TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

AND A CONTRACT					FOOD SERVICE ESTA	BLI	SH	M	ENT	ΓΠ	NS	PEC	TI	ON REPORT SCO	RE		
Pizza Hut#36064			Pizza Hut#36064	Type of Establishment O Farmer's Market Food Unit Permanent O Mobile							6						
Establishment Name			CZO C. Mount Juliet Dd				_	Ty	pe of	Establ	shme	ent & Permanent O Mobile	L	J			
Add	iress				673 S. Mount Juliet Rd.				_					O Temporary O Seasonal			
City						_	2:3	6 F	PM	_ A	M/F	PM Ti	me o	и 02:43: РМ АМ/РМ			
Insp	ectio	n Da	rte		03/12/2024 Establishment 60525864	2			Emba	argoe	id .	0					
Ρυη	pose	of In	spec	tion	ORoutine ∰Follow-up OComplaint			O Pr	elimir	ary		c	Cor	nsultation/Other			
Risi	c Cat	egor	y		第1 02 03			O 4				Fo	low-	up Required O Yes 🕄 No Number of S	Seats		
		R	isk	act	ors are food preparation practices and employee ontributing factors in foodborne illness outbreak	beha P	vior	s mo	st c	omn	non	y repo	rtec	I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
					FOODBORNE ILLNESS RIS												
		(1)	ırk de	algae	ed compliance status (IK, OUT, KA, HO) for each numbered item	. For	tem	mark	ed 01	л, н	ark C	COS or R	for e	ach liem as applicable. Deduct points for category or subcat)	
IN	IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code prov Compliance Status COS R WT Compliance Status						R	WT									
	IN	ουτ	NA	NO	Supervision					IN	ou	T NA	NO	Cooking and Reheating of Time/Temperature		_	
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	12	6	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2	IN XX		NA	NO	Employee Health Management and food employee awareness, reporting	0	o			Ő			Ó	Proper reheating procedures for hot holding	Ó	00	5
3	Â	0			Proper use of restriction and exclusion	ō	ŏ	5		IN	ou	T NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
		_	NA	_	Good Hygienic Practices					0				Proper cooling time and temperature	0	0	
4	嵐	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0		5		0		8	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	
			NA		Preventing Contamination by Hands Hands clean and properly washed	0			21	12	0	0	0	Proper date marking and disposition	0	0	ŝ
7	2	ō	0	ŏ	No bare hand contact with ready-to-eat foods or approved	ō	ŏ	5	22			0.00	-	Time as a public health control: procedures and records	0	0	
8	20	0			alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	IN O	00	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
_	IN 嵐		NA	NO	Approved Source Food obtained from approved source	0	ο	_	H	IN	ou		NO	food Highly Susceptible Populations	Ť	Ŭ	-
10	0	0	0	2	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12	<u>米</u>	0	22	0	Required records available: shell stock tags, parasite	0	6	Ĭ		IN	ou	T NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0		
		0	0		Food separated and protected Food-contact surfaces: cleaned and sanitized	0	0	4	26	<u>実</u> IN		T NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	9
15	ñ	ō	Ŭ		Proper disposition of unsafe food, returned food not re-	o	ŏ	2	27	-	0			Compliance with variance, specialized process, and	0	0	5
					served					-		1		HACCP plan			
				God	d Retail Practices are preventive measures to co						_	-	gens	, chemicals, and physical objects into foods.			
				01	T=not in compliance COS=corre	GOO						 () 		R-repeat (violation of the same code provision)			
		OUT	_		Compliance Status Safe Food and Water	COS			É		TUC		_	Compliance Status Utensils and Equipment	COS	R	WT
	8	0			d eggs used where required		0		4		0			nfood-contact surfaces cleanable, properly designed,	0	0	1
_	9 0				ice from approved source obtained for specialized processing methods	0	0	2	4	+	-			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_	er co	Food Temperature Control bing methods used; adequate equipment for temperature					_	_			tact surfaces clean	0	0	1
3		0	cont	rol		0	0	2		0	TUC			Physical Facilities			
-	2				properly cooked for hot holding thawing methods used	00	0	1	4					water available; adequate pressure stalled; proper backflow devices	8	0	2
3				mom	eters provided and accurate	0	0	1	5		-			waste water properly disposed	0	0	2
3	5	001	_	1 pepe	Food Identification erly labeled; original container; required records available	0	0	1	-	_	_			 properly constructed, supplied, cleaned use properly disposed; facilities maintained 	0	0 0	1
-		OUT			Prevention of Feed Contamination	-		-			-			ities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals not present	0	0	2	5	4	0	Adequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amin	ation prevented during food preparation, storage & display	0	0	1		0	TUC			Administrative Items		_	
-	8	-	-		leanliness	0	0	1	5		0	Current	pern	nit posted	0	0	0
_	9 0				ths; properly used and stored ruits and vegetables	0	0		5	6	0	Most re	cent	Compliance Status	O YES		WT
OUT Proper Use of Utensils 41 O In-use utensils; properly stored							,		Comet		Non-Smokers Protection Act		_				
4	2	24	Uten	sils, (quipment and linens; properly stored, dried, handled	0		1	5	8	[Tobacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		0	0
_	43 O Single-use/single-service articles; properly stored, used O O 1 44 O Gloves used properly O O 1						0										
		corr	ect an	y viol	tions of risk factor items within ten (10) days may result in suspen												
man	ner a	nd po	st the	most	https://www.identified.as.constituting.imminent.health.hazards.shall.be recent inspection report in a conspicuous manner. You have the rig the recent inspection report in a conspicuous manner. You have the right in the recent inspection report in a constitution of the recent inspection report.	ht to n	equest										
repo	n. T.	~			14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7					$\left< \right.$					n n / -	o /-	
	-7		X	-	03/1	ワウ	ロワイ			\sim	\rightarrow	$< \mu$			1'א'נ	212	2024

			-
Signature of	Person	In Charge	

03/12/202

Date Signature Endormental Health Specialist

03/12/2024

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

Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pizza Hut#36064 Establishment Number # 605258642

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)						

Equipment Temperature	
Description	Temperature (Fahrenheit)
	1

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 4 Repeated # ()		
Repeated # ()		
34:		
94. 10.		
12:		
17:		
53:		

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Comments/Other Observations		
):		
L		
2:		
3:		
1:		
5.		
5:		
7:		
3:		
):		
):		
1:		
2:		
3:		
4:		
6: Item corrected		
/:		
/: 		
3.		

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: Pizza Hut#36064

Establishment Number : 605258642

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	
Additional Comments		

See routine inspections for comments