TENNESSEE DEPARTMENT OF HEALTH

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FOOD SERVICE ESTABLIS						SH	IMI	ENT	r 11	NS	PEC	TI	ON REPORT	sco	RE		_	
Eeta	Little Caesars #2													Farmer's Market Food Unit Ø Permanent O Mobile	9		Z	
Addr					5510 Hwy 153 Suite 106	_	_		_	Ту	pe of	Establi	ishme	O Temporary O Seasonal				
City	000					01	L:3	QF	PM	A	M/P	M Ti	me o	ut 02:00; PM AM / PM				
Insp	ectio	n Da	te		01/11/2024 Establishment # 605253468					_	ed (
			spect		Routine O Follow-up O Complaint			- O Pr) Cor	nsultation/Other				
Risk	Cate	egon	,		O1 102 O3			04		2		Fo	wollow-	up Required O Yes 氨 No	Number of Se	eats	0	
Risk Category O1 202 O3 O4 Follow-up Required O Yes K No Number of Seats 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 RIS	KF/	ACTO	ors	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS				
IN	in ce	(Ch mpli		signat	ed compliance status (IK, OUT, KA, KO) for each numbered item. OUT=not in compliance NA=not applicable NO=not observer.		ite ma							ach item as applicable. Deduct points for catego pection R=repeat (violation of the san				
_	_	_	_			COS	R		Ē					Compliance Status			R	WT
-	-	_	NA	NO	Supervisien					IN	001	NA	NO	Cooking and Reheating of Time/Tem Control For Safety (TCS) Foo				
		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5				8		Proper cooking time and temperatures		8	<u> </u>	5
2	A		NA	NO	Employee Health Management and food employee awareness, reporting	0		_	17			X		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, ar		0	0	-
		0			Proper use of restriction and exclusion	0	0	5		IN	001	NA	NO	a Public Health Control				
4	_		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		18 19	0	-			Proper cooling time and temperature Proper hot holding temperatures		8	힀	
5	1	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
		001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0		21	_				Proper date marking and disposition Time as a public health control: procedures a		0	8	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	<i>"</i>	-	-	NA			ind records	~	~	_
8			NA	80	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	_	_	_		Consumer advisory provided for raw and uno food	sercooked	0	0	4
9	黨	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Population	ns			
10 11	0 2	8	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	00	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not	offered	0	0	5
	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	out	NA	NO	Chemicais				
13	IN 4	OUT	NA	NO	Protection from Contamination	~		_	25	0	l o	X		Food additives: approved and properly used		8	읽	5
14		8			Food separated and protected Food-contact surfaces: cleaned and sanitized	0	8	5	20	IN	0			Toxic substances properly identified, stored, Conformance with Approved Proc		0	01	
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized proce HACCP plan	ss, and	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntrol	the	intr	oduc	tion	n of j	patho	gens	, chemicals, and physical objects in	to foods.			
						G00	DR	ar/.	L PR	ACT	TICE	8						
				00	F=not in compliance COS=correc Compliance Status	cos	R R	during WT	inspe	ction	1			R-repeat (violation of the same co Compliance Status		cos	R	WT
28	_	OUT	Dect	a a confirma	Safe Food and Water d eggs used where required					-12	TUC	and a		Utensils and Equipment		_	-	
25		0	Wate	r and	ice from approved source	0	0	2	4	5				nfood-contact surfaces cleanable, properly de and used	isignea,	0	0	1
30		OUT	Varia	nce o	btained for specialized processing methods Food Temperature Control	0	0	1	4	6	°	Narew	ashin	g facilities, installed, maintained, used, test st	rips	0	0	1
31		0	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	O TUC	Vonfoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
32 O Plant food properly cooked for hot holding				0			8	0			water available; adequate pressure		0		2			
33 O Approved thawing methods used 34 O Thermometers provided and accurate			00	0	1		Plumbing installed; proper backflow devices O Sewage and waste water properly disposed						응	2				
		OUT			Food Identification						-			s: properly constructed, supplied, cleaned			ŏ	1
35		O	Food	i prop	erly labeled; original container; required records available Prevention of Food Contamination	0	0	1	5		-	-	·	use properly disposed; facilities maintained lities installed, maintained, and clean		0	0	1
36	_		Insec	ts, ro	dents, and animals not present	0	0	2	5		-			ntilation and lighting; designated areas used		_	ŏ	1
37 O Contamination prevented during food preparation, storage & display		0	0	1		4	тис	Administrative items			_							
38		-	-		leanliness	0	0	1			-		-	nit posted		0	0	0
39	_				ths; properly used and stored ruits and vegetables	0	8		5	6	0	Most re	cent	Compliance Status		O YES		WT
41	-	OUT			Proper Use of Utensils nsils; properly stored		0		5	,		omel	10.00	Non-Smokers Protection Act with TN Non-Smoker Protection Act				
42	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5	8	L I	Tobacc	o pro	ducts offered for sale		Ö	0	٥
43					/single-service articles; properly stored, used ed properly	8	8	1	5	9	1	f tobac	co pr	oducts are sold, NSPA survey completed		0	0	
servio	er ar	tablis vd po	st the	t perm most	tions of risk factor items within ten (10) days may result in suspens it. Items identified as constituting imminent health hazards shall be recent inspection report in a conspicuous manner. You have the right	corre	cted is eques	mmed	ately	or op	watio	ns shall	l ceas	e. You are required to post the food service estab	dishment permit	in a o	onspi	cuous
repor	\mathbb{Z}	CA.	section	15 68-	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71	-					\wedge		\sim	1		a 1 -	4.10	
	01/11/2024 01/11/2024																	

/11/2024	(at the
Date	Signature on Environmental Health Specialist

Date

	**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****	
DH 2007 (Dw) 6 (E)	Free food safety training classes are available each month at the county health department.	004.000

Signature of Person In Charge

Please call () 4232098110 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training clas		th at the county health department.	RDA 629
	(1) (101. 0-10)	Please call () 4232098110	to sign-up for a class.	101.023

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	Quat	300	

IIpment Temperature					
Description	Temperature (Fahrenheit)				
Walkin	37				

Description	State of Food	Temperature (Fahrenheit
Pepperoni	Cold Holding	38
Ham	Cold Holding	38
Mozzerella sticks	Cold Holding	40

L							
Observed Violations							
Total #							
Repeated # ()							
49: Leak at 3 sink chemical station							

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Establishment Number : 605253468

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Illness guidelines available and posted. Employees able to locate
- 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: Hands washed

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 source

- 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: (NA) No TCS foods reheated for hot holding.
- 18: Not observed
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Adequate cold holding observed
- 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:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments