

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



Establishment Information

Establishment Name: Pizza Bros
Establishment Number #: 605256784

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)
Dishmachine	Chlorine	100	
Three comp sink	QA	200	
Sani bucket		200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked chicken-prep top	Cold Holding	41
Cut tomatoes-prep top	Cold Holding	41
Chicken wings-cold drawer	Cold Holding	46
Raw chicken-cold drawer	Cold Holding	44
Meatballs	Hot Holding	139
Cooked chicken-walk in	Cold Holding	41
Diced tomatoes-walk in	Cold Holding	41
Pizza by the slice-warmer	Hot Holding	135

Observed Violations

Total # 3

Repeated # 0

8: Upon arrival, container of grease present in handwash sink. This was corrected during inspection. Use handwash sink for handwashing only and keep accessible at all times.

20: Chicken wings in cold drawers are at 45-46F. Raw chicken in cold drawer is at 44F. Maintain TCS foods at 41F or below. Person in charge stated wings are transferred from walk in overnight to cold drawers for cold holding. Maintenance was contacted for service during inspection.

47: Clean accumulation from in between equipment, and clean discolored ceiling panels

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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) Employees are aware of the symptoms on the illness policy.
- 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 proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) Food obtained from approved source
- 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 cooking of TCS foods observed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of TCS foods observed today
- 19: (IN) Hot holding temperatures are held at 135F or above
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Pizza timers in front are set
- 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.***

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Sources

Source Type:	Water
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Source: Water is from approved source

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments