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|---|----------------------------------|---|--|-----|---|--|----------------------------------|----------------------------------|--|---------------------------|---|----------------------------------|-----------------------|--|
| GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report | | | | | | CURRENT SCORE | CURRENT GRADE | | | | | | | |
| | | | | | | 80 | B | | | | | | | |
| Establishment Name: <u>Little Caesars</u> Address: <u>804 N Main ST</u> City: <u>LA FAYETTE</u> Time In: <u>12</u> : <u>25</u> PM Time Out: <u>01</u> : <u>05</u> PM Inspection Date: <u>06/05/2015</u> CFSM: <u>Calib McGill exp 9/26/2016</u> | | | | | | SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69 | | | | | | | | |
| Purpose of Inspection: Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/> | | | | | | | | | | | | | | |
| Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-146-000034</u> | | | | | | | | | | | | | | |
| Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. | | | Good Retail Practices are preventive measures to control the introduction of public pathogens, chemicals, and physical objects into foods. | | | | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.) IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points | | | | | | | | | | | | | | |
| Compliance Status | | | | COS | R | Compliance Status | | COS | R | | | | | |
| 1 | IN | OUT | NA | NO | Supervision | | 4 points | | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 1-2. Person in charge present, demonstrates knowledge, and performs duties | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| 2 | IN | OUT | NA | NO | Employee Health, Good Hygienic Practices, Preventing Contamination by Hands | | 9 points | | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 2-1A. Proper use of restriction & exclusion | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 2-1B. Hands clean and properly washed | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 2-2A. Management awareness; policy present; reporting | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 2-2B. Proper eating, tasting, drinking, or tobacco use | | <input checked="" type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 2-2C. No discharge from eyes, nose, and mouth | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 2-2D. Adequate handwashing facilities supplied & accessible | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| 3 | IN | OUT | NA | NO | Approved Source | | 9 points | | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 3-1A. Food obtained from approved source, parasite destruction | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 3-1B. Food received at proper temperature | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 3-1C. Food in good condition, safe, and unadulterated | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| 4 | IN | OUT | NA | NO | Protection from Contamination | | 9 points | | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 4-1A. Food separated and protected | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 4-2A. Food stored covered | | <input checked="" type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 4-2B. Food-contact surfaces; cleaned & sanitized | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| 5 | IN | OUT | NA | NO | Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory | | 9 points | | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 5-1A. Proper cooking time and temperatures | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 5-1B. Proper reheating procedures for hot holding | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input type="radio"/> | <input type="radio"/> | | | 5-2. Consumer advisory provided for raw and undercooked foods | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| 6 | IN | OUT | NA | NO | Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods | | 9 points | | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 6-1A. Proper cold holding temperature | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 6-1B. Proper hot holding temperature | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input type="radio"/> | <input type="radio"/> | | | 6-1C. Proper cooling time and temperature | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 6-1D. Time as a public health control; procedures and records | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | 6-2. Proper date marking and disposition | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| 7 | IN | OUT | NA | NO | Highly Susceptible Populations | | 9 points | | | | | | | |
| | <input type="radio"/> | <input type="radio"/> | | | 7-1. Pasteurized foods used; Prohibited foods not offered | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| 8 | IN | OUT | NA | NO | Chemicals | | 4 points | | | | | | | |
| | <input type="radio"/> | <input type="radio"/> | | | 8-2A. Food additives; approved and properly used | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| | <input type="radio"/> | <input type="radio"/> | | | 8-2B. Toxic substances properly identified, stored, used | | <input checked="" type="radio"/> | <input type="radio"/> | | | | | | |
| 9 | IN | OUT | NA | NO | Conformance with Approved Procedures | | 4 points | | | | | | | |
| | <input type="radio"/> | <input type="radio"/> | | | 9-2. Compliance with variance, specialized process and HACCP plan | | <input type="radio"/> | <input type="radio"/> | | | | | | |
| GOOD RETAIL PRACTICES (Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point) | | | | | | | | | | | | | | |
| Compliance Status | | | | COS | R | Compliance Status | | | | COS | R | | | |
| 10 | OUT | Safe Food and Water, Food Identification | | | 3 points | | 14 | OUT | Proper Use of Utensils | | | 4 points | | |
| | <input type="radio"/> | 10A. Pasteurized eggs used where required | | | <input type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 14A. In-use utensils; properly stored | | | <input type="radio"/> | <input type="radio"/> | |
| | <input type="radio"/> | 10B. Water and ice from approved source | | | <input type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 14B. Utensils, equipment and linens; properly stored, dried, handled | | | <input type="radio"/> | <input type="radio"/> | |
| | <input type="radio"/> | 10C. Variance obtained for specialized processing methods | | | <input type="radio"/> | <input type="radio"/> | | <input checked="" type="radio"/> | 14C. Single-use/single-service articles; properly stored, used | | | <input checked="" type="radio"/> | <input type="radio"/> | |
| | <input type="radio"/> | 10D. Food properly labeled; original container; required records available; shellstock tags | | | <input type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 14D. Gloves used properly | | | <input type="radio"/> | <input type="radio"/> | |
| 11 | OUT | Food Temperature Control | | | 3 points | | 15 | OUT | Utensils, Equipment and Vending | | | 1 point | | |
| | <input type="radio"/> | 11A. Proper cooling methods used; adequate equipment for temperature control | | | <input type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | <input type="radio"/> | <input type="radio"/> | |
| | <input type="radio"/> | 11B. Plant food properly cooked for hot holding | | | <input type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 15B. Warewashing facilities; installed, maintained, used; test strips | | | <input type="radio"/> | <input type="radio"/> | |
| | <input type="radio"/> | 11C. Approved thawing methods used | | | <input type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 15C. Nonfood-contact surfaces clean | | | <input type="radio"/> | <input type="radio"/> | |
| | <input type="radio"/> | 11D. Thermometers provided and accurate | | | <input type="radio"/> | <input type="radio"/> | | 16 | OUT | Water, Plumbing and Waste | | | 2 points | |
| 12 | OUT | Prevention of Food Contamination | | | 3 points | | | <input type="radio"/> | 16A. Hot and cold water available; adequate pressure | | | <input type="radio"/> | <input type="radio"/> | |
| | <input checked="" type="radio"/> | 12A. Contamination prevented during food preparation, storage display | | | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 16B. Plumbing installed; proper backflow devices | | | <input type="radio"/> | <input type="radio"/> | |
| | <input checked="" type="radio"/> | 12B. Personal cleanliness | | | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 16C. Sewage and waste water properly disposed | | | <input type="radio"/> | <input type="radio"/> | |
| | <input type="radio"/> | 12C. Wiping cloths; properly used and stored | | | <input type="radio"/> | <input type="radio"/> | | 17 | OUT | Physical Facilities | | | 1 point | |
| | <input type="radio"/> | 12D. Washing fruits and vegetables | | | <input type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 17A. Toilet facilities; properly constructed, supplied, cleaned | | | <input type="radio"/> | <input type="radio"/> | |
| 13 | OUT | Postings and Compliance with Clean Air Act | | | 1 point | | | <input checked="" type="radio"/> | 17B. Garbage/refuse properly disposed; facilities maintained | | | <input checked="" type="radio"/> | <input type="radio"/> | |
| | <input type="radio"/> | 13A. Posted: Permit/Inspection/Choking Poster/Handwashing | | | <input type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 17C. Physical facilities installed, maintained, and clean | | | <input type="radio"/> | <input type="radio"/> | |
| | <input type="radio"/> | 13B. Compliance with Georgia Smoke Free Air Act | | | <input type="radio"/> | <input type="radio"/> | | <input type="radio"/> | 17D. Adequate ventilation and lighting; designated areas used | | | <input type="radio"/> | <input type="radio"/> | |
| | <input checked="" type="radio"/> | 18. Insects, rodents, and animals not present | | | <input checked="" type="radio"/> | <input type="radio"/> | | 18 | OUT | Pest and Animal Control | | | 3 points | |
| Person in Charge (Signature) _____ (Print) Amber | | | | | | Date: 06/05/2015 | | | | | | | | |
| Inspector (Signature) Kacy Hurlbert | | | | | | Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> | | | | | | | | |
| | | | | | | Follow-up Date: | | | | | | | | |

Food Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

| | | |
|--|------------------------------------|---------------------------|
| Establishment Little Caesars | Permit # FSP-146-000034 | Date 06/05/2015 |
| Address 804 N MAIN ST | City/State LA FAYETTE GA | Zipcode 30728 |

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--|-----------|---|-----------|---|----------|
| Poultry Chicken wings / Hot-Hold Unit, Hot box | 160.0 ° F | Poultry Chicken wings / Prep Area, | 40.0 ° F | Pork Italian sausage / Prep Area, | 40.0 ° F |
| Pork Pepperoni / Prep Area, | 40.0 ° F | Other PHF Pizza / Final Cook Temp., | 210.0 ° F | Other PHF Pizza sauce / Walk-In Cooler, | 38.0 ° F |
| Pork Italian sausage / Walk-In Cooler, | 38.0 ° F | Other PHF Cheese pizza / Hot-Hold Unit, | 144.0 ° F | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Observation and Corrective Action |
|-------------|--|
| 2-2B | Violation of Code: [.03(5)(j)1&2] Observed employee water bottle on top of single service items in the kitchen. /CA: Told PIC employees can only drink out of single service cups with lids and straws while in the kitchen which must be kept under any food or single service products. Corrected On-Site. New Violation. |
| 4-2A | Violation of Code: [.04(4)(c)1(iv)] Observed several food items being stored uncovered. There was an abundance of flies in the facility as well. Containers of butter as well as bags of flour, and corn meal were stored uncovered. /CA: Discussed the issue with PIC. Corrected On-Site. New Violation. |
| 8-2B | Violation of Code: [.07(6)(c)] Observed chemicals stored above open food and single use items. A bottle of glass cleaner was stored on shelving above open bags of flour and corn meal. More sanitizer sorted on top of pizza boxes. /CA: PIC removed the chemicals from above the food and pizza boxes. Corrected On-Site. New Violation. |
| 12A | Violation of Code: [.04(4)(g)] Observed open bags of flour being stored on the floor in the back of the facility. /CA: PIC will make sure to keep food stored in appropriate places and will keep covered. Corrected On-Site. New Violation. |
| 12B | Violation of Code: [.03(5)(i)] Observed employees preparing food without wearing hair restraints. /CA: Discussed with PIC and employees put on hair restraints. Corrected On-Site. New Violation. |
| 14C | Violation of Code: [.05(10)(f)] Observed a box of single service lids wide open on shelving units and covered in various food debris and other debris. /CA: PIC will discard this box of lids and keep the single service items protected in the future. Corrected On-Site. New Violation. |
| 17C | Violation of Code: [.07(5)(a),(b)] Observed build-up of grease and water on the floors walls around the grease trap and three compartment sink area. Also observed lots of splattered food on the walls throughout the facility. /CA: PIC will thoroughly clean the floors and walls in the establishment. New Violation. |
| 18 | Violation of Code: [.07(5)(k)] Observed an abundance of live flies throughout the facility including on food being served. /CA: Discussed increasing pest control for the facility with PIC. New Violation. |

Remarks

Person in Charge (Signature)

Date: 06/05/2015

Inspector (Signature) Kacy Hurlbert

Date: 06/05/2015