



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

85

Establishment Name Little Caesars Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 5116 Murfreesboro Rd ☐ Temporary ☐ Seasonal
City La Vergne Time in 02:02 PM AM / PM Time out 03:04 PM AM / PM
Inspection Date 04/09/2024 Establishment # 605311025 Embargoed 22
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other Complaint
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										Compliance Status										Compliance Status									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>																		
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>																		
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>																		
7	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>																		
8	<input type="radio"/>	<input checked="" type="radio"/>			<input checked="" type="radio"/>	Handwashing sinks properly supplied and accessible				<input checked="" type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>																		
10	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	Food received at proper temperature				<input type="radio"/>	<input type="radio"/>																		
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>																		
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	Required records available: shell stock tags, parasite destruction				<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input checked="" type="radio"/>	<input type="radio"/>			Food separated and protected					<input type="radio"/>	<input type="radio"/>																		
14	<input checked="" type="radio"/>	<input type="radio"/>			Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>																		
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>																		

Compliance Status										Compliance Status										Compliance Status									
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	Proper cooking time and temperatures				<input type="radio"/>	<input type="radio"/>																		
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Proper reheating procedures for hot holding				<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Proper cooling time and temperature				<input type="radio"/>	<input type="radio"/>																		
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper hot holding temperatures				<input type="radio"/>	<input type="radio"/>																		
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper cold holding temperatures				<input type="radio"/>	<input type="radio"/>																		
21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Proper date marking and disposition				<input type="radio"/>	<input type="radio"/>																		
22	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Time as a public health control: procedures and records				<input checked="" type="radio"/>	<input checked="" type="radio"/>																		
	IN	OUT	NA	NO	Consumer Advisory																								
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Highly Susceptible Populations																								
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Chemicals																								
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>																		
26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Conformance with Approved Procedures																								
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>																		

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES										GOOD RETAIL PRACTICES									
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)					Compliance Status				
OUT					COS	R	WT			OUT					IN	OUT	NA	NO	
Safe Food and Water										Utensils and Equipment									
28	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1					
29	<input type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1					
30	<input type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1					
Food Temperature Control										Physical Facilities									
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2					
32	<input type="radio"/>	Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2					
33	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2					
34	<input type="radio"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1					
Food Identification										52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	1				
35	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1					
Prevention of Food Contamination										54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	1				
36	<input type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Administrative Items											
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0					
38	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0					
39	<input type="radio"/>	Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Compliance Status											
40	<input type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act											
Proper Use of Utensils										57	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act	<input checked="" type="radio"/>	<input type="radio"/>	0				
41	<input type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0					
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0					
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1												
44	<input checked="" type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1												

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 and post the most recent inspection report 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 68-2-23, 68-14-701, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge 04/09/2024 Signature of Environmental Health Specialist 04/09/2024

**** 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 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)
3 comp not set	Qa		

Equipment Temperature

Description	Temperature (Fahrenheit)
Make line cooler (ml)	40
Walk in cooler (wic)	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pizzas, tphc rack, not marked	Cold Holding	67
Pepp. pizza, hot box, tphc not marked	Hot Holding	112
Other pizza, hot box	Hot Holding	142
Chicken wings, hot box	Hot Holding	151
Sausage, ml	Cold Holding	40
Diced ham, ml	Cold Holding	39
Chicken wings, ml bottom	Cold Holding	41
Sausage, wic	Cold Holding	35
All of tcs, wic	Cold Holding	36

Observed Violations

Total # 6

Repeated # 0

6: Observed employee go from food prep to cleaning and taking care of trash with gloves on, employee then washed gloves before returning food prep. COS discussed with pic and pic provided on the spot training, had employee remove gloves and wash hands again.

Later observed another employee return from outside and returned to prep without washing hands. COS pic had employee wash hands.

8: Observed hand sink between the 3 comp sink and employee restroom missing paper towels. COS pic restocked the towel supply and discussed proper supply.

22: Observed 10 pizzas sitting out on the rack at the beginning of the inspection and observed employee turn the timer on after the fact - all pizzas noted above 41°F. Received different answers from staff on whether the timer starts before or after the first pizza is placed on the rack. Pictures posted but no clear time policy was available at the time of the inspection. Also Observed that none of the hot pizzas were date and time stamped and two boxes were below 135°F. COS all pizzas not within proper cold and hot holding temperatures and not properly properly marked where embargoed - 22 pizza total, approximately 1lbs each.

A Revocation request will be submitted due to this priority item being marked out on 3 consecutive inspections.

37: Observed employee drinks and phone stored on rack above pizza dough and Single use boxes. Also observed employee drinks stored in walkin cooler above and beside food intended for customers.

44: Employee using same gloves between multiple tasks and washing gloves rather than changing them.

53: Airvents have excessive debris build up throughout the kitchen, ceiling in poor repair throughout kitchen and tiles missing above mop sink (insulation visible) and near the wic, wall and floor trim missing in areas throughout kitchen, and wall paneling is detaching from the drywall behind it.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
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Establishment Information

Establishment Name: Little Caesars
Establishment Number : 605311025

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic aware
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Pic stated 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: (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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Did not observe any tcs items actively cooling at time of the inspection.
- 19: Chicken wings not on time and within proper holding temperatures.
- 20: All tcs items (with the exception of the tphc pizzas improperly marked) were within proper holding temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: (NA) 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.

***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 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: Water

Source: Lv city

Source Type: Food

Source: Blue line

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Complaint submitted via email stating that a dead cockroach was in their pizza.

Made pic aware of complaint at the beginning of the investigation and completed the routine inspection as it was due.

Asked pic about most recent pest control visit - pic stated the owner keeps them on file. Will request the most recent copy via email.

Did not see any signs of insects - dead or alive.

Will return sometime within 10 days to ensure the correction of the observed priority item violation 6,8, 22.

Priority Item 22 noted "out" on 3 consecutive inspections, will begin revocation request and email relevant fact sheets and a food safety plan, i am available to answer questions and assist with a food safety plan if requested.