

# Food Establishment Inspection Report

Score: 86.5

Establishment Name: LITTLE CAESARS

Establishment ID: 3034020884

Location Address: 931 A SOUTH MAIN ST

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: ACES, LLC

Telephone: (336) 996-1065

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/23/2023 Status Code: A

Time In: 1:55 PM Time Out: 3:40 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

## 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

Compliance Status				OUT	CDI	R	VR
<b>Supervision .2652</b>							
1	IN	OUT	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN	OUT	N/A	Certified Food Protection Manager	X	0	X
<b>Employee Health .2652</b>							
3	X	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	X	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0
5	X	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>							
6	IN	OUT		Proper eating, tasting, drinking or tobacco use	1	0	0
7	X	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>							
8	X	OUT		Hands clean & properly washed	4	2	0
9	X	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	X	OUT	N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>							
11	X	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	X	Food received at proper temperature	2	1	0
13	X	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	X/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>							
15	X	OUT	N/A/N/O	Food separated & protected	3	1.5	0
16	IN	OUT		Food-contact surfaces: cleaned & sanitized	X	1.5	0
17	X	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>							
18	IN	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	IN	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	X	OUT	N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	X	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0
24	IN	OUT	N/A/N/O	Time as a Public Health Control; procedures & records	3	0	X
<b>Consumer Advisory .2653</b>							
25	IN	OUT	X	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>							
26	IN	OUT	X	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>							
27	IN	OUT	X	Food additives: approved & properly used	1	0.5	0
28	IN	OUT	N/A	Toxic substances properly identified stored & used	2	X	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>							
29	IN	OUT	X	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0

## Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status				OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>							
30	IN	OUT	X	Pasteurized eggs used where required	1	0.5	0
31	X	OUT		Water and ice from approved source	2	1	0
32	IN	OUT	X	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>							
33	X	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN	OUT	X/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	X	OUT	N/A/N/O	Approved thawing methods used	1	0.5	0
36	X	OUT		Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>							
37	X	OUT		Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>							
38	IN	OUT	X	Insects & rodents not present; no unauthorized animals	2	1	X
39	IN	OUT	X	Contamination prevented during food preparation, storage & display	2	X	0
40	IN	OUT	X	Personal cleanliness	X	0.5	0
41	X	OUT		Wiping cloths: properly used & stored	1	0.5	0
42	IN	OUT	X	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>							
43	X	OUT		In-use utensils: properly stored	1	0.5	0
44	IN	OUT	X	Utensils, equipment & linens: properly stored, dried & handled	1	0	0
45	X	OUT		Single-use & single-service articles: properly stored & used	1	0.5	0
46	X	OUT		Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>							
47	X	OUT		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	X	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	OUT	X	Non-food contact surfaces clean	X	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>							
50	X	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	X	OUT		Plumbing installed; proper backflow devices	2	1	0
52	X	OUT		Sewage & wastewater properly disposed	2	1	0
53	X	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	IN	OUT	X	Garbage & refuse properly disposed; facilities maintained	1	0	X
55	IN	OUT	X	Physical facilities installed, maintained & clean	X	0.5	0
56	IN	OUT	X	Meets ventilation & lighting requirements; designated areas used	1	0	0
<b>TOTAL DEDUCTIONS:</b>				13.5			



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LITTLE CAESARS  
 Location Address: 931 A SOUTH MAIN ST  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: ACES, LLC  
 Telephone: (336) 996-1065

Establishment ID: 3034020884  
☒ Inspection ☐ Re-Inspection Date: 01/23/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: michelle31973@yahoo.com  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Sausage	Pizza Flip Top	37						
Mozzarella Cheese	Pizza Flip Top	41						
Wings	Walk In Cooler	42						
Cheese	Walk In Cooler	41						
Ambient	Walk In Cooler	39						
Hot Water	3 Compartment Sink	130						
Sanitizer	3 Compartment Sink	300						
Quaternary								

*First*

Person in Charge (Print & Sign): Laura

*Last*

Carter

*First*

Regulatory Authority (Print & Sign): Glen

*Last*

Pugh

*Laura Carter*

*Glen Pugh*

REHS ID: 3016 - Pugh, Glen

REHS Contact Phone Number: (336) 703-3164

Verification Required Date:

Authorize final report to  
be received via Email:



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section  
 DHHS is an equal opportunity employer.  
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● Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** LITTLE CAESARS

**Establishment ID:** 3034020884

**Date:** 01/23/2023 **Time In:** 1:55 PM **Time Out:** 3:40 PM

### 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.

- 1 2-102.11 (A), (B) and (C) (1), (4) - (16) (PF) - Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code.  
\*\*\*The PIC was not a CFPM and there were priority violations during inspection. PIC was not aware of TPHC requirements.
- 2 2-102.12 (A) Certified Food Protection Manager (C) - The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.  
\*\*\*The PIC was not a CFPM.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) - An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.  
\*\*\*Open employee bottle beverage stored in reach in freezer with food items. A cigarette was laying on shelf with single service items. Employee cigarette pack and drink sitting on top of food packages.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) - A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: Quaternary ammonia shall have a concentration between 200-400 ppm.  
\*\*\*Sanitizer was dispensing at 0 ppm. CDI bag was empty and replaced measured at 300 ppm.  
  
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.  
\*\*\*Majority of utensils and equipment checked stored clean still had grease residue or food debris on them. CDI these were sent back to be cleaned and sanitized. This has been a repeated violation.
- 24 3-501.19 Time as a Public Health Control (P) (Pf) - (B) If time without temperature control is used as the public health control up to a maximum of 4 hours: (3) The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control; (5) The FOOD in unmarked containers or PACKAGES, or marked to exceed a 4-hour limit shall be discarded.  
\*\*\*Pizza sauce in bucket, pizza sauce in cups, and uncooked pizzas were not marked with times. CDI discussed TPHC procedures with PIC and times for products were marked. Unmarked foods that are required to be for TPHC will be asked to be discarded for future inspections.
- 28 7-201.11 Separation - Storage (P)- POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.  
\*\*\*A bottle of degreaser was stored on the sanitize portion of 3 compartment sink next to clean equipment. CDI bottle was moved to prevent accidental contamination.
- 38 6-202.15 Outer Openings, Protected (C) - Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by: (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors.  
\*\*\*The back door was open during inspection. The door is not closing completely on it's own and needs to be adjusted.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.  
\*\*\*Bags of flour stored on floor near hot boxes. Power tools stored on top of bags of flour and employee personal belongings stored on food products.
- 40 2-402.11 Effectiveness - Hair Restraints (C) - FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLESERVICE and SINGLE-USE ARTICLES.  
\*\*\*Employees were not wearing hair restraints.  
  
2-303.11 Prohibition - Jewelry (C) - Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.  
\*\*\*Employee working with food was wearing a watch.

- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored:(1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.  
\*\*\*Racks storing cleaned equipment at 3 compartment sink have debris on them and need to be cleaned. A pair of soiled cleaning gloves was lying on top of cleaned equipment on these racks.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.  
\*\*\*There is a build up of grease, food residue, and other debris on surfaces of all equipment. Additional routine cleaning is needed throughout the restaurant to include but not limited to the following: -Wire shelving in all areas; -Walk in cooler fan guards and blades; -Push carts and speed racks; -Pizza oven conveyors; -Pizza sauce unit; -Dough mixer; -Prep tables, shelves underneath, and equipment legs; -Dunnage racks throughout; -Walk in cooler door and gaskets; -Oil refilling station; -Dry ingredient bins such as flour and parmesan cheese.
- 54 5-501.113 Covering Receptacles (C) - Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.  
\*\*\*Dumpster side door left open. This dumpster is shared between the businesses at the location.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.  
\*\*\*The floors and walls need additional cleaning throughout the restaurant. Air vents need additional cleaning.
- 6-501.16 Drying Mops (C) - After use, mops shall be placed in a position that allows them to air dry without soiling walls, EQUIPMENT, or supplies.  
\*\*\*The mop sink is full of wet used mop heads.
- 6-501.113 Storing Maintenance Tools (C) - Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: (A) Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.  
\*\*\*Power tool left sitting on top of bags of flour and on top of bottled drinks in back.
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) - (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.  
\*\*\*Employee personal belongings are being left on food prep services or stored on with restaurant supply of food/paper goods.

### **Additional Comments**

The grade card must remain posted at all times. A request for reinspection may be made by contacting Glen Pugh at 336-703-3164 or pughgm@forsyth.cc and one will be made within 15 days of the request.