#### TENNESSEE DEPARTMENT OF HEALTH N DEDORT - -\_\_\_\_ \_\_\_\_

N. CAR	100 F					FOOD SER	VICE ESTA	BL	ISI	IMI	ENT	r II	NSI	PEC	TI	ON REPORT	SCO	RE		
Fett	bish	imen	pr t Nar		Little Caes	sars #2										O Fermer's Market Food Unit	9.			
	ress				5510 Hwy	153 Suite 106					_	Тур	be of i	Establi	shme	O Temporary O Seasonal				
City					Hixson		Time ir	02	2:4	0 F	PM	A	M/P	M Tr	me o	ut 03:10; PM AM / PM				
		n Da	to.		07/28/20	022 Establishment					Emba	_								
		of In			© Routine	O Follow-up	O Complaint		_		elimir		a =		0.000	nsultation/Other		_		
				JOH	_						earran	ary							0	
Risi	Cat	egon R		act	O1	reparation practices	O 3 s and employee	beh	vior	04	ust c	omn	nonh			up Required X Yes O No I to the Centers for Disease Contro	Number of Se			
																control measures to prevent illnes				
		(14)	ric de	algna	ed compliance st											INTERVENTIONS ach item as applicable. Deduct points for cal	tegory or subcated	ery.)		
IN	⊨in ce	ompili			OUT=not in compl	iance NA=not applicable		ed		c						pection R=repeat (violation of the :				
		01/7			Co	mpliance Status		COS	R	WT						Compliance Status		cos	R	WT
	_	OUT	NA	NO	Person in charge	Supervision e present, demonstrates	knowledge and	-				IN	OUT	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fe				
1	嵩	0	NA	100	performs duties		nonneage, and	0	0	5		8	0			Proper cooking time and temperatures		8	읽	5
2	X	OUT	NA	NO	Management an	Employee Health ad food employee awaren	ness; reporting	0	0		۳		0	22		Proper reheating procedures for hot holdin Ceoling and Holding, Date Marking,		01	0	
		0			Proper use of re	striction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
4	IN XX	001	NA			Bood Hygienic Practic asting, drinking, or tobacc		0	0	_	18 19	0	0	0 意		Proper cooling time and temperature Proper hot holding temperatures		8		
5	25	0		0	No discharge fro	om eyes, nose, and mout	th	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	IN XX	001	NA			nting Contamination d properly washed	by Hands	0	0	_		*		0		Proper date marking and disposition		0	_	
7	×	ō	0	ō	No bare hand co	ontact with ready-to-eat f	oods or approved	ō	ō	5	22	-	0	×		Time as a public health control: procedure	s and records	0	이	
	X				alternate proced Handwashing si	nks properly supplied an	d accessible	0	0	2	23	IN O	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and u	Indercooked	0	0	4
_	IN 嵐		NA	NO	Food obtained fr	Approved Source		0	0	-	H	IN	OUT		NO	food Highly Susceptible Populati		-	-	-
10	0	0	0	×	Food received a	t proper temperature		0	0	5	24	-	0	88		Pasteurized foods used: prohibited foods r		0	0	5
	0	<u>©</u>	×	0		ndition, safe, and unadul is available: shell stock to		0	0	°	-	IN	OUT	-	NO	Chemicals		- 1	-1	-
		OUT		-	destruction	tection from Contami	nation	-	0	_	25	0		25		Food additives: approved and properly use	d	তা	01	
13	2	0	0		Food separated	and protected		_	0	4	26	黛	0			Toxic substances properly identified, store	d, used	ŏ	ŏ	5
-	×	0	0			infaces: cleaned and sani on of unsafe food, return		0	0	5		IN	OUT	-	NO	Conformance with Approved Pro Compliance with variance, specialized pro	ness and	-		
15	2	0			served			0	0	2	27	0	0	窝		HACCP plan	ters, and	0	0	5
				Goo	d Retail Pract	tices are preventive	measures to c	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects	into foods.			
						-		GOO	DR	ET/A	IL PR	ACT	TICLE	8	_					
				00	T=not in complianc		COS=com	ected o	n-site							R-repeat (violation of the same Compliance Status		laos		WT
		OUT			Saf	mpliance Status e Food and Water		008	R	wi		0	UT			Utensils and Equipment		000	~ 1	WI
2	8				ed eggs used whe lice from approv			8	0	1	4	5				nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
_	0	Õ			obtained for speci	ialized processing metho	ds	ŏ	ŏ	î	4	6	-			g facilities, installed, maintained, used, test	strips	0	0	1
-	_	OUT	Prop	er co		Temperature Control ed; adequate equipment	for temperature	6			4		-			tact surfaces clean		-	0	1
3		0	conb	rol				0	0	2		0	TUK			Physical Facilities				
	23				properly cooked thawing methods				00	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices		응	윙	2
3	4	-	Ther	mom	eters provided an			0	0	1	5					waste water properly disposed			0	2
	5	OUT	Feed			od identification	and a sublable	0	0		5	_				es: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	0	1
-	-	O OUT	F 000	i prop		inal container; required re n of Food Contaminat		, U	<u> </u>	1	5		-	-		ities installed, maintained, and clean		-	허	1
3	6	-	Inse	ts, ro	dents, and anima			0	0	2	5	_	-			ntilation and lighting; designated areas use		-	ŏ	1
3	7	-	Cont	amina	ation prevented d	during food preparation, s	torace & disclay	0	0	1	H	-	лт			Administrative Items		- 1	-	
	8	_			leanliness	and toos preparation, a	consign or one-press	0	0	1	5			Jument	Dern	nit posted		0	0	
- 3	9	Ó	Wipi	ng cic	ths; properly use			0	0	1		_				inspection posted		0	0	0
4	0	O OUT	Was	ning f	ruits and vegetat Prop	bies For Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Ad		YES	NO	WT
3	1	0			nsils; properly sto	bred	a konstra		8	1	5					with TN Non-Smoker Protection Act		ह्य	읽	-
4 4	3	0	Sing	e-use	single-service a	ens; properly stored, drie rticles; properly stored, u		0	0	1	5	8				ducts offered for sale oducts are sold, NSPA survey completed		0		0
4	4				ed properly			0	Ŏ	1										
																Repeated violation of an identical risk factor m e. You are required to post the food service est				
man	ner ar	nd po	st the	most	recent inspection r		nner. You have the rig	ght to r	eques							lling a written request with the Commissioner w				
-		~	-									- /	~		•	_				

/h~~	07/28/2022	( and )	07/28/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
Addition of the second s	anal food cafety information can be found on our	umbeite, http://to.gou/bealth/article/ah-feadconvice/	

	Additional food safety information (	can be found on our website, h	ttp://tn.gow/health/article/eh-foodservic	ce
PH-2267 (Rev. 6-15)	Free food safety training clas Please call (	ses are available each mon ) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

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



#### Establishment Information

Establishment Name: Little Caesars #2 Establishment Number # 605253468

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 sink - sani bucket	Quat	200								

I	Equipment l'emperature						
	Description	Temperature (Fahrenheit)					

Food Temperature Description	State of Food	Temperature ( Fahrenheit
Pepperoni	Cold Holding	41
WinG	Cold Holding	34
Sausage	Cold Holding	40
Ham	Cold Holding	39
Pepperoni	Cold Holding	40

#### Observed Violations

Total # 2

Repeated # ()

11: Can of mushrooms dented around seal. Discarded can and provided education on identifying cans in poor repair. 47: Build up on shelves in walkin and throughout kitchen.

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



#### Establishment Information

Establishment Name: Little Caesars #2

Establishment Number : 605253468

#### 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: Observed hand washing

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: Approved
- 10: (NO): No food received during 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: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 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: (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.
- 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.

# Establishment Information

Establishment Name: Little Caesars #2

Establishment Number : 605253468

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Little Caesars #2

Establishment Number # 605253468

Sources				
Source Type:	Water	Source:	Hud	
Source Type:	Food	Source:	Blue line	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments