#### 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<br>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<br>R |             | act    | O1                                   | reparation practices                                      | O 3<br>s and employee  | beh      | vior     | 04   | ust c    | omn     | nonh    |         |       | up Required X Yes O No<br>I to the Centers for Disease Contro  | Number of Se       |       |     |    |
|        |          |           |             |        |                                      |   |                        |          |          |      |          |         |         |         |       | control measures to prevent illnes   |                    |       |     |    |
|        |          | (14)      | ric de      | algna  | ed compliance st                     |   |                        |          |          |      |          |         |         |         |       | INTERVENTIONS<br>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<br>e present, demonstrates                    | knowledge and          | -        |          |      |          | IN      | OUT     | NA      | NO    | Cooking and Reheating of Time/Te<br>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<br>ad food employee awaren                | ness; reporting        | 0        | 0        |      | ۳        |         | 0       | 22      |       | Proper reheating procedures for hot holdin<br>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<br>XX | 001       | NA          |        |                                      | Bood Hygienic Practic<br>asting, drinking, or tobacc      |                        | 0        | 0        | _    | 18<br>19 | 0       | 0       | 0<br>意  |       | Proper cooling time and temperature<br>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<br>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<br>Handwashing si   | nks properly supplied an                                  | d accessible           | 0        | 0        | 2    | 23       | IN<br>O | OUT     | NA<br>X | NO    | Consumer Advisory<br>Consumer advisory provided for raw and u  | Indercooked        | 0     | 0   | 4  |
| _      | IN<br>嵐  |           | NA          | NO     | Food obtained fr                     | Approved Source   |                        | 0        | 0        | -    | H        | IN      | OUT     |         | NO    | food<br>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<br>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<br>on of unsafe food, return    |                        | 0        | 0        | 5    |          | IN      | OUT     | -       | NO    | Conformance with Approved Pro<br>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<br>Compliance Status   |                    | laos  |     | WT |
|        |          | OUT       |             |        | Saf                                  | mpliance Status<br>e Food and Water                       |                        | 008      | R        | wi   |          | 0       | UT      |         |       | Utensils and Equipment   |                    | 000   | ~ 1 | WI |
| 2      | 8        |           |             |        | ed eggs used whe<br>lice from approv |   |                        | 8        | 0        | 1    | 4        | 5       |         |         |       | nfood-contact surfaces cleanable, properly<br>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<br>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<br>thawing methods   |   |                        |          | 00       | 1    | 4        | _       | -       |         |       | I water available; adequate pressure<br>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<br>use properly disposed; facilities maintained          |                    | 0     | 0   | 1  |
| -      | -        | O<br>OUT  | F 000       | i prop |                                      | inal container; required re<br>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<br>OUT  | Was         | ning f | ruits and vegetat<br>Prop            | bies<br>For Use of Utensils                               |                        | 0        | 0        | 1    |          |         |         |         |       | Compliance Status<br>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<br>rticles; properly stored, u |                        | 0        | 0        | 1    | 5        | 8       |         |         |       | ducts offered for sale<br>oducts are sold, NSPA survey completed                                     |                    | 0     |     | 0  |
| 4      | 4        |           |             |        | ed properly                          |   |                        | 0        | Ŏ        | 1    |          |         |         |         |       |  |                    |       |     |    |
|        |          |           |             |        |                                      |   |                        |          |          |      |          |         |         |         |       | Repeated violation of an identical risk factor m<br>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<br>Please call ( | ses are available each mon<br>) 4232098110 | th at the county health department.<br>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<br>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