#### TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION REPO

N. CO.			D			FOOD SERV	ICE ESTA	BL	ISH	M	ENT	11	ISF	PEC	TIC	ON REPORT	SCO	RE		
Esta	abist	hmen	t Nar		Papa John	S						Tur	e of F	Establi	ehme	Farmer's Market Food Unit     E Permanent O Mobile	9		7	
Add	ress				2700 S. Br	oad St. Suite-14	14					1.74	AC 01 L	-944241	24111110	O Temporary O Seasonal				
City					Chattanoog	ga	Time in	03	3:1	5 F	M	۵١		а ть	ma ni	ut 03:30; PM АМ / РМ				
		-			10/13/20	021 Establishment #					Emba	-								
		on Da								-						L			_	
			spect	tion	O Routine	樹 Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsuitation/Other			^	
Risi	(Cat	legon		act	O1		O3	haha		04			una hu			up Required O Yes 🗮 No I to the Centers for Disease Control	Number of Se		0	
L				as c	ontributing fac	ctors in foodborne ill	ness outbreak	s. P	ublic	He	alth I	inte	vent	tions	are	control measures to prevent illness	or injury.			
																INTERVENTIONS				
IN	⊨in c	ompili		alg nat		ance NA=not applicable	NO=not observe		NG data							ach Item as applicable. Ceduct points for cate pection R=repeat (violation of the sa				
				_		npliance Status			R		Ē			10 001		Compliance Status			R	WT
Ц	_	OUT	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Ten Control For Safety (TCS) Foo				
1	鬣	0			Person in charge performs duties	present, demonstrates k	nowledge, and	0	0	5		0	0	×	-	Proper cooking time and temperatures		8	0	5
2	IN XX		NA	NO	Management and	Employee Health I food employee awarene	iss: reporting	0	ТОТ	_	17	0	0	×	0	Proper reheating procedures for hot holding	ad Time or	0	0	Ű
	×	0				triction and exclusion		0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, a a Public Health Control	na Time as			
	_	_	NA			ood Hygienic Practice			_			0	0	×		Proper cooling time and temperature		0	0	_
4	区区	0				sting, drinking, or tobacco m eyes, nose, and mouth		8	8	5	19 20	20	0	<u> </u>	0	Proper hot holding temperatures Proper cold holding temperatures		8	응	
	IN	OUT	NA	NO	Preven	ting Contamination b						X	ŏ		0	Proper date marking and disposition		×.	ŏ	9
6	直区	0	0	0	Hands clean and No bare hand core	ntact with ready-to-eat for	ods or approved	0	0	5	22	0	0	×		Time as a public health control: procedures a	and records	0	이	
Ľ.	n X		•	-	alternate procedu Handwashing sin	ures followed iks properly supplied and	accessible		6	2		IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and un	demociled	-	-	
	IN	OUT	NA	NO		Approved Source	decession.				23	0	0	篇		food		0	이	4
			0	24		proper temperature		8	8			IN	OUT		NO	Highly Susceptible Populatio		-	-	
11	×	õ			Food in good con	dition, safe, and unadulte		Ō	0	5	24	0	0	×		Pasteurized foods used; prohibited foods no	t offered	0	<u> </u>	5
	0	0	×	0	destruction	available: shell stock tag		0	0			IN	OUT			Chemicals				
		OUT	NA	NO	Food separated a	ection from Contamin and protected	ation	0	0	4	25 26	刻	0	X		Food additives: approved and properly used Toxic substances properly identified, stored,		8	응	5
		ŏ			Food-contact sur	faces: cleaned and saniti			ŏ	5				NA	NO	Conformance with Approved Proc	edures	_	_	
15	×	0			Proper disposition served	n of unsafe food, returned	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proce HACCP plan	ess, and	0	0	5
	_				d Batali Barati							**	-				de decide		-	
				Geo	d Ketall Pract	ices are preventive i	measures to co								gens	, chemicals, and physical objects in	to foods.			
				00	T=not in compliance	,	COS=corre	Cied o	n-site	during			1CE	,		R-repeat (violation of the same co	ode provision)			
	_	OUT	_	_		pliance Status Food and Water		COS	R	WT	Ē		UTI	_	_	Compliance Status Utensils and Equipment		cos	R	WT
	8	0			d eggs used whe	re required			0		4	_	0 F			nfood-contact surfaces cleanable, properly d	lesigned,	0	0	1
2	9				tice from approve obtained for special	d source alized processing method	5	8	8	2	$\vdash$	+	- 0			and used		-	-+	
		OUT			Food T	emperature Control					4		_			g facilities, installed, maintained, used, test s	trips	_	0	1
3	1	0	Prop		oling methods use	d; adequate equipment f	or temperature	0	0	2	4	_	≌ N UT	ontoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
_	2				properly cooked f				0	1	4	_				water available; adequate pressure		0		2
3	3 4				thawing methods eters provided and			8	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed			응	2
		OUT	-			d identification				_	5	_	_			s: properly constructed, supplied, cleaned			ŏ	1
3	5	0	Food	i prop	erly labeled; origin	nal container; required rec	cords available	0	0	1	5	2	<b>o</b>   G	arbag	e/refi	use properly disposed; facilities maintained		0	0	1
		OUT				of Food Contaminatio	ən	-			5	-+	-			lities installed, maintained, and clean		_	0	1
3	6	0	Insec	cts, ro	dents, and animal	is not present		0	0	2	5	•	0 A	dequa	de ve	ntilation and lighting; designated areas used		0	이	1
3	7	0	Cont	amina	ation prevented du	aring food preparation, sto	orage & display	0	0	1		0	στ			Administrative items				
_	8 9				leanliness ths: properly used	and stored		0	0	1	5		0	ument	perm	nit posted inspection posted		0	2	0
_	0	0			ruits and vegetabl				ŏ		Ĕ	- 1 '	0 In	AND I FO	S-CHIL	Compliance Status		YES		WT
4	_	OUT	10-1-1-	e i de	Prope nsils; properly stor	er Use of Utensils		0		-	5	,	-	omeE	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act		YCI	01	
4	2	0	Uten	sils, e	quipment and line	ens; properly stored, dried		0	0	1	5	5	T	obacc	o pro	ducts offered for sale		8	ŏ	0
_	3 4	8	Glov	es us	s/single-service an ed properly	ticles; properly stored, us	ed		8		50	9	lf	tobac	co pr	oducts are sold, NSPA survey completed		0	0	

to correct any violations of risk factor items v establishment permit, items identified as cons may result in suspension of your food service with hazards shall be corrected immediately or ed violation of an identical risk factor may result in revocation of your foor are required to post the food service establishment permit in a conspicuous in ten (10) da nt h ting immi tely or op er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regar t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. g a written request with the Commissioner within ten (10) days of the date of this ng this i

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10/13/2021

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10/13/2021

Signature	of Person	In Charge
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Date Signature of Environmental Health Specialist

Date

### \*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15) Fre	ee food safety training clas	RDA 629		
risezoi (1004. 0-10)	Please call (	) 4232098110	to sign-up for a class.	104 023

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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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.	
	<u> </u>

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

-quipment l'emperature							
Decoription	Temperature (Fahrenheit)						

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations Total # 3 Repeated # 0 47: 51: 53:	
Repeated # 0 47: 51:	
47: 51:	
51:	
<sup>11</sup> .	
53:	

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Papa Johns Establishment Number: 605249822

Comments/Other Observations	
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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 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:	Source:	

#### Additional Comments

Priority item #21 corrected. See original report dated 10/13/21