



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



***Establishment Information***

Establishment Name: Pizza Hut #37626

Establishment Number #: 605303036

***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)
CL dishwasher	CL	0	
QA bucket	QA	200	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in cooler	36
Low boy	36

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Ham (walk in)	Cold Holding	36
Chopped sausage (walk in)	Cold Holding	38
Chopped Sausage (low boy)	Cold Holding	36
Sliced peppers (low boy)	Cold Holding	36
Ham (low boy)	Cold Holding	36
Chicken wings (reach in)	Cold Holding	37

### Observed Violations

Total # 2

Repeated # 0

14: CL dishwasher 0ppm. Dishwasher is full of sanitizer, machine asks operator to add sanitizer during cycles. CL dishwasher ran numerous times and remained at 0ppm CL. Sink next to CL dishwasher dispenses QA at 200ppm. Dishes must be washed and rinsed in dishwasher, then sanitized in sink submerged for at least 60 seconds.

46: Soap to utensils wash sink empty.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Good 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: Food 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: No raw animal products present at facility during time of inspection.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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:
- 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.***

**Establishment Information**

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**Sources**

Source Type: Food Source: Mclane

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

CL dishwasher 0ppm. CL dishwasher is full of sanitizer but not dispensing during cycle. Single sink next to CL dishwasher is dispensing QA sanitizer at 200ppm. Dishes may be washed and rinsed in CL dishwasher, then submerged and sanitized (QA 200) in sink next to dishwasher. CL dishwasher needs immediate repair. Inspector will return on following day 12/1/21 to check status of CL dishwasher.