## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

11	يەرى بىزىر	17	"月閉		FOOD BERVICE ESTA						101						
Ś			T. C.													-	
Esta	bist	imen	t Narr		Crust Pizza									O Farmer's Market Food Unit ant O Mobile			
	103 Signal Mtn Rd.								_	Тур	be of E	Establ	ishme	O Temporary O Seasonal			
						11	·1(	ηΑ	M					ut <u>11:20:AM</u> AM/PM			
City					09/22/2021 Establishment # 60520402								me o	AM/PM			
Insp								-		-	d 0			L		_	
			spect		O Routine			O Pro	limin	ary				nsultation/Other		66	
Risk	Cat				O1 X2 O3 ors are food preparation practices and employee	beha		04	st ce	omn	nonh			up Required O Yes 🐹 No Number of S	eats tion	00	
					ontributing factors in foodborne illness outbreak												
		(11	urik des	ignet	FOODBORNE ILLNESS Ri ed compliance status (IK, OUT, KA, KO) for each numbered iten										gory.		
IN	in c	ompii			OUT=not in compliance NA=not applicable NO=not observe	ed		00						spection Rerepeat (violation of the same code provision	on)		
	IN	олт	NA	NO	Compliance Status Supervision	cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
$\rightarrow$	···· 篇	0	~	no	Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
			NA	NO	performs duties Employee Health	-		0		0	8	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	8	5
2	X	0			Management and food employee awareness: reporting		0	5	-	IN	оит		NO	Cooling and Holding, Date Marking, and Time as	-		
-	×	0			Proper use of restriction and exclusion	0	0	Ľ						a Public Health Control	-	-	
4	_		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	o	_		0	8	0		Proper cooling time and temperature Proper hot holding temperatures	0		
5	1	0		0	No discharge from eyes, nose, and mouth	ŏ		5	20	25	0	0		Proper cold holding temperatures	0	0	5
		001	NA	NO	Preventing Contamination by Hands Hands clean and properly washed	0	0	_		22		0	-	Proper date marking and disposition		0	
_		ŏ	0	ŏ	No bare hand contact with ready-to-eat foods or approved	ŏ	ŏ	5	22		0	×		Time as a public health control: procedures and records	0	0	
8			<u> </u>	-	alternate procedures followed Handwashing sinks property supplied and accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	-	- 1	
	IN	OUT	NA	NO	Approved Source				23		0	黛		food	0	0	4
	8		01	~	Food obtained from approved source Food received at proper temperature	8				IN	OUT		NO	Highly Susceptible Populations	_	_	
11		ŏ	-		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicais			
			NA	NO	Protection from Contamination		_		25	0	0	X		Food additives: approved and properly used		0	5
13	2	00	읭		Food separated and protected Food-contact surfaces: cleaned and sanitized		0	4	26	<u>実</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15	_	_	-		Proper disposition of unsafe food, returned food not re-	-		2	27	-	_	_	140	Compliance with variance, specialized process, and	0	0	5
15	~	0			served	U	<b>U</b>	-	21		U.	~		HACCP plan	0	~	0
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						GOO	D RI	ar Al	L PR	ACT	<b>TCE</b>	3					
				00	f=not in compliance COS=corre Compliance Status		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	008	PI	WT
		OUT			Safe Food and Water		~			0	TUK			Utensils and Equipment		~ 1	
21					d eggs used where required ice from approved source	8	8	1	4	5 3				infood-contact surfaces cleanable, properly designed, and used	0	0	1
30	5	0	Varia		btained for specialized processing methods		ŏ		4		-			g facilities, installed, maintained, used, test strips	0	0	1
	_	OUT	_		Food Temperature Control			_	4	-	_			ntact surfaces clean	-	0	1
3	ו י	0	controp		oling methods used; adequate equipment for temperature	0	이	2	H	_	UT		4-001	Physical Facilities	-	-	
3:	_				properly cooked for hot holding		0	1	4	_	-			water available; adequate pressure	0		2
3	_				thawing methods used eters provided and accurate	0	0	1	4	_	_			stalled; proper backflow devices	0	0	2
		OUT			Food Identification				5	_				es: properly constructed, supplied, cleaned	-	ŏ	1
3	5	0	Food	prop	erly labeled; original container; required records available	0	0	1	5	2	0	Sarbaç	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination				5	3	o 🖻	hysica	al faci	lities installed, maintained, and clean	0	0	1
30	3	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	0 A	dequa	ite ve	entilation and lighting; designated areas used	0	0	1
37	r	X	Conta	imina	tion prevented during food preparation, storage & display	0	0	1		0	TUK			Administrative items			
38	_				leanliness	0	0	1	5				-	nit posted	0	0	0
3	_			_	ths; properly used and stored ruits and vegetables		0	1	54	5	0 [N	fost re	cent	Compliance Status	0 YES		WT
		OUT			Proper Use of Utensils									Non-Smokers Protection Act			
4	_				sils; properly stored quipment and linens; properly stored, dried, handled		8		5	7				with TN Non-Smoker Protection Act ducts offered for sale	X	읭	0
- 43	3	20	Single	e-use	/single-service articles; properly stored, used	0	0	1	5					oducts are sold, NSPA survey completed	ŏ	ŏ	Ť
4	44 O Gloves used properly O O 1																
	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous																
man	er ar	nd po	st the	most	recent inspection report in a conspicuous manner. You have the rig	the to r	eques							· · · · · · · · · · · · · · · · · · ·			
e epoi	6 B.	7	Heuor	rs 08-	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7												
l		Л	U	,	09/2	22/2	021	L		-		$\leq$			)9/2	2/2	2021

	nu	4	
Signature	of Person I	n Charge	

00/22/2022	
Date	Signature of Environmental Health Specialist

SCORE

Date

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

Please call ( ) 4232098110 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mont	th at the county health department.	RDA 629
	1192201 (1094. 0-10)	Please call (	) 4232098110	to sign-up for a class.	104 025

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



#### Establishment Information

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Establishment Name: Crust Pizza Establishment Number #: 605204027

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)					

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Description	State of Food	Temperature ( Fahrenheit

Observed Violation	5		
Total # 3 Repeated # 0		 	
Repeated # ()			
37:			
43:			
+3.			
45:			

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



### Establishment Information

Establishment Name: Crust Pizza Establishment Number : 605204027

Comments/Other Observations	
0:	
1:	
2:	
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 8: 9: 0: 1: 2: 3: 4: 5: 8: 9: 0: 1: 2: 3: 4: 5: 8: 9: 0: 1: 2: 3: 4: 5: 8: 9: 0: 1: 2: 3: 4: 5: 8: 9: 0: 1: 2: 3: 4: 5: 8: 9: 0: 1: 2: 3: 4: 5: 8: 9: 9: 0: 1: 2: 3: 4: 5: 8: 9: 9: 1: 2: 3: 4: 5: 8: 9: 9: 1: 2: 3: 4: 5: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 9: 6: 7: 8: 8: 9: 6: 7: 8: 8: 9: 6: 7: 8: 8: 9: 8: 9: 8: 9: 8: 9: 8: 9: 8: 8: 9: 8: 8: 9: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8	
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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: Crust Pizza

Establishment Number : 605204027

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Crust Pizza Establishment Number #. 605204027

Sources		
Source Type:	Source:	
Additional Comments		

#### Additional Comments

#20 corrected.