TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

18	1000	H	and a second													O Fermer's Market Food Unit			
Establishment Name			Type of Establishment							El Permanent OMobile									
Address 2700 S. Broad St. Suite-144						_					O Temporary O Seasonal								
City					Chattanooga	a	Time in	11	.:4	5 <u>A</u>	Μ	A	4 / PI	M Ti	me ou	и 12:15: РМ АМ/РМ			
Insp	ectic	n Da	ate	(04/22/202	21 Establishment#	60524982	2			Emba	rgoe	d 0						
Purp	ose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pre	limin	ary		c) Cor	nsultation/Other			
Risk	Cat	legon	y		01	30 (2	O 3			04				Fc	ilow-	up Required O Yes 🕄 No Number of	Seats	0	
		R	isk I													to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
					on a north of the o					_			_			INTERVENTIONS			
				algnat		s (IN, OUT, HA, NO) for ea	sch numbered Hem	. For		mark	M 0U	π, ••	irk Co	38 or R	for e	ach item as applicable. Deduct points for category or subcat)	
IN	•in c	ompli	ance		OUT=not in complian Comp	ce NA=not applicable	NO=not observe	d COS	R		\$=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
	黨	0			Person in charge performs duties	resent, demonstrates kr	owledge, and	0	0	5		0	0	×		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	8	6
		OUT	NA		Management and fe	Employee Health cod employee awarenes	ss; reporting	0			17	0	0	X	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	9
	×	0	1		Proper use of restri			0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA			d Hygionic Practico		~				0	0			Proper cooling time and temperature	0	8	
4	훐	0				ng, drinking, or tobacco eyes, nose, and mouth	456	0	0	5	20	0	0	<u>8</u> 0		Proper hot holding temperatures Proper cold holding temperatures	0	0	5
	IN S		NA		Preventle Hands clean and pr	ng Contamination by mostly washed	Hands	0	0			*	0	0		Proper date marking and disposition		0	Ť
_	×	ŏ	0		No bare hand conta	act with ready-to-eat foo	ds or approved	ō	ŏ	5	22	-	0	×	-	Time as a public health control: procedures and records	0	0	
8	23	0		_	alternate procedure Handwashing sinks	properly supplied and a	accessible		0	2	23	ĭ N	OUT	NA		Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
	IN 宸		NA	NO	Food obtained from	Approved Source		0		_	23	IN	OUT		NO	food Highly Susceptible Populations	-		•
10	0	0	0	20	Food received at pr	oper temperature		0	0		24		0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	×	0		tion, safe, and unadulte vailable: shell stock tag		0	0 0	5	-	IN	OUT		NO	Chemicals	-		
				NO	destruction Protec	tion from Contamina	ition	-		_	25	0	0	20		Food additives: approved and properly used	0	ाठा	
13	0	0	巅		Food separated and				0		26	黛	0		<u> </u>	Toxic substances properly identified, stored, used	ŏ	00	5
	_	0	0			ces: cleaned and sanitiz of unsafe food, returned		0	0	5	27	IN	OUT	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and	0		
15	8	0			served	-		0	0	2	27	0	0	찌		HACCP plan	0	0	5
				Goo	d Retail Practic	es are preventive n	neasures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								600	D R	TAU.	L PR	ACT	ĪCE	3					
_				00	T=not in compliance Comp	liance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	_	OUT	Dect			ood and Water						0	UT			Utensiis and Equipment			
2	9	0	Wate	er and	d eggs used where lice from approved	source		0	0	2	4	5 (nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	-	OUT		ince c		ted processing methods nperature Control	1	0	0	1	4	6 (o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0				adequate equipment fo	r temperature	0	0	2	4	_		lonfoo	d-con	ntact surfaces clean	0	0	1
3		0	contr		properly cooked for	hot holding		-		1	4		UT D H	lot and	f cold	Physical Facilities (water available; adequate pressure	0	ा	2
3	3	0	Appr	oved	thawing methods us	ed		0	0	1	4	9 (O P	'lumbir	ng ins	stalled; proper backflow devices	0	0	2
3	4	OUT	Ther	mome	eters provided and a	courate Identification		0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned	8	0	2
3	5		Food	i prop		container; required rec	ords available	0	0	1	5	_				use properly disposed; facilities maintained	ō	ō	1
		OUT			Prevention of	f Food Contaminatio	n				5			hysica	al faci	ities installed, maintained, and clean	0	0	1
3	6	×	Inse	cts, ro	dents, and animals	not present		0	0	2	5	• •	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3			_					-		1						Administrative Items			
	7	0	Cont	amina	ation prevented durin	ng food preparation, sto	rage & display	0	0			19	UT			Administrative Items			
3	8				ation prevented durin leanliness	ng food preparation, sto	rage & display	0	0	1	5	5 (0 0			nit posted	0	0	0
3	8 9	0	Pers Wipi	onal o ng clo	leanliness ths; properly used a	nd stored	rage & display	0	0	1	5	5 (0 0			nit posted inspection posted	0	0	0
	8 9 0	0	Pers Wipi Was	onal o ng clo	leanliness ths; properly used a ruits and vegetables	nd stored	rage & display	0000	0 0 0	1	54	5 (0 0			nit posted	O YES	0 NO	0 WT
3	8 9 0	00000	Pers Wipi Was	onal c ng clo hing fi ie uter	leanliness ths: properly used a ruits and vegetables Proper nsils; properly stored	nd stored Use of Utensils		0000	0 0 0	1	5	5 (lost re Compli	ance	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O YES	0 N0	0 WT
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3 4 4 4 4	8 9 0 1 2 3 4	00000000	Pers Wipi Was In-us Uten Sing Glov	onal c ng clo hing fi ie uter sils, e le-use es us	leanliness ths: properly used a ruits and vegetables Proper nsils; properly store quipment and linens /single-service artic ed properly	nd stored Use of Utensils s, properly stored, dried, les; properly stored, use	handled	000000	0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5 (5 (7 3 9		lost re ompli obacc tobac	ance o pro co pro	nit posted inspection posted Compliance Status Nen-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	O YES O O	0 № 0	0
3 4 4 4 4 4 5 5 8 7 8	8 9 0 1 2 3 4		Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing fi se uter sils, e le-use es us y viola t perm	cleanliness ths; properly used a ruits and vegetables Proper nsils; properly stored quipment and linens v/single-service artic ed properly tions of risk factor ite nit, items identified as	nd stored Use of Utensils ; properly stored, dried, les; properly stored, use ms within ten (10) days m constituting imminent her	handled id		0 0 0 0 0 0	1 1 1 1 1 1 1 1	54 55 54 55 55 55 55	5 () 5 () 7 () 9 ()		Complia Obacc Tobac	ance o pro co pro	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo •. You are required to post the food service establishment perm	VES VES O O	O NO O O O	0 ar food
3 4 4 4 4 4 5 5 6 7 8 1 9 8 1 9 8 1 9 1 9 1 9 1 9 1 9 1 9 1	8 9 0 1 2 3 4		Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing fi se uter sils, e le-use es us y viola t perm	cleanliness ths: properly used a ruits and vegetables Proper nsils: properly stored usingle-service artic ed properly tions of risk factor ite nit. Items identified as recent inspection repo	nd stored Use of Utensils ; properly stored, dried, les; properly stored, use ms within ten (10) days m constituting imminent her	handled id ay result in suspen alth hazards shall be ar. You have the rig			1 1 1 1 1 1 1 1	54 55 54 55 55 55 55	5 (5 (7 3)	D C D M	Complia obacc tobac tobac s shall is repo	ance o pro co pro co pro co pro co pro co pro co pro	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm ling a written request with the Commissioner within ten (10) day	VES VES O O	O NO O O O	0 ar food
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(Nev. 0-15)	Please call () 4232098110	to sign-up for a class.	nor des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Papa Johns Establishment Number #: 605249822

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)							
Triple Sink	QA	200								

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
All refrigeration @ 41*F or below.					

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit
Grilled Chicken	Cold Holding	38
Ham	Cold Holding	39
Sausage	Cold Holding	38
Pepperoni (walkin)	Cold Holding	37

Observed Violations

Total # 4

Repeated # ()

36: Some insect activity noted around grease trap.

47: Pizza oven dirty.some no food contact surfaces dirty.

- 52: Garbage/refuse noted around dumpster.
- 53: Floors dirty behind/underneath equipment.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Papa Johns

Establishment Number : 605249822

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 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: (IN): Observed employees washing hands as needed.

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: (IN): Food products obtained from approved sources.

- 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: (NA) No raw animal products served/stored at establishment.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 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: (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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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.

Establishment Information

Establishment Name: Papa Johns

Establishment Number: 605249822

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Papa Johns

Establishment Number #: 605249822

Sources						
Source Type:	Food	Source:	Approved sources noted			
Source Type:	Water	Source:	Public			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

Additional Comments