TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	1.64																				
Est	ablis	hmer	nt Nar	me	Little Cae	esars P	izza						Tree	1 -	-	-	Fermer's Market Food Unit Ø Permanent O Mobile	98		K	
Adx	iress				14819 Le	ebanon	Rd.						Typ	e or E	stabli	snme	O Temporary O Seasonal				
City				Old Hicko	ory		Time in	01	L:5	2 P	M	AN	1/Ph	A TK	ne ou	t 02:45: PM ам/рм					
		on Da			04/13/2	2021	Establishment	60530181			_		-	0							
			ispec		Routine		Follow-up	O Complaint		_	OPre			. –		0.000	sultation/Other				
		tegor		0011	SIR1	02		03			04		шу					umber of Sea	ate	0	
rus	K CB	_			ors are food	preparat	ion practices	s and employee		vior	mos				repo	rted	to the Centers for Disease Control and	Preventio	ana ,	_	
				as (ontributing (factors in											control measures to prevent illness or	njury.			
		(1)	irk de	algas	ted compliance	status (IN, (INTERVENTIONS ach liem as applicable. Deduct points for category	or subcateg	H7.)		
12	⊧in ¢	:ompi	ance				NA=not applicable ce Status	NO=not observe		R	_	\$=con	rected	l on-si	te duri	ng ins	pection R=repeat (violation of the same of Compliance Status			e I	WT
	IN	OUT	NA	NO	Ĭ		upervision		000	~ 1		h	IN	оит	NA	NO	Cooking and Reheating of Time/Tempe		001	~ 1	
1	83	0		-	Person in char performs dutie	-	, demonstrates	knowledge, and	0	0	5	16		0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures		οT	ਹ	
2			NA	NO		Emp	loyse Health	our monting				17		ŏ	ŏ	-	Proper reheating procedures for hot holding		ŝ	ŏ	5
23	×	0			Proper use of		mployee awaren and exclusion	less, reporting	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and a Public Health Control	'ime as			
		OUT	NA	NO			gionic Practic					18		0	0		Proper cooling time and temperature		0	्	_
4	区区	0		0	No discharge f		inking, or tobacc nose, and mout		8	8	5	19 20	XX	0	0	_	Proper hot holding temperatures Proper cold holding temperatures		8	0	
6	IN X	OUT	NA		Prev Hands clean a		v washed	by Hands	0	0			*	0			Proper date marking and disposition		0		Ť
7	20	0	0	0		contact with	th ready-to-eat fo	oods or approved	0	0	5	22	XX IN	O OUT	O NA	-	Time as a public health control: procedures and Consumer Advisory	records	0	이	
8	X	0	NA	NO	Handwashing	sinks prope	erly supplied and	d accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and underce	ooked (0	०	4
	嵩	0	_		Food obtained	from appro	oved source			0	Π.		IN	OUT	NA	_	Highly Susceptible Populations		<u> </u>		
10 11	×	0	0			condition, s	afe, and unadul		0	0	5	24	٥	0	×		Pasteurized foods used; prohibited foods not off	red	0	이	5
12	0	0	X	0	destruction	rds availab	de: shell stock ta	ags, parasite	0	0				ουτ			Chemicals				
13		OUT		NO	Pr Food separate		from Contami ected	nation	0	0	4	25 26	0 除	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, use		0	응	5
14	X	Õ	Ő	1			leaned and sani			ŏ					NA		Conformance with Approved Procedu	ires	<u> </u>	-	
15	X	0			served	ition of uns	afe food, returne	ed tood not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, HACCP plan	and	0	0	5
				God	d Retail Pra	ctices ar	e preventive	measures to co	ontro	the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into	loods.			
									GOO	D RE	TAIL	PR.	ACT	ICE\$;						
				00	T=not in complia C	nce omplianc	e Status	COS=come		R R		nspec	ction				R-repeat (violation of the same code p Compliance Status		05	R	WT
_	8	OUT	_	eurízi	SI ed eggs used w		and Water		0	0	1		_	UT Er	ood ar	ud nor	Utensils and Equipment nfood-contact surfaces cleanable, properly desig	ned	-	-	
- 2	9	0	Wat	er and	lice from appro	oved source		vile	0	0	2	45	+	, 00	onstru	cted,	and used		•	익	1
_		OUT			Food	d Tempera	ature Control				1	46		_			g facilities, installed, maintained, used, test strips		-	이	1
3	1	0	Prop		oling methods u	used; adeq	uate equipment	for temperature	0	0	2	47	_	K N UT	onfoo	d-con	tact surfaces clean Physical Facilities		0	0	1
_	2				property cooke thawing metho		olding		8	8	1	48	_	_			water available; adequate pressure tailed; proper backflow devices		위	읽	2
	4	0	The		eters provided a	and accurat			ŏ	ŏ	1	50		> S	ewage	and	waste water properly disposed		0	0	2
	5		_	4 0000		Food Ident		ecords available	0	0	1	51	_	-			s: properly constructed, supplied, cleaned use properly disposed; facilities maintained		_	0 0	1
		OUT		a prop		-	d Contaminat		ľ		-	53			-		ities installed, maintained, and clean		-	 	1
;	6	0	Inse	cts, ro	dents, and anir	mais not pr	esent		0	0	2	54	1	D A	dequa	te ve	ntilation and lighting; designated areas used		0	0	1
;	7	0	Cont	tamin	ation prevented	d during foo	d preparation, s	torage & display	0	0	1		0	υт			Administrative items				
_	8				cleanliness				0	0	1	55					it posted		8	의	0
	:9 10				ths; properly us ruits and veget		ned			0		56		<u> </u>	iost re	centi	nspection posted Compliance Status				WT
_	1	OUT O	_	se ute	Property s		of Utensils		0	0	1	57	-	-0	omplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	,	жт	01	
4	2	0	Uter	vsils, e	equipment and l	linens; prop	perly stored, drie roperly stored, u	id, handled	0	0 0	1	58		Te	obaco	o pro	ducts offered for sale oducts are sold. NSPA survey completed		<u>ë</u>	0	0
	ă.				ed properly	rances, pr	openy stored, a			ŏ					10104010	oo pri	sace are sold, Nor A same y completed		<u> </u>	01	
																	Repeated violation of an identical risk factor may res . You are required to post the food service establish				
mar	ner a	ind po	st the	most	recent inspection	n report in a	conspicuous mar		the to r	equest							ling a written request with the Commissioner within te				
1			5	Ľ	FZ			04/2	-				\mathcal{Y}	Å	4	U	ditt	0/	1/1 <i>'</i>	3/2	021
Sig	natu	re of	Pers	son In	Charge			0-1/.		_	Date	Sig	natu	re of	Enviro	onme	ntal Health Specialist				Date
-						**** Addi	tional food safe	ety information car	n be fo	und o	on our	web	site,	http:	//tn.g	ov/h	ealth/article/eh-foodservice				
	-	-	-			5	an food colot	u training elecco		avail	labla	aaal		oth a	at tipe	0011	nty health department			-	

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 62		
(Net. 0-10)	Please call () 6154445325	to sign-up for a class.	nor of

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Little Caesars Pizza Establishment Number #: 605301811

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
3 comp sink	QA	200									

Equipment Temperature							
Description	Temperature (Fahrenheit)						
	36						
Ric	37						

ood Temperature						
Description	State of Food	Temperature (Fahrenheit				
Sausage	Cold Holding	40				
Chicken wings	Hot Holding	171				
Pizza	Cooking	193				
Chicken wings	Cold Holding	38				

Observed Violations

Total # 2

Repeated # ()

47: Storage shelf under prep table dirty

53: Ceiling over oven dirty with dust hanging from vents and sprinkler heads

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Establishment Number : 605301811

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Employee washed hands when entering kitchen from outside

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source info

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NA) Shell stock not used and parasite destruction not required at this establishment.

13: (IN) All raw animal food is separated and protected as required.

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.

15: (IN) No unsafe, returned or previously served food served.

16: (IN) All raw animal foods cooked to proper temperatures.

17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

19: See food temps

20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: Prepared pizzas being held in tilt

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes. 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 Pizza Establishment Number : 605301811

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Little Caesars Pizza

Establishment Number # 605301811

Sources				
Source Type:	Food	Source:	Blueline	
Source Type:	Food	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments