TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100		A. C.															7	
Esta	bisł	nen	t Nar		Little Caes	sars of Sprin	g Hill							T-t-b l		O Fermer's Market Food Unit			
Address 4886 Port Royal Rd.				Type of Establishment O Temporary O Seasonal															
7948539				02	2:0	8 F	PM	41	M/P	м ть	700 01								
,		n Da	de la		06/20/2	023 Exterior	ent# 60521788												
			ne spect		SCOT LOT L	O Follow-up	O Complaint		_	_	elimin				0.000	nsultation/Other			
				0011	O1	SE2	03			04	earran	ary					Carata		
POSR	Cat	egon R	isk F	act	ors are food p	reparation pract	ices and employee	beha	vior	8 mc	st c	omn	nonh	repo	ortec	to the Centers for Disease Control and Prever		_	
				as c	ontributing fa											control measures to prevent illness or injury.			
		(Ma	rk de	elgne	ted compliance st		BORNE ILLNESS RI)) for each numbered iten									INTERVENTIONS ach Hom as applicable. Deduct points for category or subcat	egory.		
IN	in c	ompīi	ance			niance NA=not appli Maine Status		id COS)S=cor	recte	d on-s	ite duri	ng ins	pection R*repeat (violation of the same code provis Compliance Status			
h	IN	OUT	NA	NO		Supervision			~		h	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	005	~	WT
1	黨	0				e present, demonstr	ates knowledge, and	0	0	5	10	0		1000 XXX		Control For Safety (TCS) Foods Proper cooking time and temperatures		~	
H	IN		NA	NO	performs duties	Employee Her				_	10					Proper cooking time and temperatures Proper reheating procedures for hot holding	00	ő	5
23	区区	읭				nd food employee aw estriction and exclusi		0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
\rightarrow	_	_	NA	NO		Good Hygienic Pra		Ť	Ū		18	0	0	x	0	Proper cooling time and temperature	0	0	-
4		8				asting, drinking, or to om eyes, nose, and r		0	0	5		0)33	8	8	岌	Proper hot holding temperatures Proper cold holding temperatures	8	응	
	IN	OUT	NA	NO	Preve	nting Contaminat							ŏ	ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
-	邕	0	-			d properly washed ontact with ready-to-	eat foods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7 8	×	0	0	0	alternate proced			0	0	2			_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		_	
	IN	OUT	NA	NO		Approved Sou	rce			_	23	0	0	黛		food	0	0	4
10	高の	0	0	24		from approved source at proper temperature		8	0			IN	OUT		NO	Highly Susceptible Populations	-		
11	×	0			Food in good co	ondition, safe, and un ts available: shell sto	adulterated	0	0	5	24		0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	O IN	0	XX NA	0	destruction	tection from Cont		0	0		25	IN O	OUT	NA	NO	Chemicals		~	
13	0	0	12	NO	Food separated		amination	0	0		29	×	ŏ	-		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	ő	5
14	×	0	0			urfaces: cleaned and on of unsafe food, re		0				_	OUT	-		Conformance with Approved Procedures Compliance with variance, specialized process, and		_	
15	2	0			served			0	0	2	27	0	0	×		HACCP plan	0	0	5
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																		
								GOO						8					
\vdash				00	T=not in complianc Co	e mpliance Status	COS=corre		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	_	이미	Past	eurí2i	Saf ed eggs used wh	le Food and Water are required	,	0	0	1			UT	ood ar	od no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		- 1	
2	9	0	Wate	er and	lice from approv	ved source	and the second	0	0	2	4	5 0	0 1			and used	0	0	1
3		OUT	varia	ince (cialized processing m Temperature Cont			0	-	4	6	٥V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods us	sed; adequate equipr	nent for temperature	0	0	2	4	_	O N	lonfoo	d-cor	tact surfaces clean	0	0	1
3	2	0			properly cooked	for hot holding		0	0	1	4	_	_	lot and	i cold	Physical Facilities water available; adequate pressure	0		2
3	_		<u> </u>		thawing methods eters provided an			0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed	00	8	2
	_	OUT	The			od identification		Ľ			5		-			is: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	5	0	Food	i prop	erly labeled; orig	ginal container; requir	ed records available	0	0	1	5	2	o 0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT				n of Food Contam	ination				5	-+-				ities installed, maintained, and clean	0	0	1
3	5	0	Insec	:ts, ro	idents, and anim	als not present		0	0	2	5	4 (0 A	vdequa	ne ve	ntilation and lighting; designated areas used	0	0	1
3				_		during food preparation	on, storage & display	0	0	1			UT			Administrative Items		_	
3	_	-	-		cleanliness ths: properly use	ed and stored		0	0	1	5				-	nit posted inspection posted	00	읭	0
4)	0		- N	ruits and vegetal	bies			ŏ		É	_	- 1.			Compliance Status			WT
4	_	OUT	In-us	e ute	nsils; properly st	per Use of Utensii ored	•	0	0	1	5	7	- 0	Somplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	_
4	2	0	Uten	sils, e	equipment and lin	nens; properly stored articles; properly store		0		1	5	8	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed	0	0	٥
4	_				ed properly	and a property scott	e sy testerid	ŏ	ŏ	1		~ []	10		pi	second and avoid that as and they contracted		-	
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
man	ier a	nd po	st the	most	recent inspection (report in a conspicuou		ht to r	eques							ling a written request with the Commissioner within ten (10) day			
					Dor	$\boldsymbol{\prec}$	06/2			2						2	06/2	പാ	2023
					Charge	-	00/2	_0/2	_	Date	Sid	inah	ite of	Envin		ental Health Specialist	00/2	012	Date

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mor	th at the county health department.	RDA 629
	Please call () 9315601182	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Little Caesars of Spring Hill Establishment Number #: 605217885

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 comp sink	Quat	150							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)
Uptrght cooler	38
Open top prep	38
Walkin cooler	36

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Pepperoni	Cold Holding	38	
Sausage Precooked	Cold Holding	38	

Observed Violations	
Total # 2	
Repeated #	

48: No hot water at hand sink at front near counter

53: Door seal for walkin cooler door in disrepair

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Establishment Number : 605217885

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Pic aware of policies
- 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: Employees observed washing hands properly

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: Rhinehart

- 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: NA: no raw food on site

- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: NA: no cooling on site
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Good cold holding observed in equipment in kitchen.
- 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: 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: Little Caesars of Spring Hill Establishment Number : 605217885

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Little Caesars of Spring Hill
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Sources			
Source Type:	Water	Source:	Spring hill city water
Source Type:		Source:	

Additional Comments