

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Little Caesar's Establishment Name Permanent O Mobile Type of Establishment 2991 Canada Rd., STE 102 O Temporary O Seasonal Address Lakeland Time in 03:45 PM AM / PM Time out 04:30; PM AM / PM City 07/05/2022 Establishment # 605207831 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

orted to the Centers for Dis

Follow-up Required

04

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Supervision present, demonstrates knowledge, and Employee Health difood employee awareness; reporting striction and exclusion ood Hygienic Practices sting, drinking, or tobacco use	0	0 0	WT 5	16	IN	О	NA O	NO	Coo
Employee Health If food employee awareness: reporting striction and exclusion ood Hyglenic Practices	0		5						Coo
Employee Health d food employee awareness; reporting striction and exclusion ood Hyglenic Practices	0		5		120	_	_		
d food employee awareness, reporting striction and exclusion ood Hyglenic Practices	_	0					0	0	Prope
triction and exclusion	_	0		17	0	ŏ	XX.	ŏ	Proper
ood Hygienic Practices	0								Cooli
		0	5		IN	OUT	NA	NO	
sting drinking or tobacco use				18	0	0	X	0	Prope
oung, williamly, on tower-out work	0	0		19	黨	0	0	0	Prope
m eyes, nose, and mouth	0	0	l ° l	20	245	0	0		Proper
ting Contamination by Hands				21	0	0	260	0	Proper
properly washed	0	0		22	0	0	×	0	Time a
ntact with ready-to-eat foods or approved	0	0	5	L.		_		_	11170 4
ures followed		_	$\Box$		IN	OUT	NA	NO	
ks properly supplied and accessible	0	0	2	23	0	lol	M		Consu
Approved Source	+-		-	_	_				food
om approved source	0	0			IN	OUT	NA	NO	
proper temperature	0	0	١. ا	24	0	0	333		Paste
dition, safe, and unadulterated	0	0	5	-		Ľ	040		r doice
available: shell stock tags, parasite	0	0			IN	OUT	NA	NO	
ection from Contamination				25	0	0	巡		Food a
	0	0	4	26	襄	0			Taxic:
and protected	0	0	5		IN	OUT	NA	NO	-
	_	0	2	27	0	0	502		Compl
rt	tection from Contamination d and protected urfaces: cleaned and sanitized	d and protected O urfaces: cleaned and sanitized O	d and protected OOO urfaces: cleaned and sanitized OOO	d and protected O O 4 urfaces: cleaned and sanitized O O 5 ion of unsafe food returned food not re-	d and protected O O 4  urfaces: cleaned and sanitized O O 5	d and protected OO 4 26 🖹 unfaces: cleaned and sanitized OO 5 IN	d and protected O O 4 26 夏 O unfaces: cleaned and sanitized O O 5 IN OUT	d and protected O O 4 26 S O unfaces: cleaned and sanitized O O 5 IN OUT NA	d and protected O O 4 26 S O unfaces: cleaned and sanitized O O 5 IN OUT NA NO

О3

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	286	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	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

### ures to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Г
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	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	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	Г
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	
44	0	Gloves used properly	0	0	

spect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	-
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	凝	Current permit posted	0	0	П
56	100	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 hir n ten (10) days of the date of th

Signature of Person In Charge

07/05/2022

Date Signature of Environmental Health Specialist

07/05/2022

\*\*\*\* 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 ) 9012229200 Please call ( to sign-up for a class.

Date

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



Establishment Int	formation	
Establishment Name:	Little Caesar's	
Establishment Number	<ul><li>605207831</li></ul>	

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 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 vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

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

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Walk in cooler	38				
Reach in cooler	40				
Warmer	160				
Warmer	165				

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit)				
Produce	Cold Holding	40				

Observed Violations							
Total # 11							
Repeated # ()							
2: Provide a written ill employee policy							
8: (IN): All handsinks are properly equipped and conveniently located for food							
employee use.							
34: Provide a thermometer inside walk in cooler and reach in							
35: Properly label all food containers							
42: Keep the pizza pans stacked right side down , and stored off the floor , etc							
43: Keep the boxes of to go items stored off the floor, etc							
46: Provide test strips for 3 comp sink							
53: Clean floors , walls and ceiling in kitchen etc							
54: Provide light shield inside walk in cooler							
55: Please post permit							
56: Please post inspection report							

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



Establishment Information	
Establishment Name: Little Caesar's	
Establishment Number: 605207831	
Comments/Other Observations	
1:	
1: 3:	
4: Employee eating in food prep area	
5:	
6:	
7:	27
4: Employee eating in food prep area 5: 6: 7: 9: 10: 11:	
10. 11·	
12·	
13:	
14:	
15:	
15: 16: 17: 18:	
17:	
18:	
19:	
20:	
21. 22·	
22. 23·	
24·	
25:	
26:	
19: 20: 21: 22: 23: 24: 25: 26: 27: 57:	
57:	
58:	

# Additional Comments See last page for additional comments.

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

<sup>\*\*\*</sup>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: Little Caesar's	
Establishment Number: 605207831	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last page for additional comments.	

Establishment Information			
Establishment Name: Little Caesar's			
Establishment Number #:	605207831		
Sources			
Source Type:	Food	Source:	Food
Source Type:		Source:	
Additional Comments			
No permit , please check on your permit , use bleach formula for disinfectant , etc			