TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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N.	S.	1744	S.	7															
	101	Carrier of	AB4.													O Farmer's Market Food Unit ant @ Permanent O Mobile			
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					2801 BARTL						_	Тур	e of E	stabli	shme	ent serviniarient e moune	′		
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City	/				Memphis		Time in	11	1:0	0 A	١M	_ A!	M/PN	/ Ti	me ou	и <u>12:10</u> : <u>РМ</u> ам / РМ			
Inst	-	ion I	Date		04/19/202	22_Establishment#	60524482	3			Emb	-	d 0	00					
					Routine	O Follow-up	O Complaint			– O Pr			-	-	0				
Pur	posi	e or	Inspe	ction	Mikoutine .	O Follow-up	Complaint			U Pr	eamir	ary		0	Cor	nsultation/Other		05	
Ris	k Ca	rteg		_	01	3 \$2	03			O 4						up Required 邕 Yes O No Number o		85	
			PC/BR													i to the Centers for Disease Control and Preve control measures to prevent illness or injury.			
									_	_				_		INTERVENTIONS			
		¢		enigne	ted compliance status											ach item as applicable. Deduct points for category or subc	ategory.)	
	ŧ=in o	com	pliance			e NA=not applicable	NO=not observe)S=co	rrecte	d on-si	te duri	ng ins	pection R*repeat (violation of the same code prov			
ь	IN			NO		Supervision		cos	5 R	WT	H					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
H		-	_	1 110		esent, demonstrates k	nowledge, and					IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1	83			1.00	performs duties			0	0	5			0			Proper cooking time and temperatures	0	8	5
2	IN O		_	NO		Employee Health od employee awarene	ss; reporting	0	ю		17	0	0	0	25	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time a	_	0	
3	×	_	_		Proper use of restric	tion and exclusion		0	0	5		IN	ουτ	NA	NO	a Public Health Control	1		
			JT NA			d Hygionic Practice						0	0	0		Proper cooling time and temperature	0	0	
4	区区	6				g, drinking, or tobacco eyes, nose, and mouth		0	0	5	19	12	0	00	0	Proper hot holding temperatures Proper cold holding temperatures	- 8	8	
	IN	OL	JT NJ	NO	Preventin	g Contamination by						X		ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
6	×	-	_	_	Hands clean and pro	operly washed ct with ready-to-eat for	ode or approvad	_	0	5	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
7	0	8	-	0	alternate procedure	s followed		0	0			IN	OUT	NA	NO	Consumer Advisory			
8	N IN					properly supplied and Approved Source	accessible	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨		_		Food obtained from	approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations			
	XX			0	Food received at pro	oper temperature ion, safe, and unadulte	rated	8	8	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	õ			o	Required records av	vailable: shell stock tag		ō	ō			IN	OUT	NA	NO	Chemicals	+		
H		OL	1	NO	destruction	tion from Contamin	ation	-	1-	-	25	0	0	25		Food additives: approved and properly used	6	ाठा	-
13	篾	C	0		Food separated and			_	0		26	黛	0			Toxic substances properly identified, stored, used		0	5
	0	-	_			es: cleaned and saniti f unsafe food, returned		0	+	5		-	OUT		NO	Conformance with Approved Procedures			
15	X	0			served	i unsale ioou, recurrec	1000 100 100	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				0.0	ad Batall Baratia											, chemicals, and physical objects into foods.			
					ou netali Practica	is are preventive i	nessures to co							_	yena	, chemicals, and physical objects into toods.			
				01	JT=not in compliance		COS=come		OD R					3		R-repeat (violation of the same code provision			
					Compl	iance Status			R		É					Compliance Status		R	WT
E	28	OL		deuriz	Sate F ed eggs used where r	ood and Water required		0	0	1			UT FO	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	-		
	29	0	Via Via	ter an	d ice from approved s	lource		0	0	2	4	° '				and used	0	0	1
F,	30	0		ance		ed processing method perature Control	5	0	0	-	4	6	0 v	larew.	ashin	g facilities, installed, maintained, used, test strips	0	이	1
	31	6			oling methods used;	adequate equipment fo	or temperature	0	0	2	4	_	-	onfoo	d-cor	tact surfaces clean	0	0	1
	32	1 -	cor	trol	d properly cooked for	hot holding		-								Physical Facilities			-
	33				thawing methods use								UT H	of and	Look	-	-		
	34	-	_	mom	eters provided and a			8	0		4	8	0 14			water available; adequate pressure talled; proper backflow devices		8	2
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: ISABELLA'S PIZZA - FD-SRV. Establishment Number #: 605244823

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Freezer	-3				
Walk in cooler	41				
Cold holding table	41				
Pizza oven	450				

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Tomatoes	Cold Holding	41					
Cucumber	Cold Holding	41					
Marinara sauce	Hot Holding	137					
Ham	Cold Holding	41					
Pastrami	Cold Holding	41					

Observed Violations

Total # 6 Repeated # 0

2: Employee illness policy not present.

7: Employee touch tomatoes with bare hands.

14: Ice dispenser at drink machine has black grime inside. It needs to be washed, rinsed snd sanitized.

35: Food not properly labeled. Salad dressing, tomatoes, ham, olives , sauces and chicken in cooler were not labeled.

49: Knob broken on right cold water faucet at 3 compartment sink. Have to use pliers to turn on cold water

52: Two out of three dumpster doors were open. Keep doors closed.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: ISABELLA'S PIZZA - FD-SRV. Establishment Number : 605244823

Comments/Other Observations	
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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: ISABELLA'S PIZZA - FD-SRV. Establishment Number : 605244823

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: ISABELLA'S PIZZA - FD-SRV. Establishment Number # 605244823

Sources		
Source Type:	Source:	

Additional Comments