TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

11		11	125																
10	19	1414	and the second																
					Little Caesar	rs #1										O Fermer's Market Food Unit ant @ Permanent O Mobile			
			it Nar		3728 Ringgo	JId Rd					_	Ty	pe of	Establi	shme		Z		
	ress				Chattanooga			01	<u>.</u>	ЛГ						O Temporary O Seasonal			
City															ne ou	и <u>02:15</u> : <u>РМ</u> ам/Рм			
Insp	ecti	on Da	ate		08/12/202	22 Establishment #	60525347	1		-	Emb	argoe	d C)					
Puŋ	pose	of In	spec	tion	O Routine	ə Follow-up	O Complaint			O Pr	elimir	hary		C	Cor	nsultation/Other			
Risi	(Ca	tegor			01	3 \$2	O 3			04	-					up Required O Yes 🐹 No Number of : I to the Centers for Disease Control and Preven		_	
		_														control measures to prevent illness or injury.	tion		
					ed compliance status											INTERVENTIONS ach item as applicable. Deduct points for category or subcat			
IN	⊨in ¢	ompli				ce NA=not applicable	NO=not observe									pection R=repeat (violation of the same code provis		_	
		0.07			Comp	liance Status		COS	R	WT	F	-	_			Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
	_		NA	NO	Person in charge pr	Supervision esent, demonstrates k	nowledge, and					IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1	邕		NA	NO	performs duties	Employee Health		0	0	5		0				Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
_	X	0				ood employee awarene	ss; reporting		0	5	Ë	IN			NO	Cooling and Holding, Date Marking, and Time as	Ē		
3	2		NA	NO	Proper use of restric	ction and exclusion d Hyglenic Practice		0	0	Ľ	12	0	0	101		Public Health Control Proper cooling time and temperature	0		
4	X	0	-	0	Proper eating, tastin	ng, drinking, or tobacco	use	0	0	5	19	12	0	8	-	Proper hot holding temperatures	0	0	
5	IN		NA			eyes, nose, and mouth g Contamination by		0	0	-	20 21	12	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	<u>×</u>		-	_	Hands clean and pr No bare hand conta	openly washed oct with ready-to-eat for	ods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	区区	0	0	0	alternate procedure			0	0	2		IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN		NA	NO		Approved Source			0	-	23	O IN	0	NA NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	8	Food received at pr	oper temperature		0	0		24	_	0	20	no	Pasteurized foods used: prohibited foods not offered	0	0	5
11	<u>×</u>	0	×	0	Required records av	tion, safe, and unadulte vailable: shell stock tag		0	0	5	-	IN	OUT	-	NO	Chemicals	-		-
	IN	OUT	NA	-	destruction Protoct	tion from Contamin	ation				25	0	0			Food additives: approved and properly used	0	ा	
		0			Food separated and Food-contact surface	d protected ces: cleaned and saniti	zed	8	0		26	1 N		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
		0	Ť	1	Proper disposition of	of unsafe food, returned				2	27	-	-	_		Compliance with variance, specialized process, and	0	0	5
					served											HACCP plan			
				Goo	d Retail Practice	es are preventive i	measures to co								gens	, chemicals, and physical objects into foods.			
				00	F=not in compliance		COS=corre			during				5		R-repeat (violation of the same code provision)			
_	_	OUT	_		Comp	liance Status ood and Water			R		É		UTI			Compliance Status Utensils and Equipment	COS	R	WT
	8	0	Past		d eggs used where	required			0	1	4		0			nfood-contact surfaces cleanable, properly designed,	0	0	1
_	9 0	0	Varia			ed processing method	5	8		2	\vdash	+	- 1			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_	er cor		adequate equipment for	or temperature						_			tact surfaces clean	0	0	1
	1	氮	cont	rol			or componentine	0	0	2		0	TUK			Physical Facilities			
	23				properly cooked for thawing methods us			8	0							water available; adequate pressure talled; proper backflow devices	8	8	2
3	4	-		mome	eters provided and a			0	0	1		_	-			waste water properly disposed	0	0	2
-	5	OUT	_			container, required rec	ade auszabla	0	0	1	-					is: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
		OUT		piop		Food Contaminatio		-	-	-						Ities installed, maintained, and clean	-	6	1
3	6	0	Inse	cts, ro	dents, and animals r			0	0	2	-		-			ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	tamina	tion prevented durin	g food preparation, sto	orage & display	0	0	1		0	υт			Administrative items			
	8				leanliness			0	0	1						nit posted	0	0	0
_	9 0				ths; properly used ar ruits and vegetables			8	8	1	-5	6	0	Aost re	cent	inspection posted Compliance Status		0 NO	WT
		OUT			Proper	Use of Utensils				_						Non-Smokers Protection Act			
	1 2				nsils; properly stored	i ; properly stored, dried	bandlad	8	8	1		7				with TN Non-Smoker Protection Act ducts offered for sale	8	응	0
- 4	3	22	Sing	le-use		es; properly stored, us		0		1		š				oducts are sold, NSPA survey completed		ŏ	Ŭ
			-			ne ulthis ten 110 dans e	an coult in success			_					- mail	Repeated violation of an identical risk factor may result in revo			
serv	ce e	stabli	shmer	st perm	sit. Items identified as	constituting imminent he	alth hazards shall b	e corre	cted i	immed	iately	or op	eratio	ns shal	ceas	e. You are required to post the food service establishment perm	it in a c	conspi	icuous
repo	1	SA.	sectio	ns 68-	14-703, 68-14-706, 68-14	1-708, 68-14-709, 68-14-71	1, 68-14-715, 68-14-7	16, 4-5	320.		angi	ogari	\square	as repo		ling a written request with the Commissioner within ten (10) day			
	K	< c	אי	مر	· ~		08/1	L2/2	022	2			Ð	\sim	ų)	Uln	08/1	.2/2	2022
Sig	natu	re of	Pers	ion In	Charge				[Date	Si	gnati.	ire of	Envir	onme	ental Health Specialist			Date
							r									ealth/article/eh-foodservice			
PH	2267	(Rev.	6-15)			Free food safety	training classe	s are	ava	ilable	eac	h m	onth	at the	cou	nty health department.		R	DA 629

42267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	nth at the county health department.	RD
P2201 (1984: 0-10)	Please call () 4232098110	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 #1 Establishment Number #: [605253471

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature (Fahrenheit

Ohconvor	d Violations			
Total # 7				
Repeated #	h			
31:	U			
)).)).				
38:				
39:				
13:				
46: 52:				
52:				
53:				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Little Caesars #1 Establishment Number : 605253471

Comments/Other Observations		
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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 Caesars #1

Establishment Number : 605253471

Comments/Other Observations (cont'd)

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

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

Sources		
Source Type:	Source:	

Additional Comments

Priority items #1,14,21,26 corrected. See original report dated 8/1/22.