

Purpose of Inspection

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Little Caesars #1 Permanent O Mobile Establishment Name Type of Establishment 3728 Ringgold Rd. O Temporary O Seasonal Address Chattanooga Time in 02:45 PM AM / PM Time out 03:30; PM AM / PM City 02/10/2022 Establishment # 605253471 Embargoed 0 Inspection Date

O Complaint

Risk Category Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- IP	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ad		0	05=:	con	re
П	Compliance Status					cos	R	WT	۱Г		_
	IN	оит	NA	NO	Supervision				П	П	ı
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	
	IN	OUT	NA	NO	Employee Health				ŀ	17	
2	0	凝			Management and food employee awareness; reporting	0	0		П	╛	Ī
3	寒	0			Proper use of restriction and exclusion	0	0	5	ш		ľ
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18	П
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	113	19	3
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	l li	20	7
	IN	OUT	NA	NO	Preventing Contamination by Hands					21	7
6	0	黨		0	Hands clean and properly washed	0	0		l [a	22	П
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	H	-	
8	0	326			alternate procedures followed	0	0	2	ŁΕ	-	H
P	_	OUT	NΑ	NO	Handwashing sinks properly supplied and accessible Approved Source	-	_		H	23	
9	300	0	161	110	Food obtained from approved source	0	0	$\overline{}$	l h	-	ī
10	õ	ŏ	0	502	Food received at proper temperature	ŏ	ŏ		LΕ	7	Ē
11	×		Ť	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	H	24	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		ı
Н	IN	OUT	NA	NO	Protection from Contamination				l li	25	
13	0	0	100		Food separated and protected	0	0	4		26	П
14	0	×	0		Food-contact surfaces: cleaned and sanitized	ō	0	5	ı	T	Ī
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27	-

O Follow-up

	Compliance Status							
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	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	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	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	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	Ō	Approved thawing methods used	Ō	Ō	Н
34	0	Thermometers provided and accurate	0	0	Т
	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	
	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	Г
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	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W)
	OUT	Utensils and Equipment	000		
45	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	-:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hir n (10) days of the date of the 14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

02/10/2022 Date Signature of Environmental Health Specialist 02/10/2022

**** 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) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Informa	ntion
Establishment Name: Little	2 Capcare #1

Establishment Name: Little Caesars #1
Establishment Number #: 605253471

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple Sink	QA	300							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41*F or below. Product temperatures taken from						
1						

Food Temperature									
Description	State of Food	Temperature (Fahrenheit							
Ham	Cold Holding	36							
Sausage	Cold Holding	37							
Wing (walk in)	Cold Holding	30							
Wings (hot box)	Hot Holding	141							

^{***}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 Caesars #1
Establishment Number: 605253471

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN): Food products obtained from approved sources.
- 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: (NA) No raw animal products served/stored at establishment.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

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.

stablishment Information	
stablishment Name: Little Caesars #1	
stablishment Number: 605253471	
Comments/Other Observations (cont'd)	
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dditional Comments (cont'd)	
See last page for additional comments.	

Establishment Information									
Establishment Name: Little Caesars #1									
Establishment Number #:	605253471								
Sources									
Source Type:	Food	Source:	Approved sources noted						
Source Type:	Water	Source:	Public						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	ents								