TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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30 O Varance obtained for specialized processing methods O 1 91 O Varance obtained for specialized processing methods O 1 91 O Proper cooling methods used, adequate equipment for temperature O 0 1 92 O Plant food properly cooked for hot holding O 0 1 93 O Approved flawwing methods used O 0 1 94 O Plant food properly cooked for hot holding O 0 1 94 O Plant food properly cooked for hot holding O 0 1 95 Ø Food properly labeled, original container, required records available O 0 1 95 O Ond Food properly labeled, original container, storage & display 0 1 1 2 0 Tabaga/refuse properly constructed, supplied, cleaned 0 0 1 95 Ø Contamination prevented during food preparation, storage & display 0 1 1 2 0 Tabaga/refuse properly disposed, facilities mataled, maintained, and clean 0 0 1									8	8	1	4		o F			nfood-contact surfaces clean		0	0	1
31 0 Proper cooling methods used, adequate equipment for temperature 0 0 1 32 0 Plant food properly cooked for hot holding 0 1 33 0 Approved thawing methods used 0 1 34 27 Plant food properly cooked for hot holding 0 0 1 34 27 Plant momenters provided and accurate 0 1 1 0 0 2 2 35 26 Food properly labeled, original container, required records available 0 1 1 5 2 0 Garbage/refuse properly disposed, facilities maintained 0 0 1 36 0 Insects, rodents, and animals not present 0 0 1 1 1 2 0 Garbage/refuse properly disposed, facilities maintained 0 0 1 37 0 Contamination prevented during food preparation, storage & display 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 <td>_</td> <td>-</td> <td>Õ</td> <td>Varia</td> <td></td> <td>btained for specialize</td> <td>ed processing method</td> <td>i.</td> <td>ŏ</td> <td>ŏ</td> <td>1</td> <td>4</td> <td>6 }</td> <td>-</td> <td></td> <td></td> <td></td> <td>ed, used, test strips</td> <td>0</td> <td>0</td> <td>1</td>	_	-	Õ	Varia		btained for specialize	ed processing method	i.	ŏ	ŏ	1	4	6 }	-				ed, used, test strips	0	0	1
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38 O Personal cleanliness 0 0 1 39 Wiping cloths; properly used and stored 0 1 40 Washing fruits and vegetables 0 0 41 O In-use utensits; properly stored 0 1 42 & Ucensits, equipment and linens; properly stored, dried, handled 0 1 43 & Single-use/single-service articles; properly stored, used 0 1 44 O Gloves used property 0 0 Failure to correct any violations of risk factor items within ten (10) days may result in supervision of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in conspicuous marker. You have the right to request a hearing regarding this report by fing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 61-14-700, 61-14-710, 61-14-710, 61-14-710, 61-14-710, 61-14-710, 61-14-710, 61-14-710, 61-14-710, 61-14-710, 61-14-710, 61-14-710, 61-14-710,	3	6	0	Inse	cts, ro	dents, and animals n	ot present		0	0	2	5	4 8	ik A	, dequa	ite ve	entilation and lighting; designal	ted areas used	0	_	1
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43 Single-use/single-service articles; properly stored, used 0 0 1 44 O Gloves used properly 0 0 1 Falure 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in tevocation of your food servi	_	-	0	In-us		nsils; properly stored											with TN Non-Smoker Protecti		X	<u> </u>	
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. 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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. O7/05/2022 O7/05/2022 O7/05/2022 O7/05/2022 O7/05/2022 Signature of Person In Charge Date Signature of Environmental Health Specialist Date	4	3	25	Sing	le-use	/single-service article			0	0	1							y completed	8	8	°
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Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** Environmental Health Specialist Date PH-2267 (Rev 6.16) Free food safety training classes are available each month at the county health department. BDA 629	serv man	ice e ner a	stabli: nd po	shmer ist the	nt perm most	nit. Items identified as o recent inspection report	constituting imminent he t in a conspicuous mann	alth hazards shall be ar. You have the rig	e corre fit to r	cted i eques	mmed	ately	or op	mation	ns shall	ceas	e. You are required to post the f	ood service establishment permi	it in a c	onspi	cuous
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.	(Č	يم	IJ	ų	m Dol	/		-	022		_	(6	V	L		07/0	5/2	
PH/267 (Rev. 6.15) Free food safety training classes are available each month at the county health department. BDA 629	Sig	natu	re of	Pers	ion In		Additional food safet	information can	be fo									ce ****			Date
	PH-	267	(Rev.	6-15))		Free food safety	training classes	s are	ava	ilable	eac	h ma	nth	at the	cou	inty health department.			RD	A 629

PH-2267 (Rev. 6-15)	Free food safety training cla	ree food safety training classes are available each month at the county health department.						
1192201 (1001: 0-10)	Please call () 9012229200	to sign-up for a class.	RDA 62				

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 wenty-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.	
Sarage 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	38
Reach in cooler	40
Warmer	160
Warmer	165

Food Temperature		
Decoription	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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Little Caesar's Establishment Number : 605207831

Comments/Other Observations	
Employee eating in food prep area	
D: L: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 6: 7: 7: 8: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9	
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Additional Comments See last page for additional comments.

***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.

Establishment Information

Establishment Name: Little Caesar's Establishment Number # 605207831

SourcesSource Type:FoodSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments

No permit , please check on your permit , use bleach formula for disinfectant , etc