



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name DESANO PIZZERIA BAR Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 8129 SAWYER BROWN RD STE 401 ☐ Temporary ☐ Seasonal
City Nashville Time in 02:05 PM AM / PM Time out 02:30 PM AM / PM
Inspection Date 03/22/2024 Establishment # 605256794 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)										
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties				16	IN	OUT	NA	NO	Proper cooking time and temperatures				17	IN	OUT	NA	NO	Proper reheating procedures for hot holding												
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control				18	IN	OUT	NA	NO	Proper cooling time and temperature												
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					IN	OUT	NA	NO	Proper hot holding temperatures				19	IN	OUT	NA	NO	Proper cold holding temperatures												
4	IN	OUT	NA	NO	Good Hygienic Practices					IN	OUT	NA	NO	Proper date marking and disposition				20	IN	OUT	NA	NO	Proper date marking and disposition												
5	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					IN	OUT	NA	NO	Time as a public health control: procedures and records				21	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food												
6	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					IN	OUT	NA	NO	Consumer Advisory				22	IN	OUT	NA	NO	Highly Susceptible Populations												
7	IN	OUT	NA	NO	Preventing Contamination by Hands					IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered				23	IN	OUT	NA	NO	Chemicals												
8	IN	OUT	NA	NO	Hands clean and properly washed					IN	OUT	NA	NO	Food additives: approved and properly used				24	IN	OUT	NA	NO	Toxic substances properly identified, stored, used												
9	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					IN	OUT	NA	NO	Conformance with Approved Procedures				25	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan												
10	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					IN	OUT	NA	NO					26	IN	OUT	NA	NO													
11	IN	OUT	NA	NO	Approved Source					IN	OUT	NA	NO					27	IN	OUT	NA	NO													
12	IN	OUT	NA	NO	Food obtained from approved source					IN	OUT	NA	NO																						
13	IN	OUT	NA	NO	Food received at proper temperature					IN	OUT	NA	NO																						
14	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					IN	OUT	NA	NO																						
15	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					IN	OUT	NA	NO																						
16	IN	OUT	NA	NO	Protection from Contamination					IN	OUT	NA	NO																						
17	IN	OUT	NA	NO	Food separated and protected					IN	OUT	NA	NO																						
18	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					IN	OUT	NA	NO																						
19	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					IN	OUT	NA	NO																						

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																									
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Safe Food and Water																		Utensils and Equipment																	
28	OUT	Pasteurized eggs used where required				45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used																											
29	OUT	Water and ice from approved source				46	OUT	Warewashing facilities, installed, maintained, used, test strips																											
30	OUT	Variance obtained for specialized processing methods				47	OUT	Nonfood-contact surfaces clean																											
Food Temperature Control																		Physical Facilities																	
31	OUT	Proper cooling methods used; adequate equipment for temperature control				48	OUT	Hot and cold water available; adequate pressure																											
32	OUT	Plant food properly cooked for hot holding				49	OUT	Plumbing installed; proper backflow devices																											
33	OUT	Approved thawing methods used				50	OUT	Sewage and waste water properly disposed																											
34	OUT	Thermometers provided and accurate				51	OUT	Toilet facilities: properly constructed, supplied, cleaned																											
Food Identification																		52	OUT	Garbage/refuse properly disposed; facilities maintained															
35	OUT	Food properly labeled; original container; required records available				53	OUT	Physical facilities installed, maintained, and clean																											
Prevention of Food Contamination																		54	OUT	Adequate ventilation and lighting; designated areas used															
36	OUT	Insects, rodents, and animals not present				Administrative Items																													
37	OUT	Contamination prevented during food preparation, storage & display				55	OUT	Current permit posted																											
38	OUT	Personal cleanliness				56	OUT	Most recent inspection posted																											
39	OUT	Wiping cloths: properly used and stored				Compliance Status															YES	NO	WT												
40	OUT	Washing fruits and vegetables				Non-Smokers Protection Act																													
Proper Use of Utensils																		57	OUT	Compliance with TN Non-Smoker Protection Act															
41	OUT	In-use utensils; properly stored				58	OUT	Tobacco products offered for sale																											
42	OUT	Utensils, equipment and linens; properly stored, dried, handled				59	OUT	If tobacco products are sold, NSPA survey completed																											
43	OUT	Single-use/single-service articles; properly stored, used																																	
44	OUT	Gloves used properly																																	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Tommy Eubanks Date 03/22/2024 Signature of Environmental Health Specialist Tommy Eubanks Date 03/22/2024

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

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: DESANO PIZZERIA BAR

Establishment Number #: 605256794

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.

No

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)

Manual dish sink

QA

150

Equipment Temperature

Item	Description	Unit	Quantity	Unit Price	Total Price
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Temperature (Fahrenheit)

Reach in cooler

38

Reach in cooler

35

Reach in cooler

28

Food Temperature

Description

State of Food

Temperature (Fahrenheit)

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employee Health Policy is present.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No food workers present during the inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food source: Sysco, Lioni
- 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: (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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No foods cooled at the bar.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: No foods to temp during the inspection.
- 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:
- 3:
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Sysco, Lioni
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments