CITY OF TITUSVILLE DEPARTMENT OF HEALTH				No. of Risk Factor/Interventions Violations No. of Repeat Risk Factor/Intervention/Violations					Date		:
									Current Expiration	5/25/20	17
Estab	lishment		Location					Phone			
Litt	tle Caesar's		410 E C							-	
Licens Permi	a-# '		Purpos	e of Inspe	ection	Est Type	DI		ategory		
Citte	Todd	Graves	(Routí	ne) Folio	w-up	FS (RS	<u> </u>	(Hi	gh Med	fium Lov	~
		FOODBORNE ILLNESS	S RISK FACTO	ORS AND	PUBL	IC HEALTH	INTERVEN	TIONS	5		
TN		ted compliance status (IN, OUT, N/O, N OUT = not in compliance N/O = no				COS = cor			iate box for C inspection		
	•	Compliance Status	cos	R R	neabte		mpliance			a – repeat ii	CC
		Demonstration of Knowledge				Potentially I	•			perature	
		Certification by accredited program,		16				ooking time & temperatures			Т
1	IN (OUT)	compliance with Code, or correct resp	onses	17	IN O	UT N/A N/O	Proper reh	eating p	rac for hot ho	olding	
		Employee Health		18		UT N/A N/O	· ·		e & temperate		1
2	IN OUT	Management awareness; policy prese		19		UT N/A N/O			temperature		-
3	IN OUT	Proper use of reporting, restriction & Good Hygienic Practices	exclusion	20		UT N/A N/O	<u> </u>		j temperature 19 & dispositio		+
4	IN OUT N/O	Proper eating, tasting, drinking, or tobac	cco use	22	· · · · · · · · · · · · · · · · · ·				ith control; p		+
5	IN OUT N/O	No discharge from eyes, nose, and mo						·	, F		
	Pre	eventing Contamination by Hands					Consum				
6	IN OUT N/O	Hands clean & properly washed		23	IN OL	Π N/A	Consumer undercook		provided for	raw or	
7	IN OUT N/A N/O	No bare hand contact with RTE foods	or		Highly Susce					e	
	IN OUT N/A N/O	approved alternate method properly f				nigi					
8	IN OUT	Adequate handwashing facilities supplied accessible	1&	24	IN OL	IT N/A	not offered		used; prohibit	ed todas	
		Approved Sources					Ch	emical			
9	IN OUT	Food obtained from approved source		25	IN OL	IT N/A			oved & prope	·	1
10	IN OUT N/A N/O	Food received at proper temperature		26	IN OL	JT N/A	Toxic substa used	ances pro	operly identifie	d, stored &	
11	IN OUT	Food in good condition, safe & unadu	lterated			Conform	ance with	Appro	ved Proce	dures	
12	IN OUT N/A N/O	Required records available: shelf stoci parasite destruction	k tags,	27	IN OU	IT N/A	Compliance process, &		ariance, speci	alized	
		Protection from contamination					process, co	IACCI	pian		
13	IN OUT N/A	Food separated & protected			Risk factors are improper practices or procedures identified as the mo						
14	IN OUT N/A	Food-contact surfaces: cleaned & san Proper disposition of returned, previous			ntributii				ury. Public He borne illness		ILIOI
15	IN OUT	served, reconditioned & unsafe food	usiy								
			GOOD RE								
Mark		od Retail Practices are preventative me bered item is not in compliance Mar									at v
			cos	R							CC
		Safe Food and Water					Proper Us	e of U	tensils		
	+ + +	ized eggs used where required		41	41 In-use utensils: properly stored				I		
28		& ice from approved source		42		Utensils, equip		<u> </u>			+
29	Variand	e obtained for specialized processing m	іеспоаs	43	I	Single-use& si	~	arucies:	ргорепу stor	ea & usea	+-
				44		Gloves used n	roperiv				
29 30		Food Temperature Control cooling methods used; adequate equip	ment for			Gloves used p		ment -	nd Vending		
29	temper	Food Temperature Control cooling methods used; adequate equipature control	ment for	44		Ute	nsils, Equip		ind Vending		
29 30	temper	Food Temperature Control cooling methods used; adequate equip	ment for			Food & non-fo designed, con	nsils, Equipod contact structed & us	urfaces (sed	cleanable, pro	operly	
29 30 31 32 33	Plant fo	Food Temperature Control cooling methods used; adequate equip ature control ood properly cooed for hot holding ed thawing methods used	ment for	44 45 46	· ·	Food & non-fo designed, con Warewashing f	nsils, Equip od contact s structed & us acilities: instal	urfaces ed led, mair	cleanable, pro	operly	
29 30 31 32	Plant fo	Food Temperature Control cooling methods used; adequate equip ature control ood properly cooed for hot holding ed thawing methods used ometers provided & accurate	ement for	44	×	Food & non-fo designed, con	nsils, Equipod contact so structed & us acilities: instal act surfaces	urfaces sed led, mair clean	cleanable, pro	operly	
29 30 31 32 33	temper Plant fo Approv Thermo	Food Temperature Control cooling methods used; adequate equip ature control ood properly cooed for hot holding ed thawing methods used	ement for	44 45 46	×	Food & non-fo designed, con Warewashing f	nsils, Equip od contact s structed & us acilities: instal act surfaces Physic	urfaces ed led, main clean al Facil	cleanable, prontained, used:	operly	
31 32 33 34	temper Plant fo Approv Thermo	Food Temperature Control cooling methods used; adequate equip ature control cool properly cooed for hot holding ed thawing methods used cometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination	ement for	44 45 46 47	×	Food & non-fod designed, con Warewashing f Non-food cont	od contact s structed & us acilities: instal act surfaces Physicater available;	urfaces sed led, main clean al Facil adequa	cleanable, pro ntained, used: ities ite pressure	operly	
31 32 33 34	Plant for Approve Thermo	Food Temperature Control cooling methods used; adequate equip ature control ood properly cooed for hot holding ed thawing methods used ometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination , rodents & animals not present; no	ement for	44 45 46 47 48	×	Food & non-fodesigned, con Warewashing f Non-food cont Hot & cold wa	nsils, Equip od contact s structed & us acilities: instal act surfaces Physic ter available; alled; proper	urfaces of sed led, main clean al Facil adequa backflow	ities te pressure v devices	operly	
31 32 33 34 35	Plant for Approve Thermo	Food Temperature Control cooling methods used; adequate equip ature control cool properly cooed for hot holding ed thawing methods used cometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination		44 45 46 47 48 49	×	Food & non-fodesigned, con Warewashing fi Non-food cont Hot & cold wa Plumbing insta	nsils, Equip od contact si structed & us acilities: instal act surfaces Physica ter available; alled; proper ste water pro	urfaces sed led, mair clean al Facil adequa backflov perly dis	ities te pressure v devices sposed	perly test strips	
31 32 33 34 35 36 37 38	Food pi Insects unauth Contam Personi	Food Temperature Control cooling methods used; adequate equip ature control ood properly cooed for hot holding ed thawing methods used ometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination , rodents & animals not present; no orized persons ination prevented during prep, storage & cal cleanliness		44 45 46 47 48 49 50 51 52	×	Food & non-fodesigned, con Warewashing f Non-food cont Hot & cold wa Plumbing insta Sewage & was Toilet facilities Garbage & ref	nsils, Equip od contact si structed & us actilities: instal act surfaces Physic ter available; biled; proper ste water pro : properly co use properly	urfaces sed led, mair clean al Facil adequa backflov perly dis nstructe dispose	ities te pressure v devices sposed d, supplied 8 d; facilities m	test strips	
31 32 33 34 35 36 37 38 39	Food pi Insects unauth Contam Persons Wiping	Food Temperature Control cooling methods used; adequate equip ature control ood properly cooed for hot holding ed thawing methods used ometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination , rodents & animals not present; no orized persons ination prevented during prep, storage & cal cleanliness cloths: properly used & stored		44 45 46 47 48 49 50 51 52 53	×	Food & non-fodesigned, con Warewashing f Non-food cont Hot & cold wa Plumbing insta Sewage & was Toilet facilities Garbage & ref Physical facilit	nsils, Equipod contact sistructed & us actilities: instal act surfaces Physicater available; biled; proper site water pro : properly couse properly couse properly couse properly ies installed,	urfaces deed led, main clean al Facili adequa backflov perly dis nstructe dispose maintali	ities te pressure v devices sposed d, supplied 8 d; facilities m ned & clean	test strips cleaned aintained	
31 32 33 34 35 36 37 38	Food pi Insects unauth Contam Persons Wiping	Food Temperature Control cooling methods used; adequate equip ature control ood properly cooed for hot holding ed thawing methods used ometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination , rodents & animals not present; no orized persons ination prevented during prep, storage & cal cleanliness		44 45 46 47 48 49 50 51 52	×	Food & non-fodesigned, con Warewashing f Non-food cont Hot & cold wa Plumbing insta Sewage & was Toilet facilities Garbage & ref	nsils, Equipod contact sistructed & us actilities: instal act surfaces Physicater available; biled; proper site water pro : properly couse properly couse properly couse properly ies installed,	urfaces deed led, main clean al Facili adequa backflov perly dis nstructe dispose maintali	ities te pressure v devices sposed d, supplied 8 d; facilities m ned & clean	test strips cleaned aintained	
31 32 33 34 35 36 37 38 39 40	Food pi Insects unauth Contam Persons Wiping	Food Temperature Control cooling methods used; adequate equip ature control ood properly cooed for hot holding ed thawing methods used ometers provided & accurate Food Identification roperly labeled; original container revention of Food Contamination , rodents & animals not present; no orized persons ination prevented during prep, storage & o al cleanliness cloths: properly used & stored ig fruits & vegetables		44 45 46 47 48 49 50 51 52 53	×	Food & non-fodesigned, con Warewashing f Non-food cont Hot & cold wa Plumbing insta Sewage & was Toilet facilities Garbage & ref Physical facilit	nsils, Equipod contact sistructed & us actilities: instal act surfaces Physicater available; biled; proper site water pro : properly couse properly couse properly couse properly ies installed,	urfaces ded led, main clean al Facil adequa backflov perly dis nstructed dispose maintaining: des	ities ite pressure v devices sposed d, supplied 8 d; facilities m ned & clean ignated areas	test strips cleaned aintained	

		FOOL	ESTABLISHMENT	INSPECTION R	EPORT					
	F TITUSVIL		GREASE TRAP INSTALLED (Yes) No			Date 5/4/17				
Establishment Little Caesar's			Address/City/State/Zip Co		Phone -					
			TEMPERATURE (OBSERVATIONS						
Item/Location Temp		Item/Location	Item/Loc	Item/Location Temp						
HZZZ TOPPIYI		380		,			_			
Freezu		00								
WAIK-12		36°								
FE(Not Augil	ssle							
·										
			OBSERVATIONS AND (CORRECTIVE ACTION	S					
Item Number	Violatio	ns cited in this report m	ust be corrected within the	time frames below, or a	s stated in section	ons 8-405.	11 of the food code.			
14	Build-up of dried energeth food product in bottom where									
	of Diras make table.									
	01	•		- f	·		A			
54	Certing tile surrouly weeks									
	Certing tile surrouly vents									
		0 1-1	10	0.0	• ()					
<u> </u>	Curn't FEL certificate not posts in public view or									
	100 P	155le.			1					
117										
91	Cleshows to include the following:									
	CIONNO 2 40 INGREG ANG FOLLOWING &									
	Dan	Sh Mixa-A	JENMOLONY	DAN O	10- 0	rde V	DAI le hich			
	Dough Mixor and framework. Para ofter at rack on which 1+ soft. Food proposick, wall beind 3 Bay sink, Tray racking Table Francworld.									
	TALLE CAME WALL WALL DELLE S DAY SINK, 1824 WOLL									
	House Keeping And Santation need much improved									
	And must be part of daily produdu schulle.									
	Re-INSPL to be condits in sprowing 2 week.									
		√		√ '						
		<u> </u>			****					
Person in Charge (Signature) Mod Watub Date: 5/4/17										
Inspector (Signature)										