

Establishment Number #: 605318279

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Three compartment sink (not	QA		

Description	Temperature (Fahrenheit)
Prep cooler 1	37
Prep cooler 2	36
Walk in cooler	38
Walk in freezer	2

Description	State of Food	Temperature (Fahrenheit)
Cooked chicken wings on rail of prep cooler 1	Cold Holding	41
Shredded mozzarella on rail of prep cooler 1	Cold Holding	36
Cooked shredded chicken on rail of prep cooler 1	Cold Holding	34
Cooked chicken wings in prep cooler 1	Cold Holding	35
Diced tomatoes on rail of prep cooler 2	Cold Holding	34
Cooked sausage on rail of prep cooler 2	Cold Holding	20
Cooked chicken in walk in cooler	Cold Holding	36
Diced tomatoes in walk in cooler	Cold Holding	40
Cooked chicken wings in walk in cooler	Cold Holding	35

Observed Violations

Total # 4

Repeated # 0

36: Fly strip stored hanging from ceiling above clean dish shelf.

36: Observed live insect on shelf with clean dishes.

41: Scoop for flour stored inside container with handle submerged in flour.

51: Establishment has only one restroom for 25 seats.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pizza Paradise

Establishment Number : 605318279

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Policy present.
- 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 employee practicing proper hand washing procedures.
- 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: See 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: (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 foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No foods cooled during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See 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.
- 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: Missing "No Smoking" sign on front door.
- 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

Source: City

Source Type: Food

Source: PFG, Restaurant Depot

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Owner is building a second restroom to accommodate number of seats.