

Address

Inspection Date

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit

Remanent O Mobile

Old Chicago Pizza & Taproom #0076 Establishment Name

Type of Establishment

250 Northgate Mall Drive O Temporary O Seasonal

Hixson Time in 01:25 PM AM / PM Time out 01:35: PM AM / PM City 07/07/2022 Establishment # 605263188 Embargoed 0

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 2 Risk Category О3 04 Follow-up Required O Yes 疑 No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	<b>DS=</b>	соп	ecte	d on-si
	Compliance Status COS R WT						] [					
	IN	OUT	NA	NO	Supervision				П	П	IN	OUT
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	×	0
	IN	OUT	NA	NO	Employee Health		-			17	Õ	ŏ
2	100	0			Management and food employee awareness; reporting	0	0		ı			
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				ΙĒ	18	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	ŀ	19	窓	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	H	20	25	0
	IN	OUT	NA	NO	Preventing Contamination by Hands					21	×	0
6	100	0		0	Hands clean and properly washed	0	0		ΙĪ	22	0	0
7	区	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ		IN	OUT
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	Ιſ	23	×	0
	_	OUT	NA	NO	Approved Source				l Ľ			-
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0		ΙF	24	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ		•	_
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT
	IN	OUT	NA	NO	Protection from Contamination					25	0	0
13	Æ	0	0		Food separated and protected	0	0	4		26	×	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		$\neg$	IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0

Compliance Status						COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### to control the introduction of pathoge s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	-	0	

In Charge

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000	-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Γ,
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a he 8-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

07/07/2022

Date Signature of Environmental Health Specialist

07/07/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

Date

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



	Establishment Information							
Establishment Name: Old Chicago Pizza & Taproom #0076								
Establishment Number #:  605263188								
	NSPA Survey - To be completed if				_			
	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 vent	s in non-enclosed areas are r	not completely removed	or open.				
	Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
	Smoking observed where smoking is prohibited	d by the Act.						
					_			
	Warewashing Info							
	Machine Name	Sanitizer Type	PPM	Temperature ( Fai	renhelt)			
	Equipment Temperature							
	Description			Temperature ( Fah	renhelf)			
				Tomperous (Tom				
	Food Temperature							
	Description		State of Food	Temperature (Fah	renhelt)			
			1	1				
	I							

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

Establishment Information



Establishment Name: Old Chicago Pizza & Taproom #0076	
Establishment Number: 605263188	
Comments/Other Observations	
1:	
2. Z:	
3. Λ·	
ተ. 5·	
6:	
7:	
8:	
9:	
10:	
11:	
12: 12:	
13. 1 <i>A</i> ·	
15 <sup>.</sup>	
16:	
17:	
18:	
19:	
20:	
21. 22·	
23·	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27:	
25:	
26:	
27:	
57: 58:	
58:	
***See page at the end of this document for any violations that could not be display	yed in this space.

Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Old Chicago Pizza & Taproom #0076			
Establishment Number: 605263188			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Name: Old Chicago Pizza & Taproom #0076					
Establishment Number #: 605263188					
(1 march 2					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

**Establishment Information**