

Risk Category

TENNESSEE DEPARTMENT OF FOOD SERVICE ES

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51	ГАВІ	LISH	MENT	INS	PECT	ION	REPORT	

Follow-up Required

O Farmer's Market Food Unit Permanent O Mobile O Temporary O Seasonal

SCORE

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Ricko's Pizzeria & Italian Cuisine Establishment Name Type of Establishment 3399 Amnicola Hwy. Address Chattanooga Time in 12:45 PM AM/PM Time out 01:00; PM City 10/05/2022 Establishment # 605310950 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 73

О3

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						id		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	26%	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Proventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction		0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	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	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	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	菜	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

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			GOO	D F	Зa	ΔT	. PR	CTI	:E8			
		OUT=not in compliance COS=com	ected o	n-sib	e du	ring i	inspec	tion	R-repeat (violation of the same code provision)			_
	Compliance Status								Compliance Status	COS	R	Τ
	OUT	Safe Food and Water						OU	Utensiis and Equipment			
28	28 O Pasteurized eggs used where required			0 0		П	45	5 💥	Food and nonfood-contact surfaces cleanable, properly designed,	0	То	Т
29		Water and ice from approved source	0	0		2	40	100	constructed, and used		ľ	1
30	0	Variance obtained for specialized processing methods	0	0		1	46	T 0	Warewashing facilities, installed, maintained, used, test strips	0	0	T
	OUT	Food Temperature Control					100		Watewashing lacinoes, installed, maintained, dised, test strips		Ľ	1
31	Τ_	Proper cooling methods used; adequate equipment for temperature	0	0	Т.	Л	47	0	Nonfood-contact surfaces clean	0 0		
31	0	control	0	١٧	Ή,	2		OU	Physical Facilities			Ť
32	0	Plant food properly cooked for hot holding	0	0	1	╗	48	0	Hot and cold water available; adequate pressure	0	ТО	Т
33		Approved thawing methods used	ō	ō		П	49	ō	Plumbing installed; proper backflow devices	ō	10	ī
34	0	Thermometers provided and accurate	0	Т	1	П	50	0	Sewage and waste water properly disposed	0	10	Ŧ
	OUT	Food Identification	Ť	-	-		51	ō		ō	0	
35	0	Food properly labeled; original container; required records available	6	То	π.		52	0	Garbage/refuse properly disposed, facilities maintained	0	0	┰
33			10	١,			92	_		_	1 -	
	OUT	Prevention of Food Contamination					53	120	Physical facilities installed, maintained, and clean	0	0	Ι
36	0	Insects, rodents, and animals not present	0	0	:	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	1		ou	Administrative Items			
38	0	Personal cleanliness	0	Т	Т.	П	55	70	Current permit posted	0	Т	Т
39	0	Wiping cloths; properly used and stored	0	0	1	П	56	0	Most recent inspection posted	0	0	1
40		Washing fruits and vegetables	0	О	1	П			Compliance Status	YES	NO	ıΤ
	OUT	Proper Use of Utensils		_					Non-Smokers Protection Act			Ť
41	0	In-use utensils; properly stored	0	О	1	╗	57		Compliance with TN Non-Smoker Protection Act	100	ТО	Т
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	П	58	1	Tobacco products offered for sale	0	ТО	П
43		Single-use/single-service articles; properly stored, used	0	0	1	╗	59	1_	If tobacco products are sold, NSPA survey completed	0	0	1
44	0	Gloves used properly	0	О	1	П						

n (10) days of the date of the

10/05/2022 Signature of Person In Charge Date Signature

10/05/2022 Date

**** 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 Information											
Establishment Name: Ricko's Pizzeria & Italian Cuisine											
Establishment Number #: 605310950											
	NSPA Survey - To be completed if										
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 vent	s in non-enclosed areas are r	not completely removed	or open.							
	Smoke from non-enclosed areas is infiltrating i	nto areas where smoking is p	rohibited.								
	Smoking observed where smoking is prohibited	d by the Act.									
					_						
	Warewashing Info										
	Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)						
	Equipment Temperature										
	Description			Temperature (Fah	renhelf)						
	- Constitution			Tomperous (Tan							
				<u>'</u>							
	Food Temperature										
	Description		State of Food	Temperature (Fah	renhelt)						
				1							
	l .										

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
45:
53:

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Establishment Information



Establishment Name: Ricko's Pizzeria & Italian Cuisine	
Establishment Number: 605310950	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 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 extra Additional Comments that could not be displayed in this space.

Establishment Number: 605310950					
Comments/Other Observations (cont'd)					
Johnnesta Curer Observations (cont u)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

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Establishment Name: Ricko's Pizzeria & Italian Cuisine									
Establishment Number #: 605310950									
Sources									
Source Type:	Source:								
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Source Type:	Source:								
Source Type:	Source:								
Additional Comments									