TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

63.90

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							RE												
2011X																			
New York Pizza Department - Lakesite						e								Farmer's Market Food Unit Ø Permanent O Mobile	9				
Address 8627 Hixson Pike								_	Ту	pe of	Establ	ishme	O Temporary O Seasonal			Γ			
City	2			Hixson		Time in	12	2:2	0 F	- M	A	M/P	мт	me o	ut 01:20:PM AM/PM				
Inspect	ion D	ate		02/24/2	023 Establishme														
Purpos				Routine	O Follow-up	O Complaint			- O Pre			~ =		Co	nsultation/Other				
				01	30(2	03			04							Number of 8	Seats	13	1
	Risk Category O1 12 O3 O4 Follow-up Required O Yes 12 No Number of Seats 131 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																		
			45 U	ontribeting i											INTERVENTIONS	ess or injury.			
			lgne		tatus (IN, OUT, NA, NO)	for each numbered Nor	n. For		mark	ed 00	и т , m	ark C	OS or I	t for e	ach liem as applicable. Deduct points for)	
IN≕in	compl	iance	_		pliance NA=not applicat ompliance Status	ble NO=not observ		R		5=00	mecte	id on-t	site dur	ing ins	spection R=repeat (violation of th Compliance Status	e same code provis		R	WT
IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1 嶽	0			Person in charge performs duties	ge present, demonstrati s	es knowledge, and	0	0	5		0				Proper cooking time and temperatures		0	8	5
2)		NA	NO	Management a	Employee Healt ind food employee awar		0		_	17	0	0	0	X	Proper reheating procedures for hot hok Ceeling and Heiding, Date Markin		0	0	Ŷ
3 💢		1		Proper use of r	estriction and exclusion		0	0	5		IN	001	NA	NO	a Public Health Contr				
IN 4 溢	-	NA	NO		Good Hygionic Pract tasting, drinking, or toba					18		-	_		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5 🚊			0	No discharge fr	rom eyes, nose, and mo	outh	ŏ	0	5	20	0	义	0		Proper cold holding temperatures		0	0	5
IN 6 嵐		NA			nting Contamination of properly washed	n by Hands	0	0	_		X		_		Proper date marking and disposition		0	0	Ť
7 📓	_	0	0		contact with ready-to-ea	t foods or approved	0	0	5	22	0 IN	0	NA	-	Time as a public health control: procedu Consumer Advisory		0	0	
8 📓		NA	110		sinks properly supplied a		0	0	2	23	_	0	0		Consumer advisory provided for raw an		0	0	4
9 😹	0	—	NO	Food obtained	Approved Source from approved source	•	0	0			IN	OUT	NA	NO	Food Highly Susceptible Populations				
10 O	8	0	*		at proper temperature ondition, safe, and unac	fulterated	8	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered			0	5
12 O	0	×	0		ds available: shell stock		0	0			IN	ουτ	NA	NO	0 Chemicals			_	
IN 13) (注		NA	NO	Pro	d and protected	nination				25	0	8	X]	Food additives: approved and properly used Toxic substances properly identified, stored, used			0	5
14 2					urfaces: cleaned and sa	anitized	Ь	ŏ	5	20	IN		NA	NO					
15 X O Proper disposition of unsafe food, returned food not re- served				0	0	2	27	0	0	0		Compliance with variance, specialized p HACCP plan	process, and	0	0	5			
			-							-				_					
			Goo	d Retail Prac	ctices are preventiv	re measures to c								geni	s, chemicals, and physical object	s into foods.			
			00	T=not in complian		COS=com	ected o	n-site					3		R-repeat (violation of the sar	me code provision)			
	lout	1			mpliance Status		cos	R	WT			TUX			Compliance Status Utensils and Equipment		COS	R	WT
28 29				ed eggs used with lice from appro-				8		4	45 O Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					rly designed,	0	0	1
30	0	Varia		obtained for spe	cialized processing met		ŏ	ŏ	1	4	46 O Warewashing facilities, installed, maintained, used, test strips					est strips	0	0	1
- 14	001		er co		Temperature Contro sed; adequate equipme				_	4	7	0	Vonfoo	d-cor	ntact surfaces clean		0	0	1
31	0	contr	ol	-			0	0	2		_		lat or	d oct	Physical Facilities				-
32				thawing method	d for hot holding ds used		8	8	1		_	-	Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices				0	0	2
34	0		nome	eters provided a	nd accurate ood identification		0	0	1						i waste water properly disposed	u.	0	0	2
35	0	_	neon		ginal container; required	records available	0	0	1		_		Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained					0	1
	001		prop		on of Food Contamin		-		-			-		-	ilities installed, maintained, and clean		0	0	1
36	0	Insec	ts, ro	dents, and anin	nais not present		0	0	2	-	-	_	Adequate ventilation and lighting; designated areas used				0	0	1
37	0	Cont	amina	ation prevented	during food preparation	, storage & display	0	0	1		4	OUT Administrative items							
38	-								0	0	0								
39 40			shing fruits and vegetables O O 1 Shing fruits and vegetables O O 1 Shing fruits and vegetables O O 1							O YES	O NO	WT							
OUT Proper Use of Utensils Non-Smokers Protection Act								Act		_									
41 O In-use utensils; properly stored 42 O Utensils, equipment and linens; properly stored, dried, handled					0	0	1	5	8		Tobaco	o pro	with TN Non-Smoker Protection Act oducts offered for sale) <u>X</u> 0	0	0		
43	0	Singl	e-use		articles; properly stored			8	1	5	9	Ī	f tobac	co pr	roducts are sold, NSPA survey completed	1	0	0	
					or items within ten (10) da	vs may result in suscer			_	servic	-	ablish	ment n	ermit.	Repeated violation of an identical risk factor	r may result in revov	ation	of ver	ur food
service	establi	shmen	t perm	nit. Items identifie	d as constituting imminer	t health hazards shall b	e com	cted i	mmedi	ately	or op	eratio	ns sha	l ceas	e. You are required to post the food service filing a written request with the Commissione	establishment permi	t in a c	onsp	icuous
report.					68-14-708, 68-14-709, 68-1						- 940	\sim				and any other			
		~	24	$ \rightarrow $	~	02/2	24/2	023	3				S.J.	-†	#T	()2/2	24/2	2023
Signat	Signature of Person In Charge Date Signature of Environmental Health Specialist Date																		

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(1) (100 (100 (100)	Please call () 4232098110	to sign-up for a class.	101.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: New York Pizza Department - Lakesite Establishment Number #: 605310481

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 (Fahrenhelt)					
Dish machine Sani bucket	Chlorine	100						
Sam Duckel	Quat	200						

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Meatball	Cold Holding	41
Chx	Hot Holding	135
Pot soup	Hot Holding	164
Marinara	Hot Holding	168
Spinach dip	Hot Holding	145
Pasta	Cold Holding	40
Sausage	Cold Holding	40
Cut toms	Cold Holding	39
Cut lettuce	Cold Holding	40
Pasta	Cooling	70

Observed Violations

Total # 2

Repeated # ()

20: Pizza line cooler ho,ding at 50-60F. Minimumtcs food. Ham at 51. Cooler off. Moved food to alternate location

54: Employee drinks stored on multiple surfaces throughout kitchen.

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Establishment Number : 605310481

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: Observed hand washing

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: Approved

- 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: Pasta cooling correctly
- 19: See food temps
- 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.
- 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.

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.

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Establishment Name: New York Pizza Department - Lakesite Establishment Number : 605310481

Comments/Other Observations (cont'd)

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

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Sources								
Source Type:	Food	Source:	Pfg, sysco					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments