## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Est	abis	hmen	it Nar		Little Caesars #4					Ty;	e of	Establi	shme	El Permanent O Mobile		1	
Address 7601 E Brainerd Rd Ste 1													O Temporary O Seasonal				
City	y				Chattanooga Time in	01	L:2	5 F	<u>M</u>	_ A	M/P	м ті	me ou	ut 01:55: PM AM / PM			
Ins	pectio	n Da	ate		01/18/2023 Establishment # 60525347	3			Emba	irgoe	d C	)					
Pur	rpose	of In	spect		Routine O Follow-up O Complaint			- O Pro					Cor	nsultation/Other			
Ris	k Cat	egor	y		箴1 O2 O3			<b>O</b> 4				Fo	low-	up Required O Yes I No Number of S	Seats	0	
		R			rs are food preparation practices and employee ontributing factors in foodborne illness outbreak									to the Centers for Disease Control and Preven		_	
				as c	FOODBORNE ILLNESS RI												
		(11	urik de	algnat	ed compliance status (IN, OUT, NA, NO) for each sumbered liter										egory.		
18	N⊫in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		S=cor	recte	d on-t	site duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status	ion) COS	R	WT
	IN	OUT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	*	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	न	
2	IN XX		NA	NO	Employee Health Management and food employee awareness; reporting	0				Ó	Ó	Ó	X	Proper reheating procedures for hot holding	00	õ	5
3	Ŕ	ō			Proper use of restriction and exclusion	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN		NA		Good Hygienic Practices					0	0	0		Proper cooling time and temperature	0	0	_
4	XX	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	19 20	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	8	0	
6		OUT	NA	_	Preventing Contamination by Hands Hands clean and properly washed	0	0			*	0		0	Proper date marking and disposition	0	0	9
7	20	0	0	ŏ	No bare hand contact with ready-to-eat foods or approved	0	ŏ	5	22	×	0	0	-	Time as a public health control: procedures and records	0	이	
8	X	0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2	23	IN O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	-
9	IN 宸		NA	NO	Approved Source Food obtained from approved source	0	0	_		IN	-	NA	NO	food Highly Susceptible Populations	-	-	-
10	0	0	0	8	Food received at proper temperature Food in good condition, safe, and unadulterated	0		5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	<u>送</u>	0	×	0	Required records available: shell stock tags, parasite	6	ŏ	Ĩ	H	IN	OUT	NA	NO	Chemicals		-	
	IN		NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	5
	夏溪				Food separated and protected Food-contact surfaces: cleaned and sanitized		0		26	宸 IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
	2		F	1	Proper disposition of unsafe food, returned food not re-		0		27	-	0	8		Compliance with variance, specialized process, and	0	0	5
	~	•			served	-	-	-		-	-	$\sim$		HACCP plan	-	-	-
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
						GOO	D R	а <b>/</b> .\				5					
				- 011	and in compliance COS-com				inso.e	and the second				Purpheat (violation of the same code provision)			WT
				00	enot in compliance COS=come Compliance Status		n-site		inspe					R-repeat (violation of the same code provision) Compliance Status	COS	R	
_	28		_			cted o COS	R	WT 1	E	0	UT	ood a	nd no			-	
- 2	29	8	Past Wate	eurize er and	Compliance Status Safe Food and Water d eggs used where required ice from approved source	Cled o COS O	R R O	WT	4	5	O F	onstru	cted,	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0	•	1
- 2		8	Past Wate Varia	eurize er and ance o	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control	Cled o COS O	R	WT	4	5 6		onstru Varew	cted, ashin	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	0 0	1
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 60		
(192201 (1987. 0-10)	Please call (	) 4232098110	to sign-up for a class.	HDH 025

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



#### Establishment Information

Establishment Name: Little Caesars #4 Establishment Number # 605253473

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	200								

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit
Pepperoni pizza	Hot Holding	140
Chicken wing	Cold Holding	40
Diced ham	Cold Holding	40
Crumbled sausage	Cold Holding	40

L	
Observed Violations	
Total #	
Repeated # 0	
47: Shelving dirty in walk in cooler.	

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



#### Establishment Information

Establishment Name: Little Caesars #4

Establishment Number: 605253473

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

- 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: Proper handwashing observed.

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: Food obtained from 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper TILT procedures observed with pizza timers.
- 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 #4

Establishment Number : 605253473

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Little Caesars #4 Establishment Number #. 605253473

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments