TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1.1		31	125					_												
					Papa John's											O Farmer's Market Food Unit	9			
			nt Nar		3908 Hixson	Pike					_	Тур	e of E	Istabl	shme	ent Cemporary O Seasonal	し、			
Add					Hixson			01								01.00 DM				
City						2			1.0			_			me or	ut U1:30; PIVI AM/PM				
Insp						3 Establishment #				_			d <u>0</u>			L				
			spec		Routine	O Follow-up	O Complaint			O Pre	limin	ary		C	Cor	nsultation/Other				
Risk	Cat	-	-		X1	O2	O3	beha		04	at co		onb			up Required O Yes 🗮 No No d to the Centers for Disease Control and	umber of Sea		0	
																control measures to prevent illness or				
		(Me	urk de	algnet	ed compliance status											I INTERVENTIONS such item as applicable. Deduct points for category	or subcatego	H77-)		
IN	⊨in c	ompii	ance		OUT-not in compliance		NO=not observe		_		S=cor	recte	d on-si	ite duri	ng ins	spection R=repeat (violation of the same of				_
	IN	OUT	NA	NO	Compl	Supervision		COS	R	WT	Ь		-			Compliance Status Cooking and Reheating of Time/Temper		os	R	WT
\rightarrow	篇	0	-			esent, demonstrates kn	owledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods				
	IN	OUT	NA	NO		Employee Health		-		-		00	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	-+	8	8	5
	Ř	0				od employee awarenes	ss; reporting		2	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and			_	
	× N		NA	NO	Proper use of restric	i Hygienic Practices		0	0	_	18	0	0	0	<u>8</u> 4	a Public Health Centrel Proper cooling time and temperature		0		
4	X	0		0	Proper eating, tasting	g. drinking, or tobacco	-		0	5	19	0	0	意		Proper hot holding temperatures		0	0	
	嶌 IN		NA	NO		yes, nose, and mouth g Contamination by	Hands	0	0	_	20 21	20	00	8	0	Proper cold holding temperatures Proper date marking and disposition		8	윙	5
_	黛				Hands clean and pro	perly washed ct with ready-to-eat foo	ds or approved		0	5	22	ο	0	×	0	Time as a public health control: procedures and	records (0	0	
	×	0	0	0	alternate procedures	followed		0	0	_		IN	OUT	_	NO			-	-	
		OUT	NA	NO		properly supplied and a Approved Source	accessible	0	0	2	23	0	0	1		Consumer advisory provided for raw and underc food	coxed (0	0	4
9	8	00	0	-	Food obtained from a Food received at pro				0			IN	OUT		NO	Highly Susceptible Populations		-	-	
11			Ľ		Food in good condition	on, safe, and unadulter		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offer	sred (0	이	5
	0	0		0	destruction	ailable: shell stock tage		0	0			IN	OUT		NO	Chemicais				
		OUT O		NO	Food separated and	ion from Contamina protected	ition	0	0	4	25 26	<u></u> (00	X		Food additives: approved and properly used Toxic substances properly identified, stored, use			응	5
14	×	0	0	1		es: cleaned and sanitiz		0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedu	ires	_	-	
15	2	0			served	f unsafe food, returned	tood not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, HACCP plan	and (0	0	5
				Goo	d Retail Practice	s are preventive n	neasures to co	ontro	l the	intro	duc	tion	of p	atho	gens	s, chemicals, and physical objects into t	loods.			
				011	front in constitution		COS=corre			ц.Ч			ICE	3		A second distance of the second sector				
	_		_	00		iance Status	coarcone		R							R-repeat (violation of the same code p Compliance Status		08	R	WT
2	_	OUT	_	leurize	Safe Fe d eggs used where re	equired		0	0	1			UT	ood a	nd no	Utensils and Equipment onfood-contact surfaces cleanable, properly desig	ned.			
2	9	0	Wab	er and	ice from approved se			0	0	2	4	+	•	onstru	cted,	and used		익	익	1
3		OUT		ance c		perature Control	,			<u> </u>	4		_	Varew	ashin	ng facilities, installed, maintained, used, test strips		_	0	1
3	1	о	Prop		oling methods used; a	adequate equipment fo	r temperature	0	0	2	47	_	IX N UT	lonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
3	_		Plan	t food	properly cooked for h				0	1	41	5 0	0 1			d water available; adequate pressure		0		2
3	-				thawing methods use eters provided and ac			8	0	1	49	_	_			stalled; proper backflow devices		_	_	2
_		OUT				dentification					5	_	-			es: properly constructed, supplied, cleaned				1
3	5		Food	d prop	erly labeled; original of	container; required reco	ords available	0	0	1	53		0 G	larbag	e/refi	use properly disposed; facilities maintained		-	0	1
3	ß	OUT 送	Inco	ete ro	Prevention of dents, and animals n	Food Contamination	n	0	0	2	5	_	_			ilities installed, maintained, and clean entilation and lighting; designated areas used		-	0	1
	-		-					-	+++	_	F	+	т» П	ueque	ne ve			-	<u> </u>	
3	_				ition prevented during leanliness	g food preparation, stor	rage & display	0	0	1	54			umped	nern	Administrative items mit posted				
3	_				ths; properly used an	d stored		0	0	1	54	_				inspection posted		8	ŏ	0
4	-	O OUT	_	hing f	ruits and vegetables Proper L	Use of Utensils		0	0	1		-	_	_	_	Compliance Status Non-Smokers Protection Act	Y	ES I	٩O	WT
4	1	0	In-us		nsils; properly stored		hand a		8		5					with TN Non-Smoker Protection Act		<u>s</u>	्रा	
4	3	0	Sing	le-use	/single-service article	properly stored, dried, es; properly stored, use		0	0	1	54 55	ĥ				oducts offered for sale roducts are sold, NSPA survey completed		0		Q
4					ed properly				0											
servi	ce er	stabli	shmer	nt perm	sit. Items identified as o	constituting imminent hea	ith hazards shall be	e corre	cted is	mmedi	ately o	or ope	ration	is shall	ceas	Repeated violation of an identical risk factor may resite. You are required to post the food service established	ment permit in	a co	nspie	cuous
		nd po C.A.				t in a conspicuous manne -708, 68-14-709, 68-14-711				t a hea	ring n	egard	ing thi	is repo	rt by f	filing a written request with the Commissioner within te	m (10) days of	the (date o	of this
		∇	\mathcal{D}	\leq	>		01/3	31/2	023	3				2	r	AA	01	131	1/2	023
Sigr	natu	re of	Pers	ion In	Charge		01/0		_	Date	Sic	natu	re of	Envir	onme	ental Health Specialist		., 0.		Date
					-															

••••	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservio	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Papa John's Establishment Number #: 605249816

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)
3 sink	Quat	300	

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit
Cut toms	Cold Holding	36
Ham	Cold Holding	39
Sausage	Cold Holding	34
Sausage	Cold Holding	40

Observed Violations

Total # 4

Repeated # ()

36: Fly paper strips hanging over 2 liters in dry storage. Fly paper should not be plaved over food or equipment.

46: No qt test strips available. Chlorine test strips were present but establishment using quat.

47: Excessive build up on front walkin shelves

54: Unshielded lights in storage area between dough cooler and prep area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 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: Observed hand washing when changing tasks

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: Approved source

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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: 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.

Establishment Information

Establishment Name: Papa John's

Establishment Number : 605249816

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Papa John's Establishment Number # 605249816

SourcesSource Type:FoodSource:Pj food serviceSource Type:WaterSource:PublicSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments