

Food Establishment Inspection Report

Score: 82

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 Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/09/2024 Status Code: A

Time In: 2:25 PM Time Out: 6:15 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 5

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
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0	X	X
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		X	0		X
Employee Health .2652					
3	IN <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	X	X
4	IN <input checked="" type="checkbox"/>				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	IN <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/>				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	IN <input checked="" type="checkbox"/>				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	IN <input checked="" type="checkbox"/>				
Hands clean & properly washed		4	X	0	X
9	IN <input checked="" type="checkbox"/>				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	IN <input checked="" type="checkbox"/>				
Handwashing sinks supplied & accessible		2	X	0	X
Approved Source .2653, .2655					
11	IN <input checked="" type="checkbox"/>				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/>				
Food received at proper temperature		2	1	0	
13	IN <input checked="" type="checkbox"/>				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/>				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/>				
Food separated & protected		3	1.5	0	
16	IN <input checked="" type="checkbox"/>				
Food-contact surfaces: cleaned & sanitized		X	1.5	0	X
17	IN <input checked="" type="checkbox"/>				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input checked="" type="checkbox"/>				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/>				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/>				
Proper cooling time & temperatures		3	1.5	0	
21	IN <input checked="" type="checkbox"/>				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/>				
Proper cold holding temperatures		3	1.5	0	
23	IN <input checked="" type="checkbox"/>				
Proper date marking & disposition		3	1.5	X	X
24	IN <input checked="" type="checkbox"/>				
Time as a Public Health Control; procedures & records		X	1.5	0	X
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/>				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/>				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/>				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/>				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/>				
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
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/>				
Pasteurized eggs used where required		1	0.5	0	
31	IN <input checked="" type="checkbox"/>				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/>				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN <input checked="" type="checkbox"/>				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/>				
Approved thawing methods used		1	0.5	0	
36	IN <input checked="" type="checkbox"/>				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	IN <input checked="" type="checkbox"/>				
Food properly labeled: original container		2	X	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	IN <input checked="" type="checkbox"/>				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	IN <input checked="" type="checkbox"/>				
Contamination prevented during food preparation, storage & display		2	1	X	
40	IN <input checked="" type="checkbox"/>				
Personal cleanliness		1	0.5	0	X
41	IN <input checked="" type="checkbox"/>				
Wiping cloths: properly used & stored		1	0.5	0	
42	IN <input checked="" type="checkbox"/>				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="checkbox"/>				
In-use utensils: properly stored		1	0.5	0	
44	IN <input checked="" type="checkbox"/>				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	IN <input checked="" type="checkbox"/>				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	IN <input checked="" type="checkbox"/>				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/>				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	X
48	IN <input checked="" type="checkbox"/>				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/>				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	IN <input checked="" type="checkbox"/>				
Hot & cold water available; adequate pressure		1	0.5	0	X
51	IN <input checked="" type="checkbox"/>				
Plumbing installed; proper backflow devices		2	1	0	
52	IN <input checked="" type="checkbox"/>				
Sewage & wastewater properly disposed		2	1	0	
53	IN <input checked="" type="checkbox"/>				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	IN <input checked="" type="checkbox"/>				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	IN <input checked="" type="checkbox"/>				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	IN <input checked="" type="checkbox"/>				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
TOTAL DEDUCTIONS:					18



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
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 Permittee: ACES, LLC
 Telephone: (336) 996-1065

Establishment ID: 3034020884
 Inspection Re-Inspection Date: 05/09/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: II
 Email 1: michelle31973@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pepperoni/make unit	41				
ham/make unit	36				
cheese stix/reach in cooler	35				
pepperoni/reach in cooler	41				
chicken wings/hot hold	163				
pepperoni pizza/hot hold	180				
cheese pizza/final reheat	207				
quat sanitizer/wiping cloth bucket	150				
chicken wings/walk in cooler	41				
pepperoni/cooling at 319	58				
pepperoni/cooling at 400	46				
cheese/cooling at 319	54				
cheese/cooling at 400	45				
hot water/three comp sink	135				
quat sanitizer/three comp sink	300				
ambient/TO go HOT units	135				

Person in Charge (Print & Sign): *First* Buddy
Last Earley
 Regulatory Authority (Print & Sign): *First* Michelle
Last Bell




REHS ID: 2464 - Bell, Michelle Verification Dates: Priority: Priority Foundation: 05/17/2024 Core:

REHS Contact Phone Number: (336) 703-3134 Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: LITTLE CAESARS

Establishment ID: 3034020884

Date: 05/09/2024 **Time In:** 2:25 PM **Time Out:** 6:15 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) Demonstration (PF): REPEAT: The person in charge was not a certified food protection manager and there were priority violations during the inspection. 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. CDI: District Manager arrived during inspection and helped to inform employees on proper procedures.//2-103.11 (A) - (P) Person-In-Charge Duties (Pf): Employees were not washing hands at the appropriate times. CDI: District manager arrived during inspection and directed manager and employees on duties to fulfill.
- 2 2-102.12 (A) Certified Food Protection Manager (C) - REPEAT: The manager on duty at the start of the inspection was not a certified food protection manager. 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.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) - REPEAT: New employee was asked about symptoms and illnesses to report to management when they are not feeling well. They were not aware of an employee health policy, but stated they would not come to work with fever, or vomiting because of pregnancy. (A) The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. Employee Health policy is posted on-site. Recommend regular discussions with employees to emphasize the importance of reporting symptoms/illnesses. CDI: Discussed with District Manager.
- 8 2-301.14 When to Wash (P): Employees not washing hands when required. One employee dug into ear then placed hand on prep table portion of make unit without first washing hands. One employee took cell phone out of pocket and held in both hands, then flipped hair with hands, then placed phone back in pocket; afterwards, continued placing cheese with both hands in muffin tins for pizza cups without first washing hands. One employee cut finger, retrieved a bandage and glove, placed bandage on finger and then donned glove on hand without first washing hands. Employee, when prompted to wash hands, washed hands properly then turned off faucets without using a barrier, like a paper towel, to prevent recontamination of hands, once cleaned. CDI: All employees instructed to stop current tasks and wash hands at the handwashing sink after being taught proper handwashing techniques. Throughout the rest of the inspection, employees washed hands properly when needed.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) - Back handwashing sink had mushrooms present in drain and looked like it had been used as a dump sink. Handwashing sinks shall only be used for handwashing and for no other purpose. CDI: Manager educated.//6-301.12 Hand Drying Provision (Pf): No paper towels present at rear handwashing sink. Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels. CDI: Manager supplied towels at sink. Employees stated they like using this handwashing sink better than the other one. Maintain all handwashing sinks stocked at all times to prevent lack of handwashing in the facility.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - REPEAT: Majority of utensils and equipment checked stored clean still had grease residue or food debris on them. "Clean" pizza pans used for fresh dough still have food debris present from previous pizzas. Dough mixer "cleaned" by employee during inspection still had accumulation of soiled and wet dough clumped at mixer attachment parts after the cleaning had been completed. (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. Verification required to ensure utensils and equipment are being correctly cleaned and sanitized on May 17, 2024.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P): Datemarking label on sauce in walk in cooler was marked for Saturday disposition but created on Wednesday and has a three day hold. A FOOD specified in 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen; (2) Is in a container or PACKAGE that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). CDI: Sauce discarded.
- 24 3-501.19 Time as a Public Health Control (P) (Pf) -REPEAT: Time was not marked for the pizza sauce in dispenser or for sauce cups at the to-go pizza station. Variance paperwork was present, but written procedures in-house to explain how sauce is labeled with time were not provided. District manager stated if sauce was not used, it was a fairly new bucket, and it was the end of the night, sauce may be put back in the walk in cooler and saved for the next day's use. (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. CDI: REHS explained difference between use of time vs. temperature for District Manager. Written procedures provided during inspection. Sauce cups labeled with time.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C): Many food ingredients (shakers, sauces, etc) removed from original, bulk containers were not labeled. Except for containers holding FOOD that can be readily and

unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.

- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C): Cheesy Jalapeno sauce in case on floor. Food shall be stored at least 6 inches above the floor.
- 40 2-402.11 Effectiveness - Hair Restraints (C): All employees not wearing hair restraints while working with food and clean equipment at beginning of inspection. Except as provided in (B) of this section, 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 SINGLE-SERVICE and SINGLE-USE ARTICLES.//2-303.11 Prohibition - Jewelry (C) -REPEAT: Employee slicing pizzas wearing multiple bracelets. 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.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - Racks storing cleaned utensils soiled. Racks to hold pizzas stored within splash of front handwashing sink. Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLEUSE 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.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C): Multiple packages of pizza boxes being stored on the floor either up on-end of laying flat. Single-use articles shall be stored at least 6 inches above the floor.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf) - A few pizza cutters with chipped blades. Multiuse FOOD-CONTACT SURFACES shall be:(1) SMOOTH; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have SMOOTH welds and joints. Verification of replacement/disposal required by May 17, 2024.//4-501.11 Good Repair and Proper Adjustment - Equipment (C) - REPEAT: The door to the walk in cooler is damaged at the base and the gasket is torn. Shelving in walk in cooler is chipping paint. Shelving in reach in cooler is chipping/rusting at ends. Re-caulk handwashing sink where pink mold is present by three comp sink. Equipment shall be maintained in good repair.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C): Sanitize vat to three comp sink and sanitize drainboard soiled. Warewashing equipment shall be cleaned as frequently as necessary.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Additional routine cleaning is needed throughout the kitchen to include but not limited to the following: -Wire shelving in dry storage areas; -Wire shelving in walk in cooler; -Push carts and speed racks; -Shelves underneath prep tables, and equipment legs; -Dunnage racks throughout; -Walk in cooler walls and door; -Caulking at 3 comp sink -Dry ingredient bins such as flour and parmesan cheese; -Hot box gaskets, oven, etc. NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
- 50 5-103.12 Pressure (Pf): Front handwashing sink has very low pressure. Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water. Verification of increased water pressure required by May 17, 2024.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C): Toilet in employee restroom soiled. Handwashing sink at front soiled. Plumbing fixtures shall be maintained clean.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C): Left dumpster busted at bottom and leaking. Receptacles shall be maintained in good repair.//5-501.113 Covering Receptacles (C): Two dumpster doors open. Maintain receptacles covered.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - The floors and walls need additional cleaning throughout the kitchen due to heavy soil; especially in corners, under equipment/tables, and walls at 3 comp and pizza cutting area. Splatter present on ceiling. Floors soiled with heavy accumulation in walk in cooler. Mopsink heavily soiled. Physical facilities shall be cleaned as often as necessary to keep them clean.//6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Repairs are needed for cracked floor tiles throughout (especially grease trap/mop pit); floor tiles coming up from floor in area around three comp sink drain as well. Cove molding in walk in cooler is damaged and coming loose from wall in multiple areas. Wall damage in bathroom and dry storage. Hole in wall by flour storage rack. Re-caulk mopsink. Sinks in areas need re-caulked to walls and toilet to floor. Physical facilities shall be maintained in good repair.
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C): Dr. Pepper present on walk in cooler shelving. Employee beverages shall be stored in a designated employee storage area only.