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	-		-	_			–	~	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		Goo 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
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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:	
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10. 17 [.]	
18.	
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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