

Purpose of Inspection

Risk Category

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Yes 疑 No

O Consultation/Other

Follow-up Required

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Number of Seats 0

SCORE

O Farmer's Market Food Unit Little Caesar's Remanent O Mobile Establishment Name Type of Establishment 2105 Union O Temporary O Seasonal Address Memphis Time in 11:50; AM AM / PM Time out 12:40; PM City 10/14/2022 Establishment # 605221183 Embargoed 0 Inspection Date

O Complaint

О3

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

117	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

O Follow-up

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	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	X	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	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

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

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		OUT=not in compliance COS=corr					ction	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28	_	Pasteurized eggs used where required	0	0	1	4	5 88	Food and
29		Water and ice from approved source	0	0		Ľ	- ~	construc
30		Variance obtained for specialized processing methods	0	0	1	1 4	s o	Warewa
	OUT	Food Temperature Control		_		ΙĽ	-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	2	4	7 0	Nonfood
31	~	control	"	١٣	*		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	4	3 0	Hot and
33	0	Approved thawing methods used	0	0	1	4	0	Plumbing
34	X	Thermometers provided and accurate	黨	0	1	5	0	Sewage
	OUT	Food Identification				5	1 0	Toilet fac
35	0	Food properly labeled; original container; required records available	0	0	1	5	2 0	Garbage
	OUT	Prevention of Food Contamination				5	3 3%	Physical
36	0	Insects, rodents, and animals not present	0	0	2	5	1 0	Adequat
37	െ	Contamination prevented during food preparation, storage & display	×	0	1		OUT	
38	0	Personal cleanliness	0	0	1	5/	5 0	Current
39	0	Wiping cloths; properly used and stored	0	0	1	5	0	Most rec
40	0	Washing fruits and vegetables	0	0	1	1 1		•
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	5	7	Compliar
42	100	Utensils, equipment and linens; properly stored, dried, handled	黨	0	1	5		Tobacco
43		Single-use/single-service articles; properly stored, used	0	0		59	9	If tobacc
44	0	Gloves used properly	0	0	1			

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	誕	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	2
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	3%	Physical facilities installed, maintained, and clean	黨	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	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ort in a conspicuous manner. You have the right to request a he 14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. in ten (10) days of the date of the

10/14/2022 10/14/2022 Signature of Person In Charge Date Signature of Environmental Health Specialist

**** 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



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Establishment Name: Little Caesar's
Establishment Number #: 605221183

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
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 compartment sink	Quats	200					

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Walk in cooler	39	
Prep line cooler	39	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pizza meats	Cold Holding	39
Chicken wings	Hot Holding	168
Meat pizzas	Cooking	200
Meat pizzas	Hot Holding	160
Chicken wings	Cooking	180
Chicken wings	Cold Holding	0

Observed Violations
Total # 5
Repeated # ()
34: Missing thermometers in cooling units
37: Uncovered food items
42: Improperly stored clean utensils
45: Duct taped handles on walk in cooler doors
53:Unclean floors underneath prep tables, unclean walls in warewash area,
missing vent cover

[&]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: 605221183	

Comments/Other Observations	
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: 57: 3: 58: 1: 2: 3: 4: 5:	
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Additional Comments

See last page for additional comments.

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^{***}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: 605221183	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

stablishment Information			
stablishment Name: Little Caesar's			
stablishment Number #: 605221183			
ources			
ource Type: Food	Source:	Blue Line	
ource Type.	Source.	Bide Line	
ource Type:	Source:		
	Courcoi		
ource Type:	Source:		
ource Type:	Source:		
ource Type:	Source:		
Additional Comments			
Safe Food Donation Pamphlet			
Sale i ood Donation i ampiliet			