



**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

***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)
Low-temperature dish washer	Chlorine	50	
3-compartment sink	QA	300	

***Equipment Temperature***

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

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Sliced pepperoni on top of pizza Pretable-cooler	Cold Holding	34
Bleu cheese on pizza Pretable-cooler	Cold Holding	24
Pre-cooked meatballs in pizza Pretable-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 Pretable-cooler	Cold Holding	46
Risotto on fry Pretable-cooler	Cold Holding	44
Cooked burger off of grill	Cooking	164
Raw chicken in fry Pretable-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 Pretable-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.

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**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.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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**Sources**

Source Type:	Food	Source:	Us foods, freshpoint
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**