TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

			No. of		FO	OD SERVICE E	STA	BL	SH	ME	IN1	r II	ISF	PEC	TIC	ON REPORT	SCO	RE		
ß			S.C.																	
Eetal	Mr T's Pizza LLC															Farmer's Market Food Unit Sermanent O Mobile				
Addr			a raan		3924 Tennessee	Ave.					_	Тур	e of E	Establi	shme	O Temporary O Seasonal				
City	000				Chattanooga		Time in	11	:00) A	M	A	4 / PI	и ти	100 OI	t 11:45:AM AM/PM				
Inspe	etie	n Da	te		07/25/2023							-								
			spect				mplaint	-		- O Pro			-		Cor	nsultation/Other				
Risk					01 122	03				04		,				up Required O Yes 🕱 No	Number of Se	ats	48	
			isk F	acto	ors are food preparation	on practices and emp	ployee I	beha	vior	s mo	st c	omm	only	repo	rted	to the Centers for Disease Contro control measures to prevent illner	and Prevent	ion	_	
					one noticing factors in	FOODBORNE ILLNI											o or injury.			
18.6-	in as			lgnet	el compliance status (IK, O OUT=not in compliance N				tems							ach item as applicable. Ceduct points for ca pection R=recent (violation of the				
104-	in ci	mpili	ance		Compliance		t observe	COS	R		Ē	recie	d on-si	ne dun	ng ins	Compliance Status			R	WT
			NA	NO	Su Person in charge present.	pervision	bae		_			IN	ουτ	NA	NO	Cooking and Reheating of Time/T Control For Safety (TCS) Fo				
		0	NA	NO	performs duties	oyee Health	anu	0	0	5	16 17	00	00	Š	-	Proper cooking time and temperatures Proper reheating procedures for hot holding		8	읽	5
2	X(0	nue.		Management and food em	ployee awareness; report	ng	0		5	"	IN		NA		Cooling and Holding, Date Marking,		-	-	
		0	NA		Proper use of restriction a	nd exclusion Ionic Practices		0	0	Ľ	10	0	0	0		a Public Health Centro Proper cooling time and temperature		0		
4	1	0	nun i	0	Proper eating, tasting, drin	iking, or tobacco use		0	0	5	19	0	0	意		Proper hot holding temperatures		0	0	
	IN	OUT	NA	NO		stamination by Hands		0	0	-		10	00	° X	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
_		0	_		Hands clean and properly No bare hand contact with		roved	0	_	5	22	0	0	×	0	Time as a public health control: procedure	s and records	0	٥	
8		0	0	0	alternate procedures follow Handwashing sinks proper	ved		0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	_	_	
		OUT	NA	NO		ved Source		0		_	23	O IN	O OUT	NA	NO	food Highly Susceptible Pepulat		0	0	4
10	0	0	0	\sim	Food received at proper te	emperature		0	0	5	24	_	0	20	110	Pasteurized foods used; prohibited foods		0	0	5
11	_	0	22	0	Food in good condition, sa Required records available		e	0	0 0	Ĩ	F	IN	OUT	-	NO	Chemicals		_	-	
	IN	OUT	NA	NO		om Contamination					25	0	0	X		Food additives: approved and properly us		0		5
13 14					Food separated and prote Food-contact surfaces: cle			0	8	5	26	N IN		NA	NO	Toxic substances properly identified, store Conformance with Approved Pr		0	0	
	2	0			Proper disposition of unsa served	fe food, returned food not	re-	0	0	2	27	0	0	8		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
	_			Goo	d Retail Practices are	preventive measure	a to co	atrol	the	intr	duc	tion	of a	atho	oens	, chemicals, and physical objects	into foods.		_	
				_						at/Al				_						
				00	Find in compliance Compliance		05=correc		i-site (during						R-repeat (violation of the same Compliance Status		COS	R	WT
	_	OUT	Deat		Safe Food a	nd Water						_	UT			Utensils and Equipment				
28	-	0	Wate	r and	d eggs used where require ice from approved source			0	8	2	4	5 (nfood-contact surfaces cleanable, properly and used	designed,	0	٥	1
30	_	0 001	Varia	nce c	btained for specialized pro Food Temperat			0	0	1	4	6 (o v	Varews	ashin	g facilities, installed, maintained, used, tes	strips	0	0	1
31		0	Prop		ling methods used; adequa	ate equipment for tempera	ture	0	0	2	4	_	≌ N UT	lonfoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
32	_		Plant	food	properly cooked for hot ho	lding		0		1	4	8 (0 H			water available; adequate pressure		0		2
33	_		<u> </u>		thawing methods used ters provided and accurate	6		00	0	1	4	_	_			stalled; proper backflow devices waste water properly disposed			응	2
	_	OUT			Food Identi						5	_	_			s: properly constructed, supplied, cleaned			0	1
35		O	Food	prop	erly labeled; original contai Prevention of Feed		lable	0	0	1	5		~	-		use properly disposed; facilities maintained lities installed, maintained, and clean		0	응	1
36	_	-	Insec	ts, ro	dents, and animals not pre		_	0	0	2	5					ntilation and lighting; designated areas use	d	ŏ	<u></u>	1
37	, †	鬗	Cont	amina	tion prevented during food	preparation, storage & dis	splay	0	0	1	F	0	υт			Administrative items				
38	-	_			leanliness			0	0	1	5					nit posted		0	0	0
39 40	_			- N	ths; properly used and stor uits and vegetables	red			8	1	5	6 (0 1	lost re	cent	Compliance Status		O YES		WT
		OUT			Proper Use o	f Utensils										Non-Smokers Protection A	ct		_	
41	_				sils; properly stored quipment and linens; prope	erly stored, dried, handled		0	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
43	-	0	Singl	e-use	/single-service articles; pro			0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ	õ	-
	44 O Gloves used properly O O 1																			
servic		Lablis	hmen	t perm	it. Items identified as constitu	uting imminent health hazard	is shall be	corre	cted in	mmedi	ately	or ope	ration	is shall	ceas	Repeated violation of an identical risk factor r e. You are required to post the food service es	tablishment permit	in a c	onspi	cuous
report	L I	nd po C.A./			ecent inspection report in a c 4-703, 68-14-706, 68-14-708, 6					t a her	ring r	egard	~	_		lling a written request with the Commissioner v	ithin ten (10) days	of the	date	of this
<		L	ß	7	\leq		07/2	5/2	023	3			Ju	n)		Ella	0	712	5/2	023
													a^{\cdot}			- `	•			

			_
Signature of	Dereon	In Charge	
Signature or	L CI DOII	in charge	

Date	Signature of Environmental Health Specialist
------	--

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

Please call () 4232098110 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mont	th at the county health department.	RDA 629
	(Net. 0-15)	Please call () 4232098110	to sign-up for a class.	HDH 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mr T's Pizza LLC Establishment Number # 605170930

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 wenty-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	Chlorine	50					

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41°F. Product temperatures taken from each	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Ham (pizza make unit)	Cold Holding	36
Wings (pizza make unit)	Cold Holding	39
Pepperoni	Cold Holding	37
Ham (salad low boy)	Cold Holding	37
Spinach (walk in)	Cold Holding	41
Sausage (walk in)	Cold Holding	41
5 ()		

Observed Violations

Total # 5

Repeated # ()

37: Uncovered/unprotected food items noted in walk in cooler.

41: In use utensils in dipper well stored in standing water. Dipper well must be turned on and in operation while utensils are present.

47: Hood dirty. Pizza make unit dirty inside on line. Shelving dirty in walk in cooler.

52: Waste receptacle uncovered in refuse area.

53: Floors dirty in walk in freezer unit.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mr T's Pizza LLC Establishment Number : 605170930

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 during inspection. Proper and adequate handwashing observed.

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/cooked or prepared 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: (NÁ) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 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: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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 and is in compliance with the State of TN non-smokers protection act.

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: Mr T's Pizza LLC

Establishment Number : 605170930

Comments/Other Observations (cont'd)

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

Establishment Information					
Establishment Name: M	T's Pizza LLC				
Establishment Number #:	605170930				

Food	Source:	Approved sources noted
Water	Source:	Public Water Supply
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments