

Purpose of Inspection

Risk Category

**K**Routine

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Little Caesars #1 Remanent O Mobile Establishment Name Type of Establishment 3728 Ringgold Rd. O Temporary O Seasonal Address Chattanooga Time in 02:15 PM AM / PM Time out 03:00; PM 02/22/2023 Establishment # 605253471 Embargoed 0 Inspection Date

O Complaint

О3

O Follow-up

04

O Preliminary

O Consultation/Other

级 Yes O No

Follow-up Required

- 17	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision)																
Compliance Status		COS	OS R WT Compliance Status			Compliance Status	COS	R	WT								
	IN	OUT	NA	NO	Supervision				ш	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Ε.	$\overline{}$	649		_	Person in charge present, demonstrates knowledge, and	_		_	11	"	00.	100		Control For Safety (TCS) Foods			
ין	0	窦			performs duties	0	0	5	10	0	0	×	0	Proper cooking time and temperatures	0	0	- 5
	IN	OUT	NA	NO	Employee Health				17	7 0	0	3%	0	Proper reheating procedures for hot holding	0	0	
2	0	100			Management and food employee awareness; reporting	0	0		1 🗆		0.17			Cooling and Holding, Date Marking, and Time as			
3	×	0			Proper use of restriction and exclusion	0	0	l °	Ш	IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	0	0	X	0	Proper cooling time and temperature	0	0	$\Box$
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	1 19		0	0	0	Proper hot holding temperatures	0	0	1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	20		0	0		Proper cold holding temperatures	0	0	5
			NA		Proventing Contamination by Hands				] [2	1 💥	0	0	0	Proper date marking and disposition	0	0	
6	200	0		0	Hands clean and properly washed	0	0		2	2 0	0	×	0	Time as a public health control: procedures and records	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	_	1 -		_		_	Ľ	$\Box$
Ŀ	~		_	_	alternate procedures followed	_		L.	1 II	IN	OUT	NA	NO				
8	蕊	0		LIN.	Handwashing sinks properly supplied and accessible	0	0	2	l Iz	s 0	lο	XX		Consumer advisory provided for raw and undercooked	0	lol	4
-		_	NA	NO	Approved Source	_		_	1 🗀	1			_	food	-	_	$\Box$
9	黨	0	_		Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	0	0	×	Food received at proper temperature	0		١.	<sub>2</sub>	0	l٥	333		Pasteurized foods used; prohibited foods not offered	0	0	5
11	×	0	$\perp$		Food in good condition, safe, and unadulterated	0	0	5	ΙĽ		Ľ	000		restaurate result assa, premiata result met oriera	_	Ľ	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	ОUТ	NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination				1 2	0	0	3%		Food additives: approved and properly used	0	0	
13		0	窳		Food separated and protected	0	0	4	2	0	25%			Toxic substances properly identified, stored, used	0	0	•
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 🗆	IN	OUT	NA	NO	Conformance with Approved Procedures			
15		0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

	GOOD RETAIL PRACTICES										
		OUT=not in compliance COS=corre				j inspec	tion	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT			Compliance Status	COS	R	WT
	OUT	Safe Food and Water				OUT Utensils and Equipment					
28		Pasteurized eggs used where required	0		1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	-
29		Water and ice from approved source	0		2	40		constructed, and used		_	
30	_	Variance obtained for specialized processing methods	0	0	1	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control		49 Vivalewashing lacinities, illistated, maintained, used, test		viarewasing racinoes, installed, maintained, used, test surps	-	_	٠.		
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nonfood-contact surfaces clean	0	0	1
"	١,٠	control	l۷	۱۷۱	-		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	188	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination		_		53	100	Physical facilities installed, maintained, and clean	0	0	1
36	涎	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	
39	126	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	ı "
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_				Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act		0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0		0
43	100	Single-use/single-service articles; properly stored, used	0	0	1	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1						

ten (10) days of the date of the

Date Signatu

02/22/2023

02/22/2023 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

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



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

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)					
Triple Sink	QA	150						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41*F or below. Product temperatures taken from						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken Wings (walk in)	Cold Holding	37
Sausage	Cold Holding	38
Ham	Cold Holding	35
Chicken Wings (walk in)	Cold Holding	36
Italian Beef	Cold Holding	37

Observed Violations
Total # 9
Repeated # ()
1: Lack of active managerial control over general cleanliness and sanitation. Recommend maintaining daily cleaning checklist on cleaning and sanitizing of food and non-food contact surfaces to properly maintain cleanliness.  2: PIC unaware of reportable symptoms and illnesses regarding the employee illness policy. Directed employee to posted policy and went over reportable policy. Recommend all employees be made aware of the specifics of the employee illness policy.  14: Adequate cleaning and sanitizing frequency not provided. Numerous surfaces dirty throughout kitchen/prep/storage areas. Recommend detailed cleaning regiment to properly maintain cleanliness.  26: Some cleaning products not properly labeled/identified. Cleaning product stored on top of single service products in employee restroom.  36: Outer openings not protected. Back door left open at time of inspection. Outer openings leading to outside must be protected to eliminate dust and insects from entering establishment.  39: Soiled wiping cloth stored on shelving by hand sink.  43: Single service products stored on floor. Must be 6" off floor.
51: Handsink in employee restroom dirty. 53: Mop sink soiled/dirty.

<sup>&</sup>quot;"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



### Establishment Information

Establishment Name: Little Caesars #1
Establishment Number: 605253471

## Comments/Other Observations

- 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: (IN): Observed employees washing hands as needed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN): Food products obtained from approved sources.
- 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: (NA) No raw animal products served/stored at establishment.
- 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.Á.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (IN) TCS foods holding at 135\*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41\*F or below. See food temperatures listed above.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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.	
see last page for additional comments.	

Establishment Information							
	ittle Caesars #1						
Establishment Number #:	605253471						
Sources							
Source Type:	Food	Source:	Approved sources noted				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	ents						