

Establishment Name

Inspection Date

Address

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Chattanooga City

Chattanooga Pizza Co

2000 E. 23rd St. Suite-A

Time in 12:00 PM AM / PM Time out 12:45: PM AM / PM

01/25/2022 Establishment # 605260552 Embargoed 0

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 48 Risk Category О3 Follow-up Required O Yes 疑 No

04

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 12 | <b>4</b> =in c            | ompli | ence |    | OUT=not in compliance NA=not applicable NO=not observ                                     | red    |   | C   |
|----|---------------------------|-------|------|----|---|--------|---|-----|
|    |                           |       |      |    | Compliance Status   | COS    | R | WT  |
|    | IN                        | OUT   | NA   | NO | Supervisien   |        |   |     |
| 1  | 鼷                         | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0      | 0 | 5   |
|    | IN                        | OUT   | NA   | NO | Employee Health   |        |   |     |
| 2  | $\mathbb{R}^{\mathbb{C}}$ | 0     |      |    | Management and food employee awareness; reporting   | 0      | 0 |     |
| 3  | 寒                         | 0     |      |    | Proper use of restriction and exclusion   |        | 0 | 5   |
|    | IN                        | ОИТ   | NA   | NO | Good Hygienic Practices   | $\top$ |   |     |
| 4  | X                         | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0      | 0 | 5   |
| 5  | *                         | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0      | 0 | °   |
|    | IN                        | OUT   | NA   | NO | Preventing Contamination by Hands   |        |   |     |
| 6  | 100                       | 0     |      | 0  | Hands clean and properly washed   | 0      | 0 |     |
| 7  | 鼷                         | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0      | 0 | 5   |
| 8  | ×                         | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0      | 0 | 2   |
|    | IN                        | OUT   | NA   | NO | Approved Source   |        |   |     |
| 9  | 嵩                         | 0     |      |    | Food obtained from approved source  | 0      | 0 |     |
| 10 | 0                         | 0     | 0    | ×  | Food received at proper temperature   | 0      | 0 | 1 1 |
| 11 | ×                         | 0     |      |    | Food in good condition, safe, and unadulterated   | 0      | 0 | 5   |
| 12 | 0                         | 0     | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0      | 0 |     |
|    | IN                        | OUT   | NA   | NO | Protection from Contamination   |        |   |     |
| 13 | Ä                         | 0     | 0    |    | Food separated and protected  | 0      | 0 | 4   |
| 14 | X                         | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0      | 0 | 5   |
| 15 | ×                         | 0     |      |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0      | 0 | 2   |

|    | Compliance Status |     |    |    |   |   |   | WT |
|----|-------------------|-----|----|----|---|---|---|----|
|    | IN                | OUT | NA | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |   |    |
| 16 | 0                 | 0   | 0  | 黨  | Proper cooking time and temperatures  | 0 | 0 | 5  |
| 17 | 0                 | 0   | 0  | 3% | Proper reheating procedures for hot holding                                 | 0 | 0 | ۰  |
|    | IN                | оит | NA | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |   |   |    |
| 18 | ×                 | 0   | 0  | 0  | Proper cooling time and temperature   | 0 | 0 |    |
| 19 | 0                 | 0   | 0  | 文  | Proper hot holding temperatures   | 0 | 0 |    |
| 20 | 24                | 0   | 0  |    | Proper cold holding temperatures  | 0 | 0 | 5  |
| 21 | *                 | 0   | 0  | 0  | Proper date marking and disposition   | 0 | 0 | -  |
| 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<br>food                  | 0 | 0 | 4  |
|    | IN                | OUT | NA | NO | Highly Susceptible Populations  |   |   |    |
| 24 | 0                 | 0   | ×  |    | Pasteurized foods used; prohibited foods not offered                        | 0 | 0 | 5  |
|    | IN                | оит | NA | NO | Chemicals   |   |   |    |
| 25 |                   | 0   | 3% |    | Food additives: approved and properly used                                  | 0 | 0 | 5  |
| 26 | 2                 | 0   |    |    | Toxic substances properly identified, stored, used                          | 0 | 0 | •  |
|    | IN                | OUT | NA | NO | Conformance with Approved Procedures  |   |   |    |
| 27 | 0                 | 0   | ×  |    | Compliance with variance, specialized process, and<br>HACCP plan            | 0 | 0 | 5  |

#### to control the introduction of pathogo s, chemicals, and physical objects into foods.

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   | Variance obtained for specialized processing methods                       | 0      | 0 | ١. |
|    | OUT | Food Temperature Control   |        |   |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0      | 0 | :  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0      | 0 | Г  |
| 33 | 0   | Approved thawing methods used  | 0      | 0 | Ι. |
| 34 | 0   | Thermometers provided and accurate   | 0      | 0 | Т  |
|    | OUT | Food Identification  |        |   |    |
| 35 | 0   | Food properly labeled; original container; required records available      | 0      | 0 | 1  |
|    | OUT | Prevention of Food Contamination   |        |   |    |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0      | 0 |    |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0      | 0 | Ī  |
| 38 | 0   | Personal cleanliness   | 0      | 0 | Г  |
| 39 | 180 | Wiping cloths; properly used and stored                                    | 0      | 0 |    |
| 40 | 0   | Washing fruits and vegetables  | 0      | 0 |    |
|    | OUT | Proper Use of Utensils   | $\top$ |   |    |
| 41 | 0   | 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 | 10  | Gloves used properly   | 0      | 0 |    |

Signature of Person In Charge

|                            |     | Compliance Status  | cos | PC | W |
|----------------------------|-----|--|-----|----|---|
| OUT Utensils and Equipment |     |  |     |    |   |
| 45                         | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0   | 0  | _ |
| 46                         | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0   | 0  |   |
| 47                         | 0   | Nonfood-contact surfaces clean   | 0   | 0  | Г |
|                            | OUT | Physical Facilities  |     |    |   |
| 48                         | 0   | Hot and cold water available; adequate pressure  | 0   | 0  | Г |
| 49                         | 2   | Plumbing installed; proper backflow devices  | 0   | 0  |   |
| 50                         | 0   | Sewage and waste water properly disposed   | 0   | 0  |   |
| 51                         | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0   | 0  |   |
| 52                         | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0   | 0  |   |
| 53                         | 2%  | Physical facilities installed, maintained, and clean                                     | 0   | 0  |   |
| 54                         | 0   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  |   |
|                            | OUT | Administrative Items   | T   |    |   |
| 55                         | 0   | Current permit posted  | 0   | 0  | Г |
| 56                         | 0   | Most recent inspection posted  | 0   | 0  |   |
|                            |     | Compliance Status  | YES | NO | ٧ |
|                            |     | Non-Smokers Protection Act   |     |    |   |
| 57                         |     | Compliance with TN Non-Smoker Protection Act   | - X | 0  | Г |
| 58                         |     | Tobacco products offered for sale  | 0   | 0  |   |
| 59                         |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |   |

at recent inspection report in a conspicuous manner. You have the right to request a his n (10) days of the date of the 703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

01/25/2022

Date Signature of Environmental Health Specialist

Date

\*\*\*\* 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 ) 4232098110 Please call ( to sign-up for a class.

01/25/2022

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



### Establishment Information

Establishment Name: Chattanooga Pizza Co Establishment Number ≠: 605260552

| 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.  | $\top$ |
| No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.  | $\top$ |
| Sarage type doors in non-enclosed areas are not completely open.   | $\top$ |
| Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.   | $\top$ |
| 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 ( Fahrenhelt) |  |  |  |
| Dish Machine          | Chlorine       | 100 |                           |  |  |  |
| Triple Sink           | QA             | 200 |                           |  |  |  |
| Wiping Cloth Solution |                | 200 |                           |  |  |  |

| Equipment Temperature  |                           |  |  |  |  |
|--|---------------------------|--|--|--|--|
| Description  | Temperature ( Fahrenheit) |  |  |  |  |
| All refrigeration @ 41*F or below. Product temperatures taken from |                           |  |  |  |  |
| •  |                           |  |  |  |  |
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| Food Temperature          |               |                           |
|---------------------------|---------------|---------------------------|
| Description               | State of Food | Temperature ( Fahrenheit) |
| Grilled Chicken (low boy) | Cold Holding  | 39                        |
| Spinach (walk in)         | Cold Holding  | 41                        |
| Sausage                   | Cold Holding  | 39                        |
| Spicy Sausage (reach in)  | Cold Holding  | 37                        |
| Ham                       | Cold Holding  | 37                        |
| Chicken Wings (reach in)  | Cold Holding  | 40                        |
| Turkey                    | Cold Holding  | 37                        |
| Wings (30 min)            | Cooling       | 75                        |
|                           |               |                           |
|                           |               |                           |
|                           |               |                           |
|                           |               |                           |
|                           |               |                           |
|                           |               |                           |

| Observed Violations   |
|---|
| Total # 8   |
| Repeated # ()   |
| 39: Wet wiping cloths stored on working surfaces and not in sanitizer solution. |
| 49: T&S nozzle located below flood level rim at triple sink. Must provide a     |
| physical air gap between inlet and flood level rim.                             |
| 53: Floors dirty behind/underneath equipment in dishwashing area.               |
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<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: Chattanooga Pizza Co

Establishment Number: 605260552

## 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: (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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN) Observed wings cooling on cookline. Wings were temped at 75\*F after removal from cooking process ~ 30 min. Food products were within proper cooling time/temperatures.
- 19: (NO) TCS food is not being held hot during inspection.
- 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.

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: Chattanooga Pizza Co |  |
|--|--|
| Establishment Number: 605260552          |  |
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| Comments/Other Observations (cont'd)     |  |
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| Additional Comments (cont'd)             |  |
| See last page for additional comments.   |  |
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Establishment Information

| Establishment Information |                     |         |                        |  |  |  |
|---------------------------|---------------------|---------|------------------------|--|--|--|
| Establishment Name: C     | hattanooga Pizza Co |         |                        |  |  |  |
| Establishment Number #    | 605260552           |         |                        |  |  |  |
|                           |                     |         |                        |  |  |  |
| Sources                   |                     |         |                        |  |  |  |
| Source Type:              | Food                | Source: | Approved sources noted |  |  |  |
| Source Type:              | Water               | Source: | Public                 |  |  |  |
| Source Type:              |                     | Source: |                        |  |  |  |
| Source Type:              |                     | Source: |                        |  |  |  |
| Source Type:              |                     | Source: |                        |  |  |  |
| Additional Comme          | nts                 |         |                        |  |  |  |
|                           |                     |         |                        |  |  |  |
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