



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name Fiamma Pizza Company Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 405 North Market St. ☐ Temporary ☐ Seasonal
City Chattanooga Time in 11:40 AM AM / PM Time out 12:30 PM AM / PM
Inspection Date 02/13/2024 Establishment # 605246760 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 158

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
Supervision						Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS	R	WT
1	IN	OUT	NA	NO		16	IN	OUT	NA	NO	
					Person in charge present, demonstrates knowledge, and performs duties						
						17	IN	OUT	NA	NO	
2	IN	OUT	NA	NO							
					Management and food employee awareness, reporting						
3	IN	OUT	NA	NO							
					Proper use of restriction and exclusion						
						18	IN	OUT	NA	NO	
4	IN	OUT	NA	NO							
					Good Hygienic Practices						
5	IN	OUT	NA	NO		19	IN	OUT	NA	NO	
					Proper eating, tasting, drinking, or tobacco use						
6	IN	OUT	NA	NO		20	IN	OUT	NA	NO	
					No discharge from eyes, nose, and mouth						
7	IN	OUT	NA	NO		21	IN	OUT	NA	NO	
					Preventing Contamination by Hands						
8	IN	OUT	NA	NO		22	IN	OUT	NA	NO	
					Hands clean and properly washed						
9	IN	OUT	NA	NO							
					No bare hand contact with ready-to-eat foods or approved alternate procedures followed						
10	IN	OUT	NA	NO		23	IN	OUT	NA	NO	
					Handwashing sinks properly supplied and accessible						
11	IN	OUT	NA	NO							
					Approved Source						
12	IN	OUT	NA	NO		24	IN	OUT	NA	NO	
					Food obtained from approved source						
13	IN	OUT	NA	NO							
					Food received at proper temperature						
14	IN	OUT	NA	NO		25	IN	OUT	NA	NO	
					Food in good condition, safe, and unadulterated						
15	IN	OUT	NA	NO		26	IN	OUT	NA	NO	
					Required records available: shell stock tags, parasite destruction						
						27	IN	OUT	NA	NO	
					Protection from Contamination						
					Food separated and protected						
					Food-contact surfaces: cleaned and sanitized						
					Proper disposition of unsafe food, returned food not re-served						

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

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS	R	WT
Safe Food and Water						Utensils and Equipment			COS	R	WT
28	OUT					45	OUT				
					Pasteurized eggs used where required						
29	OUT					46	OUT				
					Water and ice from approved source						
30	OUT					47	OUT				
					Variance obtained for specialized processing methods						
						48	OUT				
31	OUT										
					Food Temperature Control						
32	OUT					49	OUT				
					Proper cooling methods used; adequate equipment for temperature control						
33	OUT					50	OUT				
					Plant food properly cooked for hot holding						
34	OUT					51	OUT				
					Approved thawing methods used						
35	OUT					52	OUT				
					Thermometers provided and accurate						
						53	OUT				
36	OUT										
					Food Identification						
37	OUT					54	OUT				
					Food properly labeled; original container; required records available						
38	OUT										
					Prevention of Food Contamination						
39	OUT					55	OUT				
					Insects, rodents, and animals not present						
40	OUT					56	OUT				
					Contamination prevented during food preparation, storage & display						
41	OUT										
					Personal cleanliness						
42	OUT					57	OUT				
					Wiping cloths: properly used and stored						
43	OUT					58	OUT				
					Washing fruits and vegetables						
44	OUT					59	OUT				
					Proper Use of Utensils						
					In-use utensils; properly stored						
					Utensils, equipment and linens; properly stored, dried, handled						
					Single-use/single-service articles; properly stored, used						
					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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/13/2024 Signature of Environmental Health Specialist [Signature] Date 02/13/2024

**** 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

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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)
Dish machine	CI	50	
Triple sink	QA	200	
Sanitizer bucket		200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes (prep table)	Cold Holding	40
Cooked chicken (prep table)	Cold Holding	41
Pepperoni (pizza prep table)	Cold Holding	37
Meatballs (pizza prep table)	Cold Holding	37
Cooked onions (pizza prep table)	Cooling	54
Cut grape tomatoes (prep table)	Cold Holding	37
Meatballs (walk in cooler)	Cold Holding	38
Raw pork (walk in cooler)	Cold Holding	38
Butter (walk in cooler)	Cold Holding	37
Cooked pizza sauce	Hot Holding	150
Cut lettuce (prep table)	Cold Holding	47

Observed Violations

Total # 3

Repeated # 0

20: (OUT) Cut romaine lettuce at prep table had a temperature of 45°F. Was moved to walk in cooler by person in charge (PIC).

37: (OUT) Canned sodas stored on floor. All food, drink, and single use articles must be stored at least 6 inches off floor to prevent contamination.

39: (OUT) Wiping cloths improperly stored.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) An employee health policy is posted.
- 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) Proper employee handwashing guidelines observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) Food obtained from approved source.
- 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: (NO) No cooking of raw animal foods at time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN) Cooked onions with a temperature of 54°F were cooked two hours earlier per person in charge (PIC). This is within the guidelines of the two step cooling process.
- 19: (IN) Hot holding temperatures are 135°F or above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Cooked pizza sauce is cooked and held under TILT for 3 hours before being discarded. Needs documentation of time sauce was removed from temperature 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:
- 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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Source Type:	Food	Source:	US Foods, PFG, IGF
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Source Type:	Source:
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Additional Comments