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refit al faci ate ve t perm ccent t perm ccent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Itwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Ities installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act	Cos 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
22 22 33 33 33 33 33 33 33 33 33 44 44 44 44	8 99 00 11 2 3 4 4 5 6 6 7 8 99 00 11 2		Wate Varia Prop contr Plant Appn Then Food Cont Pers Wipi Was Uten Sing	Goo our eunzee er and ince c rol t food t fo	served			Intro arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 44 50 55 55 55 55 55 55 55	tion           A           ction           ction           S           0           5           0           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1           0           1		atho ood a onstru Varew lonfoo olet fi sarbag olet fi sarbag olet fi sarbag olet fi sarbag olet fi sarbag olet fi sarbag olet fi sarbag	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refit al faci ate ve t perm ccent t perm ccent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Its: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Initilation and lighting; designated areas used  Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act With TN Non-Smoker Protection Act	Cos 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 9 0 1 1 2 3 4 5 6 6 7 7 8 8 9 9 0 0 1 1 2 3 3 4 4 9 0 0 1 1 2 3 4 4 1 2 3 4 4 1 2 3 4 4 1 2 3 4 4 1 1 2 1 3 1 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Wate Varia Prop contr Plant Appn Then Food Insec Cont Pers Wipi Was In-us Uten Singi Glov	Goo oU eurize er and ince c or of t food oved if prop cits, ro camina conal c ing clo hing fi is, ro camina conal c is, ro col cits, cits, ro col cits, cits, ro col cits, cits, c	served  d Retail Practices are preventive measures to con  Finot in compliance COS=come Compliance Status Safe Feed and Water  d eggs used where required ice from approved source btained for specialized processing methods Feed Temperature Control  ing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Feed Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored tuits and vegetables Proper Use of Utensils resis; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk fector items within ten (10) days may result in surger			intro arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 55 55 55 55 55 55 55 55 5	tion A e1 Ction Ction Ction Ction C C C C C C C C C C C C C C C C C C C		atho ood a onstru Varew Varev V V V V V V V V V V V V V V V V V V V	gena nd no cted, ashin d-cord ng ins e and acilitie ge/refi al faci typer type	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Itwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Ities installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0
2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 9 0 1 2 3 4 5 6 6 7 8 9 9 0 0 1 2 3 4 4		Wate Varia Prop contr Plant Appn Then Food Insec Cont Pers Wipi Was In-us Uten Singi Glov	Goo oU eurize er and ince c or of t food oved if prop cits, ro camina conal c ing clo hing fi is, ro camina conal c is, ro col cits, cits, ro col cits, cits, ro col cits, cits, c	served  d Retail Practices are preventive measures to con  Finot in compliance COS=come Compliance Status Safe Feed and Water  d eggs used where required ice from approved source btained for specialized processing methods Feed Temperature Control  ing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Feed Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored tuits and vegetables Proper Use of Utensils resis; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk fector items within ten (10) days may result in surger			intro arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56	tion A G		atho ood a onstru Varew lonfoo lot and olet fi Sarbag olet fi Sarbag dequa lost re lost re lost re lobacc tobac nent p s shal	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refit al faci ate ve t perm ccent t perm ccent ance co pro cco pro	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Its: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Initilation and lighting; designated areas used  Administrative Items Init posted Itspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permittion	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 0 WT 0
22 23 33 33 33 33 33 33 33 33 34 44 44 44 44	8 9 0 1 2 3 4 5 6 6 7 8 9 9 0 0 1 2 3 4 4		Wate Varia Prop contr Plant Appn Then Food Insec Cont Pers Wipi Was In-us Uten Singi Glov	Goo oU eurize er and ince c or of t food oved if prop cits, ro camina conal c ing clo hing fi is, ro camina conal c is, ro col cits, cits, ro col cits, cits, ro col cits, cits, ro col cits, ro col cits, cits,	served  d Retail Practices are preventive measures to construct in compliance are preventive measures to construct in compliance Status Safe Food and Water  d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control  ing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Food Identification  erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored tuts and vegetables Froper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in suspect it, terms identified as constituting imminent health hazards shall b tecent inspection report in a conspicuous manner. You have the rig 4-700_14-700_160-14-710_06-14-711_06-14-715_06-14-71	Cos     C	0 R1 	intro arAl during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56	tion A G		atho ood a onstru Varew lonfoo lot and olet fi Sarbag olet fi Sarbag dequa lost re lost re lost re lobacc tobac nent p s shal	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refit al faci ate ve t perm ccent t perm ccent ance co pro cco pro	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure Italed; proper backflow devices Iwaste water properly disposed Ities installed, maintained, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items Init posted Inspection posted  Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revore.  You are required to post the food service establishment perm Iting a written request with the Commissioner within ten (10) day	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0
22 23 33 33 33 33 33 33 33 33 34 44 44 44 44	8 9 0 1 2 3 4 5 6 6 7 8 9 9 0 0 1 2 3 4 4		Wate Varia Prop contr Plant Appn Then Food Insec Cont Pers Wipi Was In-us Uten Singi Glov	Goo oU eurize er and ince c or of t food oved if prop cits, ro camina conal c ing clo hing fi is, ro camina conal c is, ro col cits, cits, ro col cits, cits, ro col cits, cits, ro col cits, ro col cits, cits,	served  d Retail Practices are preventive measures to co  finot in compliance COS=come Compliance Status Safe Food and Water  d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control  ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored uits and vegetables Proper Use of Utensils risis; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper it. Items identified as constituting imminent health hazards shall b	Cos     C	0 R1 	intro arAl during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	2 PR inspective 44 44 44 44 44 44 44 44 56 55 55 55 55 55 55 55 55 55	tion AG1 ction A		atho ood a onstru Varew lonfoo lot and lowag oliet fi lowag oliet	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci ate ve acent t perm ccent acent acent acent acent acent acent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Its: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revore ing a written request with the Commissioner within ten (10) day	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0
2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 99 0 11 2 3 3 4 4 5 5 6 6 7 8 8 99 0 0 1 2 2 3 4 4 1 2 2 3 4 4 1 2 2 3 4 4		Wate Varia Prop contr Plant Appn Then Food Cont Insec Cont Pers Vipi Was Uten Sing Glov	Goo ou eunzee er and ince c or or or f prop cts, ro amina char f prop cts, ro amina char f prop cts, ro amina char f prop cts, ro amina char f c sils, e e sus sils, e e sus si sus si sus si sus si sus si sus si sus si sus si sus si sus si sus si sus si sus si sus si sus si sus sus	served  d Retail Practices are preventive measures to construct in compliance are preventive measures to construct in compliance Status Safe Food and Water  d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control  ing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Food Identification  erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored tuts and vegetables Froper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in suspect it, terms identified as constituting imminent health hazards shall b tecent inspection report in a conspicuous manner. You have the rig 4-700_14-700_160-14-710_06-14-711_06-14-715_06-14-71	Cos     C		intro arAl during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 44 44 50 55 55 55 55 55 55 55 55 55 55 55 55	tion AG1 ction A		atho ood a onstru Varew lonfoo lot and lowag oliet fi lowag oliet	gena nd no ccted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci ate ve acent t perm ccent acent acent acent acent acent acent	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean  Physical Facilities Iwater available; adequate pressure Italed; proper backflow devices Iwaste water properly disposed Ities installed, maintained, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Initiation and lighting; designated areas used  Administrative Items Init posted Inspection posted  Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revore.  You are required to post the food service establishment perm Iting a written request with the Commissioner within ten (10) day	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0

PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mor	th at the county health department.	RDA 629
rivezor (new. o-roy	Please call (	) 6154445325	to sign-up for a class.	101.025

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



#### Establishment Information

- -

Establishment Name:	Fayzano's Pizza
Establishment Number	605323183

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.	
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.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
			l					

Equipment Temperature	
Description	Temperature (Fahrenheit)

ood Temperature	State of Food	Temperature ( Fahrenheit

Observed Violations	
Total # 6	
Repeated # ()	
31:	
34:	
35:	
37:	
S7.	
42:	
43:	
""See page at the end of this document for any violations that could not be o	Inclosed in this space

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



#### Establishment Information

Establishment Name: Fayzano's Pizza Establishment Number : 605323183

Comments/Other Observations	
1.	
2:	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
10:	
12:	
13:	
14. 1E:	
16.	
10. 17 <sup>.</sup>	
18.	
19.	
20:	
21:	
22: Item corrected. Employee sets a timer	
23:	
24:	
25:	
Comments/Other Observations           1:           2:           3:           4:           5:           6:           7:           8:           9:           10:           11:           12:           13:           14:           15:           16:           17:           18:           19:           20:           21:           22:           1tem corrected. Employee sets a timer           23:           24:           25:           26:           11:           27:           28:           29:           20:           21:           22:           23:           24:           25:           26:           27:           28:           29:           20:           21:           22:           23:           24:           25:           26:           20:     <	
57: Still need no smoking signs	
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: Fayzano's Pizza

Establishment Number : 605323183

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Fayzano's Pizza Establishment Number #: 605323183

Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments