### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	32	11,	12												_				
8		H.H.	and the second															-	
					Little Cae	sars										O Fermer's Market Food Unit			
Esta	bisł	hmen	t Nar	ne		.5015						Typ	xe of i	Establi	shme	O Farmer's Market Food Unit ant O Mobile			
Addr	655				5116 Mur	freesboro Rd										O Temporary O Seasonal			
City					La Vergne	е	Time ir	01	1:1	5 F	PM	A	M/P	м ті	me oi	ut 01:46; PM_ AM/PM			
		_			0//10/2	2024	ent # 60531102					_							
		on Da								-	Emba					L			
Purp	ose	of In	spect	tion	O Routine	御 Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsuitation/Other			
Risk	Cat	legon			01	<b>3</b> \$2	<b>O</b> 3			<b>O</b> 4						up Required O Yes 👯 No Number of		0	
		R	isk I													d to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
						FOOD	BORNE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
				algna					ite no							ach item as applicable. Deduct points for category or subca		)	
IN	in c	ompili	ance			ompliance NA=not appli Compliance Status			R		)\$=co	recte	d on-s	site duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
Т	IN	OUT	NA	NO		Supervision						IN	оит	NA	NO	Cooking and Reheating of Time/Temperature		_	
1	巖	0	_			rge present, demonstra	ates knowledge, and	0	0	5	16	0		<u>×</u>		Control For Safety (TCS) Foods Proper cooking time and temperatures			
		OUT	NA	NO	performs dutie	Employee Her						ŏ	ŏ			Proper reheating procedures for hot holding	ŏ	00	5
2	区区					and food employee aw restriction and exclusi		8	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
_		OUT	NA	NO	,.	Good Hygionic Pra		-		_	18	0	0	0	<u>8</u> 3	Public Health Centrol Proper cooling time and temperature	0		
4	X	0	101	0	Proper eating.	tasting, drinking, or to	bacco use		0	5	19	黨	0	0		Proper hot holding temperatures	0	0	
		0	NA			from eyes, nose, and r enting Contaminat		0	0	-		0	00	8	X	Proper cold holding temperatures Proper date marking and disposition	8	8	5
_	×			0	Hands clean a	nd properly washed		0	—	5		12	0	0		Time as a public health control: procedures and records	_	×	
_	鬣	0	0	0	alternate proce	edures followed	eat foods or approved	0	0			IN	OUT	NA	NO	Consumer Advisory			
8	层 IN	읈	NA	NO		sinks properly supplie Approved Sou		22	0	2	23	0	0	2		Consumer advisory provided for raw and undercooked food	0	0	4
		0	~			from approved source			0			IN	OUT	_	NO	Highly Susceptible Populations			
10	×	8	0		Food in good o	at proper temperature condition, safe, and un	adulterated	8	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required reco destruction	rds available: shell sto	ck tags, parasite	0	0			IN	OUT	NA	NO	Chemicals			
		OUT O		NO	Pr	etection from Cont ad and protected	amination			_	25	<b>0</b>	0	X		Food additives: approved and properly used	0	0	5
14		ö	ö			surfaces: cleaned and	sanitized	ŏ	_		20			NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	ľ		
15	1	0			Proper disposi served	ition of unsafe food, re	turned food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
_	_	_		_						_	_		_				-		
				Goo	od Retail Pra	ctices are preven	tive measures to c							_	gens	s, chemicals, and physical objects into foods.			
				00	Tenot in complian	nce	COS=com	GOO					ICE	5		R-repeat (violation of the same code provision)			
_	_	OUT			C	ompliance Status			R		É		1171			Compliance Status Utensils and Equipment	COS	R	WT
21	_	0			ed eggs used w	here required	r	0	0	1	4		υτ D	ood ar	nd no	infood-contact surfaces cleanable, properly designed,	0	0	1
25	_				d ice from appro obtained for spe	ved source icialized processing m	ethods	8	0	2	$\vdash$	+	- c			and used	-	$\vdash$	
		OUT			Food	Temperature Cont	trei	-			4		_			g facilities, installed, maintained, used, test strips	0	0	1
31	۱ I		contr		oling methods u	used; adequate equipr	nent for temperature	0	0	2	4	_	O N UT	vontoo	a-cor	Physical Facilities	0	0	1
32	_					d for hot holding			0		4	_				water available; adequate pressure	-	2	2
33	_		<u> </u>		thawing methor eters provided a			0	0	1	4	_	_			stalled; proper backflow devices	0	0	2
		OUT				ood identification			_		5	_	0 T	oilet fa	cilitie	es: properly constructed, supplied, cleaned	0	0	1
35	5		Food	i prog	,	iginal container; requir		0	0	1	52 O Garbage/refuse properly disposed; facilities maintained				0	0	1		
36		OUT	Inco	de e		on of Feed Contam mais not present	ination	0	0	2	5	-+				lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
								-	+ +		F	+	-	voeque	ne ve		-	<u> </u>	1
37	_	_		_		I during food preparation	on, storage & display	0	0	1		-	UT			Administrative items			
38	_	-	-		cleanliness oths: properly us	sed and stored		0	0	1	5				-	nit posted inspection posted	0	읭	0
40	_	0		<u> </u>	fruits and veget	ables			õ		É		- 10			Compliance Status			WT
41	1	OUT	In-us	e ute	nsils; properly s	stored		0	0	1	5	7	-	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	o	
43	_	0	Uten	sils, (	equipment and I	inens; properly stored articles; properly store		0		1	5	8				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
					sed properly	and the property ston	eu, useu		ŏ			~	1	10080	oo pr	www.are port, incr./h burrey completed	10	-	
																Repeated violation of an identical risk factor may result in revo			
			st the	most	recent inspection	n report in a conspicuous	s manner. You have the rij	ght to r	eques							e. You are required to post the food service establishment permission a written request with the Commissioner within ten (10) day			
repor	<u>_</u>	Ş					1-14-711, 68-14-715, 68-14-7			-		_		1			_	<u> </u>	
					X B	ng.	04/	19/2	-	_	$\leq$	$\succ$	X		$ \leq $	Tall	04/1	.9/2	-
Sigr	atu	re of	Pers	on Ir	h Charge					Date	Si	natu	re of	Envir	onme	ental Health Specialist			Date
																ealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)			th at the county health department.	RDA 629
	Please call (	) 6158987889	to sign-up for a class.	

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



#### Establishment Information

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Establishment Name: Little Caesars Establishment Number #: 605311025

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)						

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

accelerations escaled # 0 7: 4: 3: 	Observed Violations	1
7: 4:		
7: 4:		
4:		
4: 3:		
3:	4:	
	3:	
1	"See note 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 Caesars Establishment Number : 605311025

Comments/Other Observations
1: 2: 3: 4: 5: 6: Observed good hand washing at time of the follow up 7: 8: (IN): All bondoinks are preparity equipped and conveniently leasted for food employee yes
2:
4.
13. 16: Observed good hand washing at time of the follow up
7:
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
9:
10:
11:
12:
<ul> <li>8: (IN): All handsinks are properly equipped and conveniently located for food employee use.</li> <li>9:</li> <li>10:</li> <li>11:</li> <li>12:</li> <li>13:</li> <li>14:</li> <li>15:</li> <li>16:</li> <li>17:</li> <li>18:</li> <li>19:</li> <li>20:</li> <li>21:</li> </ul>
14. 15 <sup>.</sup>
16
17:
18:
19:
20:
22: No uncooked pizzas were observed on time during the follow up, all hot pizzas were labeled and pic can explain the
policy and what they do. Has picture display of time policy, owner stated on the phone they are working on the written.
23. 24 <sup>.</sup>
23: 24: 25: 26: 27: 57: 58:
26:
27:
57:
58:
***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

## Establishment Information

Establishment Name: Little Caesars

Establishment Number : 605311025

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Little Caesars Establishment Number #. 605311025

Sources		
Source Type:	Source:	

### Additional Comments