

Establishment Name

Address

Risk Category

City

PIZZA ITALIA

Memphis

175 PEABODY PLACE

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

Follow-up Required

Time in 11:55; AM AM / PM Time out 12:15; PM AM / PM

O Temporary O Seasonal

O Yes 疑 No

Embargoed 000 02/18/2022 Establishment # 605252308 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 0 04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	N≃in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=	соп	recte	d or
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	o
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	-
	IN	OUT	NA	NO	Employee Health				1	17	0	1
2	ПX	0			Management and food employee awareness; reporting	0	0		П	П		
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	O
	IN	OUT	NA	NO	Good Hygienic Practices				Ιľ	18	0	7
4	100	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	П	19	0	7
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0	П	20	24	1
	IN	OUT	NA	NO	Preventing Contamination by Hands				ı	21	*	
6	巡	0		0	Hands clean and properly washed	0	0		П	22	0	·
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OL
8		0			Handwashing sinks properly supplied and accessible	0	0	2	Ιſ	23	0	6
		OUT	NA	NO	Approved Source				l Ľ	23	_	Ľ
9	200	0			Food obtained from approved source	0	0		П		IN	OL
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	7
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	H	24	U	١,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	οι
	IN	OUT	NA	NO	Protection from Contamination					25	0	0
13	黛	0	0		Food separated and protected	0	0	4	ı	26	黨	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı	\Box	IN	OL
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	C

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	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	145	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge is, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	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	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
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	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)				
		Compliance Status	cos	R	WT		
	OUT Utensils and Equipment						
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1		
47	0	Nonfood-contact surfaces clean	0	0	1		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2		
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	0	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items					
55	0	Current permit posted	0	0	0		
56	0	Most recent inspection posted	0	0	۰		
	YES	NO	WT				
57		Compliance with TN Non-Smoker Protection Act	0	N.			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

nspicuous manner. You have the right to request a hi -14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n ten (10) days of the date of the

02/18/2022

02/18/2022

Signature of Person In Charge

Signature of Environmental Health Specialist Date

Date

RDA 629

**** 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: PIZZA ITALIA Establishment Number #: 605252308

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)				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Prep cooler	34					
Coca cola cooler	37					

Cold Holding	37
Cold Holding	37

Observed Violations									
Total # 2									
Repeated # ()									
42: Broom improperly stored									
45: Interior of prep cooler needs cleaning									

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: Restaurant depot 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: PIZZA ITALIA Establishment Number: 605252308	Establishment Information	
Establishment Number: 605252308 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: PIZZA ITALIA	
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Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Sources	
Source Type:	Source:
Additional Comments	