

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

Little Caesars Pizza

14819 Lebanon Rd.

O Follow-up

Old Hickory

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMEN

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T	INS	PECTION	REPORT

O Farmer's Market Food Unit Permanent O Mobile Type of Establishment O Temporary O Seasonal Time in 01:29 PM AM / PM Time out 02:16: PM AM / PM 05/24/2023 Establishment # 605301811 Embargoed 0

O Consultation/Other

Number of Seats 0

COS R W

SCORE

Risk Category О3 04 Follow-up Required O Yes 疑 No

O Complaint

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

10	≱ in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		cc)\$=co	rrecte	d on-si	te duri	ng ins	pection R*repe
					Compliance Status	cos	R	WT						Compliance 5
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Robes Control For
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	320	0	0	0	Proper cooking time and
	IN	OUT	NA	NO	Employee Health				17		ō	ō	_	Proper reheating proceds
2	300	0			Management and food employee awareness; reporting	0	0	\neg						Cooling and Holding,
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and t
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	义	0	0	0	Proper hot holding temper
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	20	125	0	0		Proper cold holding temp
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and
6	100	0		0	Hands clean and properly washed	0	0		22	×	0	0	0	Time as a public health o
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	["	~	_	_		Time as a public realiti c
'	500		•		alternate procedures followed	_	_			IN	OUT	NA	NO	Consu
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	300		Consumer advisory provi
		OUT	NA	NO	Approved Source		_				_			food
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susce
10	0	0	0	3%	Food received at proper temperature	0	0		24	0	0	320		Pasteurized foods used:
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[-	•	_	(40)		Pasteurized loods used,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	a
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approved
13	Ŕ	0	0		Food separated and protected	0	0	4	26	襄	0		1	Toxic substances proper
14			0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance wit
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance HACCP plan

					Tompiumoe others			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT		NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	- 5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			G00		
		OUT not in compliance COS-com			
	OUT	Compliance Status Safe Food and Water	cos	K	w
00	-		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	_

Person In Charge

specti	ion	R-repeat (violation of the same code provision		_	
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 120	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

er. You have the right to request a in (10) days of the date of the

05/24/2023

05/24/2023

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Little Caesars Pizza
Establishment Number #: 605301811

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 comp sink	QA	300						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Wic	37						

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Sausage	Cold Holding	43					
Sliced ham	Cold Holding	43					
Chicken wings	Hot Holding	160					
Chicken wings	Cold Holding	39					
Pepperoni pizza	Cooking	208					

Total # D						
Total # 2						
Repeated # ()						
47: Shelves inside ric dirty.						
53: Ceiling tiles over oven are dirty with dust hanging down						

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic and it is hung up by hand sink
- 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: Employees are washing hands before prepping sauce. Employee washed hands after taking order before prepping pizza
- 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: See source info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling is observed during inspection
- 19: See food temps
- 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: Pizza are prepped and held in tilt per policy
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Little Caesars Pizza				
Establishment Number: 605301811				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
	Caesars Pizza							
Establishment Number #: 6	05301811							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Blueline					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments	5							