

City

Inspection Date

Lakeland

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

0 0

0 0 0 0

0 0

О

0

0 0

0 0

5

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

> 01/31/2022 Establishment # 605207831 Embargoed 0

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

ase Control and Preventio

Time in 03:40 PM AM / PM Time out 04:30; PM AM / PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for ea

11	N=in c	compli	iance		OUT=not in compliance NA=not applicable NO=not observe	ed		ō)\$=¢	xmecte	ed on-si	te duri	ing ins	spection R*repeat (violation of the same code provi
					Compliance Status	cos	R	WT						Compliance Status
	IN	OUT	NA	NO Supervisien			IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Ε.	010	_	_	_	Person in charge present, demonstrates knowledge, and	_	T_	_						Control For Safety (TCS) Foods
יו	黨	0			performs duties	0	0	5	10	1 2	0	0	0	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	7 0	0	300	0	Proper reheating procedures for hot holding
2	DK	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	X	0	Proper cooling time and temperature
4	100	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding temperatures
5	黨	0	1		No discharge from eyes, nose, and mouth	0	0	L.	20	0.00	0	0		Proper cold holding temperatures
	IN	OUT	NA	-	Preventing Contamination by Hands				2	10	0	380	0	Proper date marking and disposition
6	黨	0		0	Hands clean and properly washed	0	0		2	2 0	0	X	0	Time as a public health control: procedures and records
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	
Ŀ	-	_	_		alternate procedures followed	_				IN	OUT	NA	NO	Consumer Advisory
8		28			Handwashing sinks properly supplied and accessible	0	0	2	2:	0	ΙoΙ	30		Consumer advisory provided for raw and undercooked
	_	-	NA	NO		-		_		_	-			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations
10		0	0	_ 0	Food received at proper temperature	0	0	١.	24	0	0	320		Pasteurized foods used; prohibited foods not offered
11	×	0	\perp		Food in good condition, safe, and unadulterated	0	0	5	Ľ		ŭ	-		r dated aced roods ased, promoted roods not offered
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination				2		0	-XX		Food additives: approved and properly used
13	黛	0	0		Food separated and protected	0	0	4	21	夏	0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×		Compliance with variance, specialized process, and HACCP plan

Good Retail Practices are preventive me ures to control the introduction of pathoge ns, chemicals, and physical objects into for

PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	ĸ	W
	OUT		-		_
28	0	Pasteurized eggs used where required	0	0	١.
29	0		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	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	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	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	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43		Single-use/single-service articles; properly stored, used	0	0	Т
44	0	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45 O Food and nonfood-contact surfaces cleanable, pro- constructed, and used		Food and norfood-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	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	寒	Physical facilities installed, maintained, and clean	0	0	- 1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	100	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	1 20	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a h ten (10) days of the date of the

01/31/2022

Date Signature of Environmental Health Specialist

01/31/2022 Date

Signature of Person In Charge

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	Little Caesar's						
Establishment Number #	605207831						

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 (Fahrenheit)				
3 comp sink	QA						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	40					
Reach in coolers	40					

Food Temperature							
Description	State of Food	Temperature (Fahrenheit					
Pizza	Hot Holding	165					
Produce	Cold Holding	40					

Observed Violations								
Total # 9								
Repeated # ()								
8: Keep items stored out of handsink in back area to make accessible for use , etc 34: Provide thermometers inside walk in cooler and reach ins , etc								
37: Properly label all food containers and keep them covered, etc42: Keep the pizza pans stacked right side down								
43: Keep the boxes of to go items stored off the floor, etc 51: Provide a covered waste container inside restroom								
53: Clean floors , walls , ceiling tiles , equipment , etc , keep the mops and brooms stored hanging up , etc								
54: Provide light shield inside walk in cooler 56: Please post								

[&]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		
77-20-27-20-20-20-20-20-20-20-20-20-20-20-20-20-		
Comments/Other Observations		
1:		
2:		
3:		
4:		
5:		
6:		
7: 9:		
9. 10:		
11:		
12:		
13:		
14:		
15:		
16:		
17: 18:		
16. 19:		
20:		
21:		
22:		
23:		
24:		
25:		
26: 27·		_
27: 57: 58:		
58:		

Additional	Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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.	
boo last page for additional comments.	

Establishment Information				
Establishment Name: Little Caesar's				
Establishment Number #	605207831			
Sources				
	Fand	0	F	
Source Type:	Food	Source:	Food	
Course Type:		Courses		
Source Type:		Source:		
Source Type:		Source:		
Course Type.		300100 .		
Source Type:		Source:		
71				
Source Type:		Source:		
Additional Commer	nts			
2022 permit posted , use orange cleaner for disinfectant , etc				