

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 102

Permanent O Mobile

O Temporary O Seasonal

04/03/2024 Establishment # 605240121 Embargoed 0 Inspection Date

Luigi's City Pizza/Luke's Main Kitchen

O Follow-up

105 3rd Ave. S.

Nashville

KRoutine

O Preliminary O Consultation/Other

Time in 02:00 PM AM / PM Time out 03:45: PM AM / PM

Type of Establishment

Risk Category Follow-up Required 级 Yes O No

O Complaint

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				ed		0	
Г					Compliance Status	COS	R	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	ЭK	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	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	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	X	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	Required records available: shell stock tags, parasite destruction	0	0	
		OUT		NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	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	3%	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	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	38			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, chemicals, and physical objects into foods.

L PRACTICES

			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	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	1		
34	0	Thermometers provided and accurate	0	0	Т		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0			
	OUT	Prevention of Feed Contamination					
36	0	Insects, rodents, and animals not present	0	0			
37	885	Contamination prevented during food preparation, storage & display	0	0			
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	120	In-use utensils; properly stored	0	0	Г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0			
43	0	Single-use/single-service articles; properly stored, used	0	0			
44	O Water and ice from approved source O Variance obtained for specialized processing methods OUT Food Temperature Control O Proper cooling methods used; adequate equipment for temperature control O Plant food properly cooked for hot holding O Approved thawing methods used O Thermometers provided and accurate OUT Food Identification O Food properly labeled; original container; required records available OUT Prevention of Food Contamination O Insects, rodents, and animals not present O Personal cleanliness O Weshing fruits and vegetables OUT Proper Use of Utensilis O Utensils, equipment and linens; properly stored, dried, handled O Single-use/single-service articles; properly stored, used						

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
45	0	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	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

ost recent inspection report in a conspicuous manner. You have the right to request a h 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. (10) days of the date of the

nature of Person In Charge

Car

04/03/2024 Date Signature of Environmental Health Specialist 04/03/2024

**** 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) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Luigi's City Pizza/Luke's Main Kitchen
Establishment Number # 605240121

Smoking observed where smoking is prohibited by the Act.

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.	Т
'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.	+

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Low-temperature dish washer 3-compartment sink	Chlorine QA	50 300	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Pizza Preptable-cooler	28
Salad Low-boy cooler	40
Pizza Low-boy cooler	32
Fry Preptable-cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced pepperoni on top of pizza Preptable-cooler	Cold Holding	34
Bleu cheese on pizza Preptable-cooler	Cold Holding	24
Pre-cooked meatballs in pizza Preptable-cooler	Cold Holding	29
Leafy greens in salad Low-boy cooler	Cold Holding	42
Cooked wings in pizza Low-boy cooler	Cold Holding	35
Cooked meatballs in pizza steamwell	Hot Holding	149
Cooked chicken under hot lamp	Hot Holding	171
Cooked catfish in basket over fryer	Hot Holding	160
Cooked chicken portions on fry Preptable-cooler	Cold Holding	46
Risotto on fry Preptable-cooler	Cold Holding	44
Cooked burger off of grill	Cooking	164
Raw chicken in fry Preptable-cooler	Cold Holding	39
Raw burgers in grill Drawer cooler	Cold Holding	35
Raw salmon in grill Drawer cooler 2	Cold Holding	34
Pimento cheese on grill Preptable-cooler	Cold Holding	42

Observed Violations
Total # 7
Repeated # 0
20: Salad Preptable-cooler rails not holding food at 41 degrees or lower. CA: PIC maintenance ticket opened, and food ice packed or moved to inside of cooler.
20: Fry Preptable-cooler rails not holding food at 41 degrees or lower. CA: PIC maintenance ticket opened, and food ice packed or moved to inside of cooler. 26: Sanitizer bucket stored on top pf side prep table. CA: properly stored. 37: Coffee filters stored uncovered at Luke's server station. 37: Scoop handle touching product in ingredient bin on bottom shelf of prep table. 41: Knife used for opening raw burgers stored under cutting board on grill Preptable-cooler.
53: Excessive biofilm forming on ceiling of ice machine.

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

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Establishment Number: 605240121

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted and reviewed.
- 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: Employees washing hands.
- 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: Food source(s) listed.
- 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.
- 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: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 19: Food temps listed.
- 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: Verified.
- 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.

Establishment Name: Luigi's City Pizza/Luke's Main Kitchen	
Establishment Number: 605240121	
Comments/Other Observations (cont'd)	
30.70	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

stablishment Inform	A MATERIAL PROPERTY.			
	iigi's City Pizza/Luke's N	lain Kitchen		
stablishment Number #:	605240121			_
ources				
Source Type:	Food	Source:	Us foods, freshpoint	
ource Type:	Water	Source:	City	
ource Type:		Source:		
ource Type:		Source:		
ource Type:		Source:		
Additional Comme	nts			