

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

90

Establishment Name

Address

Little Caesar's

Type of Establishment

Type of Establishment

O Mobile

O Temporary

O Seasonal

Lakeland Time in 10:20 AM AM / PM Time out 11:20:AM AM / PM

08/26/2021 Establishment # 605207831 Embargoed 0

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

Risk Category O1 82 O3 O4 Follow-up Required O Yes 18 No Number of Seats

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	<b>4</b> =in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	)\$=α	rrecte	ed on-si	te d
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	N
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	120	0	~
	IN	OUT	NA	NO	Employee Health		-	11111	1		ŏ	×
2	100	0			Management and food employee awareness; reporting	0	0					Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	8
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	0	0	3
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	123	0	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 20	0	7
6	100	0		0	Hands clean and properly washed	0	0		2	0	0	9
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	_	N
8	0	24			Handwashing sinks properly supplied and accessible	0	0	2	2	0	0	8
	IN	OUT	NA	NO	Approved Source				Ľ	10	Ľ	0
9	黨	0			Food obtained from approved source	0	0			IN	OUT	N
10	×	0	0	0	Food received at proper temperature	0	0	1	2	0	6	9
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	10	١٠	0
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	N
	IN	OUT	NA	NO	Protection from Contamination				2		0	B
13	Ŕ	0	0		Food separated and protected	0	0	4	2	1	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	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	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	145	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	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			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	Ľ
	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	Т
34	×	Thermometers provided and accurate	0	0	Г
	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	885	Contamination prevented during food preparation, storage & display	0	0	1
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	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	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	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
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	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Cimbin Board

08/26/2021

Date Signature of Environmental Health Specialist

08/26/2021

Signature of Person In Charge

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

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

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



Establishment Information				
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	40			
Reach in cooler	40			

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

Observed Violations
Observed Violations
Total # 9 Repeated # 0
8: Clean the handsink up front and remove the items from the hand sink in the back area to make accessible for use
34: Provide thermometer inside walk in cooler etc
37: Keep the opened bags of flour stored in a container with a lid
42: Keep the pizza pans stacked right side down
43: Keep the pizza boxes stacked right side down
46: Provide test strips
51: Clean the restroom , and provide a covered waste container inside restroom etc
53: Clean floors , walls , and ceiling tiles in establishment , clean the equipment ,
keep the mops and brooms stored hanging up etc 54: Provide light shield inside walk in cooler

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

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Establishment Name: Little Caesar's		
Establishment Number: 605207831		
77-20-27-20-20-20-20-20-20-20-20-20-20-20-20-20-		
Comments/Other Observations		
1:		
2:		
3:		
4:		
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6:		
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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.

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Establishment Name: Little Caesar's	
Establishment Number: 605207831	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information				
Establishment Name: Little Caesar's				
Establishment Number #:	605207831		i i	
Sources				
Source Type:	Food	Source:	Food	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commer	nts			
2022 permit posted , no inspection posted , not following CDC Rules , all employees not wearing face mask , nor are some of the customers , you must wear face covering , etc , use QA and Contender with bleach for disinfectant , etc				