# **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	1000		A STATE		Little Caesars #2									O Fermer's Market Food Unit	C	)	
			t Nar	ne ,	5510 Hwy 153 Suite 106					Туţ	xe of E	Establi	shme		C		
Add	ress													O Temporary O Seasonal			
City							L:3						ne o	ut 02:05; PM AM/PM			
Insp	ectio	on Da	rte		07/18/2023 Establishment # 6052534	08		-	Emb	argoe							
Purp	ose	of In	spect	tion	Routine O Follow-up O Complain	it		O Pr	elimir	hary		0	Cor	nsuitation/Other			
Risk	Cat	legon			O1 第2 O3			<b>O</b> 4						up Required O Yes 巍 No Number of		0	
					ors are food preparation practices and employee ontributing factors in foodborne illness outbrea										tion		
					FOODBORNE ILLNESS R ed compliance status (IK, OUT, KA, KO) for each numbered ite												
IN	⊧in c	ompli		ing tark	OUT=not in compliance NA=not applicable NO=not obser									pection R=repeat (violation of the same code provis		,	
	_	_	_		Compliance Status		R	WT			_			Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	×	0	Proper cooking time and temperatures	0	0	
			NA		Employee Health					Ó	Ô	X	Ó	Proper reheating procedures for hot holding	Ó	00	•
	훐	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
			NA		Good Hygienic Practices	1°	-		18	0	0	0	¥4	Proper cooling time and temperature	0		_
4	X	0	101	0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	意	0.00	Proper hot holding temperatures	0	0	
		0	NA		No discharge from eyes, nose, and mouth Proventing Contamination by Hands	0	0	Ľ		12		8	~	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
	X		nun.	and the second sec	Hands clean and properly washed	0	0			100	0					0	
7	X	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		-	0		Time as a public health control: procedures and records	0	<u> </u>	
8		0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0		
	IN	OUT	NA	NO	Approved Source				23	_	0	篇		food	0	0	4
9 10	픙	0	0		Food obtained from approved source Food received at proper temperature	+8	0			IN		NA	NO	Highly Susceptible Populations			_
11	×	ŏ	Ŭ	~	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	5
13	8	0	0		Food separated and protected Food-contact surfaces: cleaned and sanitized		0		26	<u>実</u> IN		NA	110	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	Ľ
		0 0	-		Proper disposition of unsafe food, returned food not re- served	0	0	2	27	-	0	10	NO	Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to o	ontro	l the	int:	oduc	tion	ofp	atho	ens		-		
				00	=not in compliance COS=cor	rected o	n-site	durin						R-repeat (violation of the same code provision)	1000		
_		OUT			Compliance Status Safe Food and Water	cos	ĸ	WT			UT			Compliance Status Utensils and Equipment	cos	ĸ	WT
2					d eggs used where required	0	0	1	4	5 )				nfood-contact surfaces cleanable, properly designed,	0	0	1
2	_				ice from approved source btained for specialized processing methods	8	8	2			~ 0			and used	-		
	-	OUT			Food Temperature Control				4	6	0 V	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			sling methods used; adequate equipment for temperature	0	0	2	4			lonfoo	d-cor	tact surfaces clean	0	0	1
3		0	contr		properly cooked for hot holding	0	0				UT OH	ot and	i cold	Physical Facilities (water available; adequate pressure	0		2
3	_				thawing methods used	ŏ				_				stalled; proper backflow devices		ŏ	
3	-	-		mome	ters provided and accurate	0	0	1			-			waste water properly disposed	0	0	2
	_	OUT			Food Identification	-				_	_			es: properly constructed, supplied, cleaned		0	1
3	5	0	Food	prop	erly labeled; original container; required records available	0	0	1			_	-		use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination					_				lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	_	0			tion prevented during food preparation, storage & display	0	0	1			UT			Administrative items			
3	-	-	-		leanliness ths: properly used and stored	0	0	1						nit posted inspection posted	0	0	0
4	_			<u> </u>	ruits and vegetables	ŏ		1	۱Ľ	* 1 '	<u>e 1</u> 4		20116	Compliance Status			WT
	_	OUT			Proper Use of Utensils		-							Non-Smokers Protection Act			
4	-				sils; properly stored quipment and linens; properly stored, dried, handled		00			7				with TN Non-Smoker Protection Act ducts offered for sale	1X	8	0
- 4	3	0	Singl	e-use	/single-service articles; properly stored, used	0	0	1		9				oducts are sold, NSPA survey completed	ŏ		
4	4	0	Glov	es us	ed properly	0	0	1									
					tions of risk factor items within ten (10) days may result in susp- sit, items identified as constituting imminent health hazards shall												
man	ner a	nd po	st the	most	recent inspection report in a conspicuous manner. You have the	ight to r	eques										
repo	2			2	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14- 07/			л Л			$\mathbf{\Lambda}$	00	,0,	MA	07/4	0.10	2000
			-		<u> </u>	/18/2		_	_	-	Ĺ	Ø)	sr v		1/10	.8/2	2023
Sector 1	NOT NO.	10 M	10070	nn In	Charge			Date	<ul> <li>Sit</li> </ul>	gnatu	ire of	Enviñ	onme	ental Health Specialist			Date

Signature	of	Person	In Charge

Date	Signature of Er		I. I. a. a little	Co
Date	Signature of Er	ivironmental	Health	Speci

SCORE

	dditional food safety information can be found on our website,	http://tn.gow/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each me Please call ( ) 4232098110	onth 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

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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 wenty-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.	
Sarage 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	400								

Equipment Temperature						
Description	Temperature (Fahrenheit)					

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

#### Observed Violations

Total # 2

Repeated # 0

45: Carbon build upon pans 47: Build up on speed rack in walkin and drying rack shelf

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### Establishment Information

Establishment Name: Little Caesars #2

Establishment Number : 605253468

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employees familiar with posted policy
- 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 consistent 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.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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 obseved
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Adequate cold holding
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Using timers for pizza
- 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

Paper towels can be stored with food products.