TENNESSEE DEPARTMENT OF HEALTH TARI ISHMENT INSPI

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								DN REPORT	sco	RE	_						
Establishment Name			t Nan		Little Caes	ars #1										Farmer's Market Food Unit K Permanent O Mobile	9			
3728 Pinggold Pd						_	Тур	xe of E	Establi	shme	O Temporary O Seasonal									
			11	1.1	5 4	M					t <u>11:45;AM</u> AM/PM									
City						<u>,</u>						-			me o					
		n Da					ment # 60525347			-	Emba		d U			L				
Pun	ose	of In	spect	ion	O Routine	間 Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	suitation/Other				
Risi	Cat	egor			01	<u>\$\$</u> 2	O 3	baba		O 4						up Required O Yes 👯 No I to the Centers for Disease Control a	Number of S		_	
		_		as c	ontributing fac	ctors in foodbo	me illness outbreak	s. P	ublic	c He	alth	Inter	rven	tions	are	control measures to prevent illness o	r injury.	tion		
					ed compliance etc		BORNE ILLNESS RI									INTERVENTIONS ach liam as applicable. Deduct points for catego	er er auboata			
IN	⊧in ci	ompli		19-14		ance NA=not app			ing of the							pection R=repeat (violation of the same				
_	_	_	_		Con	npliance Statu	•		R			_	_	_	_	Compliance Status			R	WT
			NA	NO	Derson in chases	Supervisie						IN	ουτ	NA	NO	Cooking and Roheating of Time/Temp Control For Safety (TCS) Foods				
1	邕	0			performs duties		rates knowledge, and	0	0	5		0	0		0	Proper cooking time and temperatures		8	0	5
2	X		NA	NO	Management and	Employee He d food employee av	wareness; reporting	0			17	_	0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and	i Time as	0	0	
	黨	0			Proper use of res	triction and exclus	ion	0	0	5		IN	OUT	NA	NO	a Public Health Control				
4	IN	OUT O	NA			ood Hygionic Pr sting, drinking, or t			0		18 19	_	0	×		Proper cooling time and temperature Proper hot holding temperatures		0	8	
	욼				No discharge from	meyes, nose, and	mouth	ŏ		5	20	25	0	0	0	Proper cold holding temperatures		0	0	5
6	IN 高	001	NA	and the second second	Preven Hands clean and	ting Contaminat	tion by Hands	0	0			×			0	Proper date marking and disposition			0	
7		ō	0		No bare hand cor	ntact with ready-to	-eat foods or approved	ŏ	ŏ	5	22		0	×	-	Time as a public health control: procedures an	d records	0	0	
8	x		-	-	alternate procedu Handwashing sin	ures followed iks properly supplic	ed and accessible		0	2	-	IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercocked				
	IN	OUT	NA	NO		Approved Sou	irce			_	23	0	0	麗	NO	food		<u> </u>	0	4
			0			proper temperature		6	0			IN	OUT	NA	NO	Highly Susceptible Populations				
11	×	0			Food in good con	dition, safe, and u available: shell st	nadulterated	0	0	5	24	_	0			Pasteurized foods used; prohibited foods not o	merea	0	0	9
	0	0	×	<u> </u>	destruction			0	0			IN	OUT			Chemicals				
		001	NA 家	NO	Food separated a	ection from Com and protected	tamination	0	o	4	25	刻	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, ur	sed	8	0	5
			0			faces: cleaned and		0	_					NA	NO	Conformance with Approved Proce	dures		_	
15	8	0			Proper disposition served	n of unsafe food, n	eturned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process HACCP plan	s, and	0	٥	5
				Goo	d Retail Pract	ices are prever	tive measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into	o foods.			
				011	f=not in compliance		COS=corre				LPR			5		R-repeat (violation of the same code	e nmuision)			
				~~~	Con	pliance Status	1		R		Ē					Compliance Status		COS	R	WT
2	_	OUT O		eurize	Safe d eggs used whe	Food and Wate re required	r	0	0	1		_	UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly des	ianed.			
2	9	0	Wate	r and	ice from approve		and bands	0	0 0	2	4	<u> </u>				and used	·····	0	٥	1
3	0	OUT		nce c		emperature Con		0		1	4	5 0	٥V	Varewa	ashin	g facilities, installed, maintained, used, test strip	ps	0	0	1
3	1	0			ling methods use	d; adequate equip	ment for temperature	0	0	2	4	_	_	lonfoo	d-cor	tact surfaces clean		0	0	1
3	2	0	contr Plant		properly cooked f	or hot holding		0	0	1	4		UT O ⊢	lot and	i cold	Physical Facilities water available; adequate pressure		0	0	2
3	_	0	Appr	oved	thawing methods	used		0	0	1	4	_	O P	Numbir	ng ins	talled; proper backflow devices		0	0	2
3	-	O OUT		mome	eters provided and	d accurate Ind Identification		0	0	1	5	_				waste water properly disposed s: properly constructed, supplied, cleaned		8	0	2
3	5	0	Food	i prop	erly labeled; origin	nal container; requi	ired records available	0	0	1	5	_				se properly disposed; facilities maintained		0	0	1
		OUT				of Food Contan				_	5	5 3	R P	hysica	al faci	ities installed, maintained, and clean		0	0	1
3	6	×	Insec	ts, ro	dents, and animal	is not present		0	0	2	5	1 0	0 A	dequa	ite ve	ntilation and lighting; designated areas used		0	0	1
3	7	0	Cont	amina	ition prevented du	uring food preparat	ion, storage & display	0	0	1		0	UT			Administrative items			_	
3	_	-	_		leanliness			0	0	1	5					nit posted		0	0	0
3	_			- X	ths; properly used ruits and vegetable			8	0		5	5 2	s N	rost re	cent	Compliance Status		O YES	O NO	-
		OUT			Prope	er Use of Utensi	la .									Non-Smokers Protection Act				
4	_				nsils; properly stor guipment and line	red ens; properly store	d dried handled	8	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		80	읭	0
- 4	3	25	Singl	e-use	/single-service an	ticles; properly store	red, used	0	0	1	5	5				oducts are sold, NSPA survey completed		ŏ	õ	Ĵ
					ed properly				0											
																Repeated violation of an identical risk factor may n e. You are required to post the food service establis				

mer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg ort. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. th the Commissioner within ten (10) days of the date of this

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03/06/2023

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03/06/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
	Please call (	) 4232098110	to sign-up for a class.	nun des

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



#### Establishment Information

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Establishment Name: Little Caesars #1 Establishment Number #: [605253471

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature ( Fahrenheit

Observed Violations
Total # 6 Repeated # 0
Repeated # 0
36:
39:
43:
51:
53:
56: Most recent routine inspection report from 2/22/23 not posted.

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



#### Establishment Information

Establishment Name: Little Caesars #1 Establishment Number : 605253471

Comments/Other Observations		
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 5: 6: 7: 8: 9: 0: 1: 5: 6: 7: 8: 9: 0: 1: 5: 6: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 1: 7: 8: 8: 7: 8: 9: 1: 7: 8: 8: 1: 7: 8: 7: 8: 8: 1: 1: 7: 8: 8: 1: 1: 1: 7: 7: 8: 8: 1: 1: 1: 1: 1: 1: 1: 1: 1: 1		
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Additional Comments See last page for additional comments.

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

## Establishment Information

Establishment Name: Little Caesars #1

Establishment Number : 605253471

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Little Caesars #1 Establishment Number #: 605253471

Sources		
Source Type:	Source:	

### Additional Comments

**Priority items # 1,2,14,26 corrected. See original report dated 2/22/23.**