

Food Establishment Inspection Report

Score: 82

Establishment Name: LITTLE CAESARS STORE 10

Establishment ID: 3034020780

Location Address: 2958 WAUGHTOWN STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 16 / 2017 Status Code: A

Zip: 27107 County: 34 Forsyth

Time In: 12 : 25 ☐ am ☒ pm Time Out: 03 : 00 ☐ am ☒ pm

Permittee: PREMIER STORES INC.

Total Time: 2 hrs 35 minutes

Telephone: (336) 293-4810

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.									
Public Health Interventions: Control measures to prevent foodborne illness or injury.									
	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652									
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Employee Health .2652									
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hands clean & properly washed	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food obtained from approved source	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food received at proper temperature	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food in good condition, safe & unadulterated	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food separated & protected	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper cooking time & temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper reheating procedures for hot holding	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper cooling time & temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper hot holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper date marking & disposition	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Time as a public health control: procedures & records	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved & properly used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices									
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized eggs used where required	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Water and ice from approved source	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Plant food properly cooked for hot holding	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Approved thawing methods used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Insects & rodents not present; no unauthorized animals	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Wiping cloths: properly used & stored	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Washing fruits & vegetables	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654									
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		In-use utensils: properly stored	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Non-food contact surfaces clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:						18			



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: LITTLE CAESARS STORE 10
 Location Address: 2958 WAUGHTOWN STREET
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27107
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: PREMIER STORES INC.
 Telephone: (336) 293-4810

Establishment ID: 3034020780
☒ Inspection ☐ Re-Inspection Date: 08/16/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: II
 Email 1: rest10@premierstoresinc.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	three comp sink	121						
ambient	walk in cooler	43						
pizza	hot hold	150						
chicken wings	hot hold	154						
ambient	hot hold	157						
sausage	make unit	44						
beef	make unit	44						
quat sanitizer	three comp	200						

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 2-102.12 Certified Food Protection Manager - C: Manager on duty does not have food safety certification. Manager on duty shall be certified in food safety through passing an approved ANSI-accredited food safety certification program and be on-site during all hours of operation. Obtain certification.//2-103.11 (A)-(L)Person-In-Charge-Duties - PF: Employees not aware of correct handwashing procedures; manager not aware of how to test sanitizer; and employees not aware of what a thermometer is or how to use it for food safety. The PERSON IN CHARGE shall ensure that: (D) EMPLOYEES are effectively cleaning their hands, by routinely monitoring the EMPLOYEES' handwashing; (I) EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water SANITIZING, and chemical concentration, pH, temperature, and exposure time for chemical SANITIZING; (L) EMPLOYEES are
- 2-103.11 (M) Person in Charge-Duties - PF: 0 pts. Manager unaware of the employee health policy posted on wall. FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD. CDI: Manager spoke with general manager and was informed where the information was posted.
- 2-301.12 Cleaning Procedure - P: One employee washed hands for less than 10 seconds. FOOD EMPLOYEES shall rinse hands, apply cleaning compound, rub together vigorously for at least 10 to 15 seconds, thoroughly rinse and dry.//2-301.14 When to Wash - P: Two employees washed hands, then recontaminated hands by turning off faucet handles without using a barrier, like a paper towel. CDI: Employees rewashed hands properly, then used paper towel to turn off faucets.

Person in Charge (Print & Sign): *First* Jocelyne *Last* Barba

Regulatory Authority (Print & Sign): *First* Michelle *Last* Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 08 / 25 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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Observations and Corrective Actions

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- 8 6-301.12 Hand Drying Provision - PF: Front handsink missing paper towels. Handwashing sinks shall be equipped with approved hand drying devices or paper towels at all times. CDI: Paper towels stocked.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Quat sanitizer registering below 150 ppm in spray bottle. Quat sanitizer shall range from 150-400 ppm or as otherwise indicated by manufacturer for effective sanitization. CDI: Bottle refilled with 200 ppm quat.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Majority of dishes soiled with food debris and grease/sticky residue. Food contact surfaces of equipment and utensils shall be clean to sight and touch. Verification required for cleaning of dishes by 8-17-17 to Michelle Bell.//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P: In-use tongs, spatulas, etc. washed every 6 hrs as stated by manager. Food contact surfaces of utensils shall be cleaned every 4 hours. CDI: Manager educated.//4-702.11 Before Use After Cleaning - P: Mixer is not sanitized after being washed and rinsed as stated
- 26 7-201.11 Separation-Storage - P: 0 pts. Two bottles of stainless cleaner over dough machine on shelf. One bottle of cleaner facing to-go bags on shelf by register. Chemicals shall be stored to prevent contamination of food, clean equipment, and single-service articles. CDI: Chemicals moved.
- 34 4-502.11 (B) Good Repair and Calibration - PF: Only thermometer present is not working. Battery needs replacement and employees educated on using a thermometer to measure food temperatures. Verification required on 8-25-17 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: REPEAT: Many ingredients not labeled with common name of food including parmesan cheese, salt/pepper mix, etc. Ingredients removed from bulk container shall be label with common name unless easily recognizable, like pasta or rice. Label all ingredient containers.
- 36 6-501.111 Controlling Pests - PF: Flies throughout kitchen. Pests shall be controlled to eliminate them from the premises. Increase pest control monitoring.//6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C: Dead flies on windowsills by drive thru window. Remove dead pests from facility.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Pizza dough on rack in kitchen not covered. Pizza sauce in cases and bucket for sauce machine on floor. Food shall be protected from contamination by the premises by storing covered and at least 6 inches above the floor.//3-307.11 Miscellaneous Sources of Contamination - C: Employee cell phone on shelf above make unit. Several employee drinks stored above food for pay (in walk in cooler/upright freezer). Employee personal items/drinks shall be stored to prevent contamination of food for pay.



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- 38 2-302.11 Maintenance-Fingernails - PF: 0 pts. Employee preparing pizza with painted fingernails. (B) Unless wearing intact gloves in good repair, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD. Pf CDI: Employee donned gloves.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: Scoop with no handle being stored in flour bin. In-use utensils shall be stored with handle out-of-ingredient.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. A few containers stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing before stacking together.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Pizza boxes and inserts stored on floor in storage room. Toilet paper stored on floor of men's bathroom. Single service articles shall be stored at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. Sweep broken at base of walk in cooler door. Sprayer spring arm broken. Rust present in front handsink. Assess for rust underneath rolling prep tables. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: Sanitizer vat at three comp sink soiled. Warewashing equipment shall be cleaned at least every 24 hours or as frequently as necessary.//4-603.15 Washing, Procedures for Alternative Manual Warewashing Equipment - C,4-603.16 Rinsing Procedures - C: Dough press is only sanitized. EQUIPMENT and UTENSILS shall be washed as specified under ¶ 4-603.14(A), which states "EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices." Washed UTENSILS and EQUIPMENT shall be rinsed so that abrasives are removed and cleaning chemicals are removed.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: Cleaning needed on all shelving and prep sinks, can opener/holder, door to walk in cooler, dust in hood over oven and oven, faucet handles, outsides of equipment/underneath prep surfaces. Nonfood contact surfaces of equipment shall be clean.



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- 49 5-203.14 Backflow Prevention Device, When Required - P: New dough water machine installed to water line with no visible backflow preventer. Provide documentation for internally installed backflow prevention device or add device to water line. Consult plumbing inspections for ASSE device number. Verification of installation/documentation required by 8-25-17 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.//5-205.15 System Maintained in Good Repair - P: Large leak at mopsink. Plumbing system shall be maintained in good repair.
- 50 5-402.13 Conveying Sewage - P: 0 pts. Mops hanging to dry over floor tile near three comp sink with sewage running on floor. SEWAGE shall be conveyed to the point of disposal through an APPROVED sanitary SEWAGE system or other system, including use of SEWAGE transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to LAW. CDI: Mops moved to mopsink. Install mop hanger over mopsink drain.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: All handsinks soiled. Maintain handwashing fixtures clean.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C: Trash present around dumpster. Maintain refuse area clean.//5-501.113 Covering Receptacles - C: REPEAT: Both lids open to dumpster. Maintain refuse containers closed at all times to prevent attraction of pests.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Recaulk prep sink, handsink, and three comp sink to wall. In men's bathroom, caulk toilet to floor. Tile cracking around mopsink and some cracking throughout. FRP coming loose from window area. Floors, walls, and ceilings shall be maintained cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: REPEAT: Heavy soil on floors especially under equipment. Walls with soil throughout. Ceiling splatter/dust present. Floors, walls, and ceilings shall be maintained clean.//6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C: Coved base missing from outside of mopsink. Floor/wall junctures shall be coved.



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