TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Esta	bisi	blishment Name Papa John's Pizza #1328 Type of Establishment O Mobile																		
Add	Address			4134 N. Mt. Juliet Rd.						O Temporary O Seasonal										
City					Mt. Juliet		Time in	12	2:3	8 P	M	A	/ / PI	M Tir	me ou	л <u>01:40</u> : РМ м	M / PM			
Insp	ectio	n Da	rte		03/28/202	22 Establishment #	60517260	4			Emba	rgoe	d 0							
Puŋ	oose	of In	spect		Routine	O Follow-up	O Complaint			O Pre			_		Cor	sultation/Other				
Risi	Cat	egon	, ,		32K1	02	03			04		2		Fo	ilow-i	up Required 🕱 Yes	O No Number of S	Seats	0	
			isk I	fact	ors are food pre	paration practices	and employee	beha	vior	s mo	st co	min	only	repo	rted	to the Centers for Dise	ase Control and Preven		_	
				as c	ontributing fact											control measures to pre INTERVENTIONS	vent lliness or injury.			
		(He	uric de	algna	ted compliance statu											ach item as applicable. Deduct	points for category or subcat	egoty.)		
IN	⊧in c	ompli	ance			ce NA=not applicable	NO=not observe	d COS	E		S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (v Compliance Stat	iolation of the same code provis	on)	e I	WT
	IN	OUT	NA	NO		Supervision		000	~		h	IN	олт	NA	NO	Cooking and Reheating		000	~ 1	
1	展	0				resent, demonstrates kn	owledge, and	0	0	5	16	2	0	0		Control For Safe Proper cooking time and tem			~	
			NA	NO	performs duties	Employee Health						õ	ŏ	×		Proper reheating procedures		00	ŏ	5
2	XX	0				ood employee awarenes iction and exclusion	ss; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Der a Public Her	•			
-			NA	NO	,	d Hygienic Practices	•	-		-	18	0	0	0	X	Proper cooling time and temp		0		
4	ŝ	0				ing, drinking, or tobacco eyes, nose, and mouth	use	0	8	5	19	0								
	IN	OUT	NA	NO	Preventi	ng Contamination by	O O S 20 XX O O Proper cold holding temperatures O		5											
6 7	<u>嵐</u> 0	0 ※	0	0	Hands clean and p No bare hand cont	roperly washed act with ready-to-eat foo	O O S 21 X O O Proper date marking and disposition O													
		200 201	•	-	alternate procedure Handwashing sinks	es followed s properly supplied and a	ccessible			2				_	NO					
	IN 嵐	OUT	NA	NO	Food obtained from	Approved Source				_	23	-	-		NO	food		0	9	4
10	0	0	0	20	Food received at p	roper temperature		0	0		24		0	22		Pasteurized foods used; proh		0	0	5
11	<u>×</u>	0	38	0		ition, safe, and unadulter rvailable: shell stock tage		0	0 0	5		IN	OUT	-		Chem		-	-	
	IN	OUT	NA	NO	destruction Protect	tion from Contamina	tion	Ŭ		_	25	0		22		Food additives: approved and		0	তা	
13	2	0	0		Food separated an	d protected ces: cleaned and sanitiz	ord.	00	00	4	26	O IN	25	NA		Toxic substances properly id Conformance with A		0	0	•
	<u>20</u>	0	-	1		of unsafe food, returned		0	0	2	27	_	001	10A 322	NO	Compliance with variance, sp		0	0	5
	~	Ŭ			served			Ŭ	Ŭ	-		Ŭ	Ŭ	~		HACCP plan		Ŭ	<u> </u>	-
				Goo	d Retail Practic	es are preventive n	neasures to co	ntrol	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
				0	Fred is completene		COS=corre			аr/Ч			ICE	3		Burner di siste	on of the same code provision)			
						liance Status	CO3-CORE	COS			Ē					Compliance Sta	itus	COS	R	WT
2	8		Past		d eggs used where				0		45		υτ D ^F	ood ar	nd no	Utensils and Equip nfood-contact surfaces cleans		0	0	
_	9 0				lice from approved obtained for specials	source zed processing methods	1		00		\vdash	+	- 0			and used		-	-	<u> </u>
_		OUT			Food Ter	mperature Control					46		-			g facilities, installed, maintain itact surfaces clean	ed, used, test strips	0	0	1
3	1	0	contr		oling methods used,	adequate equipment fo	r temperature	0	0	2	47	_	IX N UT	onioo	arcon	Physical Facilit	ies	0	0	1
3	2				properly cooked for thawing methods us			8	8	1	42	_				water available; adequate pro talled; proper backflow device		8	읭	2
_	4	0	Ther		eters provided and a	accurate		ŏ	ŏ	1	50		o s	iewage	and	waste water properly dispose	d	0	0	2
3	_	001		10000		I container, required reco	orde available	0	0	1	51	_	_			 s: properly constructed, supp use properly disposed; facilitie 		0	0	1
- 3	9	000	F-000	s prop		f Food Contamination		0	-	-	53		-	-		ities installed, maintained, an		0	8	1
3	6	-	Insec	ots, ro	dents, and animals			0	0	2	54	-+	-			ntilation and lighting; designat		0	0	1
3	7	X	Cont	amina	ation prevented duri	ng food preparation, stor	rage & display	0	0	1		0	υт			Administrative H	oms		-	
3	8				leanliness			0	0	1	55	5 5	3 0	urrent	perm	nit posted		0	0	_
_	9 0			<u> </u>	ths; properly used a ruits and vegetables				0	1	56	5	ΟN	lost re	cent	inspection posted Compliance Sta	tue .	O YES	0	WT
		OUT			Proper	Use of Utensils			· · ·			T				Non-Smokers P	rotection Act	-	_	
	2				nsils; properly store quipment and linen	d s; properly stored, dried,	handled		0	1	57	3				with TN Non-Smoker Protecti ducts offered for sale	on Act	× 0	0	0
	3 4	0	Sing	e-use		cles; properly stored, use			8	1	55		f	tobac	co pri	oducts are sold, NSPA survey	/ completed	0	0	
						ems within ten (10) days m	ay result in susper			_	service	o esta	blish	ment pe	ermit.	Repeated violation of an identic	al risk factor may result in revor	cation (of you	r food
serv	ce e	stablis nd po	shmer st the	t perm most	nit. Items identified as recent inspection repo	constituting imminent hea ort in a conspicuous manne	ith hazards shall b ar. You have the rig	t corre	cted i eques	mmedi	ately o	or ope	ration	is shall	cease	e. You are required to post the felling a written request with the Colling a written request with the Colling a second	ood service establishment permi	t in a c	onspi	cuous
repo	t. T.	C.A.	sectio	ns 68-	14-703, 68-14-706, 68-1	14-708, 68-14-709, 68-14-711						(7	A	A	5 m				
3	2	M	/ N	1ĈI	ver y/.		03/2	28/2	-		_	Ò	Ħ	04	K.)3/2		
Signature of Person In Charge Date Signature of Environmental Health Specialist Date																				
						P						-				ealth/article/eh-foodservic Inty health department.	e			
PH-3	267	(Rev.	6-15))		Please				445						p for a class.			RD	XA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Papa John's Pizza #1328 Establishment Number #: 605172604

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 wenty-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.	
Sarage 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.	<u> </u>
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 comp sink	QA	300								

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
Walk in cooler (wic)	38			
Reach in cooler (ric) pizza	37			

ood Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Sausage	Cold Holding	41			
Diced chicken	Cold Holding	40			
Chicken wings	Cold Holding	39			
Pizza	Cooking	189			
Canadian bacon	Cold Holding	39			

Observed Violations

Total # 9

Repeated # 0

7: Employee grabbed peppercini with bare hands and placed in box with pizza

8: No paper towels at hand sink by pizza cooler

26: Spray bottle stored on pizza cooler by sauce and toppings

37: Employee drink stored on shelf over prep table where pizza is cut and boxed

41: Scoop laying handle down in cheese

42: Containers stacked wet on shelf over 3 comp sink

47: Bottom shelf inside pizza cooler dirty

53: Mopmstored in dirty mop water by back door

55: No permit post

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Establishment Number : 605172604

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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: Employee washed hands after talking on phone before preparing crust

9: See source info

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: See food temps

17: (NA) No TCS foods reheated for hot holding.

18: (N.O.) No cooling of TCS foods during inspection.

19: (NA) Establishment does not hot hold TCS foods.

20: 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.

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.

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.

Establishment Information

Establishment Name: Papa John's Pizza #1328 Establishment Number : 605172604

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Papa John's Pizza #1328 Establishment Number #: 605172604

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	PJP US	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments