

City

Inspection Date

Chattanooga

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit University Pizza & Deli Remanent O Mobile Establishment Name Type of Establishment 430 Vine St. Suite-A O Temporary O Seasonal Address

> Time in 01:45 PM AM / PM Time out 01:55: PM AM / PM 10/11/2022 Establishment # 605249510 Embargoed 0

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 50 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| - 12 | 4=in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observ | ed | | CC |)\$=c | orrecte | ed on-si |
|------|----------|-------|------|----|---|-----|---|-------|-------|---------|----------|
| | | | | | Compliance Status | cos | R | WT | | | |
| | IN | OUT | NA | NO | Supervisien | | | | | IN | оит |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 1 | 6 💥 | 0 |
| | IN | OUT | NA | NO | Employee Health | | | | 1 | | 0 |
| 2 | 300 | 0 | | | Management and food employee awareness; reporting | 0 | 0 | | | | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | OUT |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 1 | 8 🐹 | 0 |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 1 | 9 0 | 0 |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° I | 2 | 0 25 | 0 |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | 2 | 1 🕱 | 0 |
| 6 | 黨 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 2 | 2 0 | 0 |
| 7 | 氮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 | - | IN | _ |
| 8 | X | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 2 | 3 0 | 0 |
| | _ | OUT | NA | NO | Approved Source | | | | Ľ | 1 | _ |
| 9 | 200 | 0 | | | Food obtained from approved source | 0 | 0 | | | IN | OUT |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | 1 | 2 | 4 0 | 0 |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | Ľ | ١,٠ | ١٠ |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN | OUT |
| | IN | OUT | NA | NO | Protection from Contamination | | | | 2 | 5 0 | 0 |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | 2 | 6 夏 | 0 |
| 14 | X | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | OUT |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 2 | 7 0 | 0 |

| | | | | | Compliance Status | COS | R | WT |
|----|----|-----|----|----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | | 0 | 0 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | * | 0 | 0 | 0 | Proper reheating procedures for hot holding | 0 | 0 | ٠ |
| | IN | OUT | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| 18 | × | 0 | 0 | 0 | Proper cooling time and temperature | 0 | 0 | |
| 19 | 0 | 0 | 0 | 文 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 24 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 00 | | * |
| 22 | 0 | 0 | × | 0 | Time as a public health control: procedures and records | 0 | 0 | |
| | IN | OUT | NA | NO | Consumer Advisory | | | |
| 23 | 0 | 0 | × | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| | IN | OUT | NA | NO | Highly Susceptible Populations | | | |
| 24 | 0 | 0 | M | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | 3% | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 2 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | 9 |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

| | | | GOO | | |
|----|-----|--|-----|---|-----|
| | | OUT=not in compliance COS=con | | | |
| | | Compliance Status | cos | R | W |
| | OUT | | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | Ι, |
| 29 | | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | Ι. |
| | OUT | Food Temperature Control | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | : |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | Г |
| 33 | 0 | Approved thawing methods used | 0 | 0 | 1 |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | Г |
| | OUT | Food Identification | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | • |
| | OUT | Prevention of Feed Contamination | | | |
| 36 | 涎 | Insects, rodents, and animals not present | 0 | 0 | : |
| 37 | 328 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 |
| 38 | 0 | Personal cleanliness | 0 | 0 | Г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | _ |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | ļ . |
| | OUT | Proper Use of Utensils | | | |
| 41 | 0 | in-use utensils; properly stored | 0 | 0 | г |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 1 |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | r |
| 44 | 0 | Gloves used properly | 0 | 0 | |

| pecti | | R-repeat (violation of the same code provision) Compliance Status | cos | R | W |
|-------|-----|---|------|----|-----|
| | OUT | Utensils and Equipment | | | |
| 45 | 麗 | Food and norifood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 黨 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | 7 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | - 2 |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 53 | 3% | Physical facilities installed, maintained, and clean | 0 | 0 | 1 |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | ' |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | Г |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ` |
| | | Compliance Status | YES | NO | W |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - XX | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١ (|
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

icuous manner. You have the right to request a h ten (10) days of the date of th

10/11/2022

Date Signature of Environmental Health Specialist 10/11/2022

Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Name: University Pizza & Deli Establishment Number #: [605249510 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 3moking* signs or the international "Non-3moking* 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 Sanittzer Type PPM Temperature Description Temperature Description State of Food Temperature | Fahrenheit) |
|--|-------------|
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| Equipment Temperature Description Food Temperature | Fahrenheit) |
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| Equipment Temperature Description Temperature (| Fahrenheit |
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| Observed Violations |
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| Total # 5 |
| Repeated # () |
| 36: 37: |
| 37· |
| 45: |
| 4J. |
| 47: |
| 53: |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| Establishment Name: University Pizza & Deli |
|--|
| Establishment Number: 605249510 |
| |
| Comments/Other Observations |
| 1: 2: 3: 44: 5: 66: 67: 78: 88: 99: 100: 111: 122: 133: 14: ((IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. 15: 16: 17: ((IN) All TCS foods are properly reheated for hot holding. 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58: |

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 Name: University Pizza & Deli | | | | |
|---|--|--|--|--|
| Establishment Number: 605249510 | | | | |
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| Comments/Other Observations (cont'd) | | | | |
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| Additional Comments (cont'd) | | | | |
| See last page for additional comments. | | | | |
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Establishment Information

| Establishment Information | | | | | | | |
|---|---------|--|--|--|--|--|--|
| Establishment Name: University Pizza & Deli | | | | | | | |
| Establishment Number #: 605249510 | | | | | | | |
| | | | | | | | |
| Sources | | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Additional Comments | | | | | | | |
| Dish machine at 100 ppm, rice at 178 F | | | | | | | |
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