

**TENNESSEE DEPARTMENT OF HEALTH**  
**FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

**SCORE**

74

Establishment Name	Luca's Pizzeria		Type of Establishment	<input checked="" type="radio"/> Farmer's Market Food Unit	74	
Address	2658 New Salem HWY Suite A6B			<input checked="" type="radio"/> Permanent <input type="radio"/> Mobile		
City	Murfreesboro	Time in	01:21 PM	AM / PM		<input type="radio"/> Temporary <input type="radio"/> Seasonal
Inspection Date	04/16/2024	Establishment #	605244039	Embargoed		30
Purpose of Inspection	<input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Consultation/Other					
Risk Category	<input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4         Follow-up Required <input checked="" type="radio"/> Yes <input type="radio"/> No         Number of Seats         0					

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

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

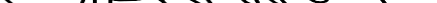

**Good Retail Practices** are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

## GOOD RETAIL PRACTICES

OUT=not in compliance		COS=corrected on-site during inspection			R-repeat (violation of the same code provision)		
Compliance Status					COS	R	WT
	OUT	<b>Safe Food and Water</b>					
28	<input type="radio"/>	Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	2
30	<input type="radio"/>	Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Food Temperature Control</b>					
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>	1
33	<input type="radio"/>	Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	1
34	<input type="radio"/>	Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Food Identification</b>					
35	<input checked="" type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Prevention of Food Contamination</b>					
36	<input type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1
39	<input type="radio"/>	Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>	1
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Proper Use of Utensils</b>					
41	<input type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>	1
44	<input type="radio"/>	Gloves used properly			<input type="radio"/>	<input type="radio"/>	1

OUT		Compliance Status			COS	R	WT
	OUT	<b>Utensils and Equipment</b>					
45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	1
46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips			<input type="radio"/>	<input type="radio"/>	1
47	<input type="radio"/>	Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Physical Facilities</b>					
48	<input type="radio"/>	Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	2
49	<input type="radio"/>	Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	2
50	<input type="radio"/>	Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	2
51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	1
52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	1
53	<input type="radio"/>	Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	1
54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Administrative Items</b>					
55	<input type="radio"/>	Current permit posted			<input type="radio"/>	<input type="radio"/>	0
56	<input type="radio"/>	Most recent inspection posted			<input type="radio"/>	<input type="radio"/>	0
		<b>Compliance Status</b>			YES	NO	WT
		<b>Non-Smokers Protection Act</b>					
57		Compliance with TN Non-Smoker Protection Act			<input checked="" type="radio"/>	<input type="radio"/>	0
58		Tobacco products offered for sale			<input type="radio"/>	<input type="radio"/>	0
59		If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>	0

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. § 26-14-101, 26-14-102, 26-14-103, 26-14-104, 26-14-105, 26-14-106, 26-14-107, 26-14-108, 26-14-109, 26-14-111, 26-14-115, 26-14-116, 4-5-320.

	04/16/2024		04/16/2024
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

\*\*\*\* 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: Luca's Pizzeria  
Establishment Number #: 605244039

***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	Cl	50	
3 comp sink not set up	Cl		

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Makeline pc 1	50
Makeline pc 2	39
Wic	40
Glass door ric	39

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
All tcs foods makeline 1 cooler	Cold Holding	46
Meatballs cooked ~4 hours ago	Cooling	78
Thawed wings wic	Cold Holding	40
Sliced tomatoes glass door ric	Cold Holding	39
Sliced turkey makeline pc	Cold Holding	41
Sliced tomatoes makeline pc 2	Cold Holding	40
Pizza under tphc 2 hours	Hot Holding	

### Observed Violations

Total # 8

Repeated # 0

1: Due to several priority violations present, no ANSI certified manager, managerial control of kitchen is not established and pic demonstration of knowledge is not evident. Will return within 10 days for follow up inspection to ensure all priority items have been corrected.

6: Observed employee hand washing dishes unload clean dishes from dish machine without washing hands between switching tasks. Employees must wash hands when switching from working with soiled dishes to clean dishes.

14: Observed employee hand washing large pans and cutting boards that would not fit in dish machine. Employee would use a scrubber with soap water to wash and then use a scrubber with bleach water sprayed onto dishes without rinsing off soap water. All food contact surfaces must be washed then rinsed then sanitized.

18: Meatballs being bagged for freezing were cooked approximately 4 hours ago temp and 78F. Pic stated they were cooked and placed on trays and put in rack in wic to cool before being rebagged and placed in walk in freezer. Cos by pic putting meatballs in oven to reheat to 165F before recooling from 135 to 41F within 6 hours.

20: All tcs foods in makeline prep cooler temp no lower than 46F. Several trays of pasta, sliced tomatoes, and shredded lettuce were all placed in cooler last night per pic after being in wic previously. Ambient temp of cooler reads 50 on thermopen. Embargoed 30 lbs of food, pic stated he would call for service.

26: Unlabeled spray bottle containing blue liquid stored hooked on oven door handle next to sets of tongs.

26: Two unlabeled spray bottles containing blue liquid stored in holder above mop sink.

35: Two large bins containing white powdery ingredients unlabeled in back near door.

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**Comments/Other Observations**

- 2: Policy present
- 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.
- 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: See food 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 19: Pizzas held under tphc. (NO) TCS food is not being held hot during inspection.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Pizzas held under tphc properly labeled and within posted time frame.
- 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.
- 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.***

**Establishment Information**

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**Sources**

Source Type: Food Source: Pfg

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

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Follow up inspection will be performed within 10 days of initial inspection. The focus will be on ensuring priority violations (1 - 27 on report) have been corrected.