

FOOD ESTABLISHMENT INSPECTION FORM

Fargo Cass Public Health
401 Third Ave North, Fargo, ND 58102-4839
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Violations: Critical 1 Core 7

Date: 06/15/2017

Establishment Name: <u>LITTLE CAESARS</u>		Permit(s) <u>Food 2</u>
Address: <u>1775 45TH ST S</u> <u>FARGO ND 58103</u>		
Person in Charge: <u>Mary Ann</u>		Phone: <u>(701) 492-4509</u>
Inspected By: <u>Laura Baum</u>		Previous Inspection: <u>11/22/2016</u>
Type of Inspection: Routine Follow-up Complaint Samples Preoperational Other		
Grease Trap: No Yes		Emergency Preparedness Review Materials Provided Y N

ITEM	VIO	ITEM	VIO	ITEM	VIO
MANAGEMENT & PERSONNEL		EQUIPMENT, UTENSILS, & LINENS		GARBAGE AND REFUSE	
• Manager/Person-in-charge, knowledge		• Equipment and utensil materials and use		• Refuse, containers, covered, disposal	
• Employee health/exclusion, restriction		• Design and fabrication, in good repair	X ¹	• Storage area clean, controlled	
• Personal cleanliness		• In-place cleaning, accessibility, stored		• Design, construction & installation	
• Hygienic practices, eating, drinking, tasting, tobacco use, discharge/eyes, nose		• Thermometers provided, accurate		INSECTS, RODENTS, ANIMALS	
FOOD		• Nonfood contact surfaces/clean, repair	X ¹	• Presence, outer openings protected, prohibiting animals	X ¹
• Source, sound condition, unadulterated, safe, honestly presented, spoilage		• Food contact surfaces/clean, sanitized		POISONOUS & TOXIC MATERIALS	
• Safeguards, special requirements, original containers, records		• Warewashing facilities, design, operation	X ¹	• Labeled, stored, used, personal meds, first aide supplies	
• Food protection, separation, discarding, labels, date marking, time vs. temp. control		• Sanitization of equipment, temperature, test kit, concentration, exposure time, drying, handle, store	X ¹	GENERAL PREMISES	
• Cooking, non-continuous cooking, cooling, cold holding, thawing, hot holding, reheating, parasite destruction		• Wiping clothes, clean/soiled linen stored single-service articles stored, used		• Maintained, free of litter, unnecessary articles/persons, nonfunctioning equipment	
• Food storage, dispensing, display, labeling bulk containers, transporting		WATER, PLUMBING & WASTE		FLOORS, WALLS, CEILINGS	
• Consumer advisory for raw or undercooked foods/disclosure, reminder		• Handwashing facilities, number, supplies, accessible, convenient, hot and cold water, clean/repair		• Constructed, clean, good repair, coverings, attached equipment	X ¹
• Preventing contamination by hands, hands washed, no bare hand contact		• Plumbing system, cross connections, backflow protection, repairs/leaks	X ¹	DRESSING ROOMS/LOCKERS	
• Susceptible population, prohibited foods not offered, pasteurized food used		• Toilet rooms, self closing doors, fixtures good repair/clean, supplies, covered waste		LIGHTS	
• Compliance with variance, HACCP		• Sewage/other liquid waste disposal		• Provided as required, fixtures shielded	X ¹
Inspector's Signature: <u>Laura Baum</u>		Received by: <u>Mary Ann</u>			
Failure to correct noted violations may result in cessation of your food operation license.					

FOOD ESTABLISHMENT INSPECTION FORM (CONT.)

REPEAT (X)	CRITICAL (X)	CODE REF	VIOLATION DESCRIPTION
	X	65	Plumbing shall be sized, installed, and maintained according to law. A plumbing system shall be repaired according to law and maintained in good repair. There shall be no cross connection between the potable water supply and any nonpotable or questionable water supply or any source of pollution through which the potable water supply might become contaminated. Inspector Comments: Three compartment sink is leaking. Piping needs repairs.
		52(2)	Manual washing, rinsing, and sanitizing must be conducted in the following sequence: a. Sinks must be cleaned prior to use. b. Equipment and utensils must be thoroughly washed in the first compartment with a hot detergent solution that is kept clean and maintained at not less than one hundred ten degrees Fahrenheit [43 degrees Celsius]. c. Equipment and utensils must be rinsed free of detergent and abrasives with clean water in the second compartment. d. Equipment and utensils must be sanitized in the third compartment according to one of the methods included in section 33-33-04-53.4. e. Equipment and utensils must be air dried and used only after adequate draining Inspector Comments: Automatic dispenser was not operating properly. Mix sanitizer by hand until dispenser has been repaired.
		53.5	Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device. Inspector Comments: No test kit on site
		97	The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning of floors and walls, except emergency cleaning of floors, shall be done during periods when the least amount of food is exposed, such as after closing or between meals. Floors, mats, duckboards, walls, ceilings, and attached equipment and decorative materials shall be kept clean. Only dustless methods of cleaning floors and walls shall be used, such as vacuum cleaning, wet cleaning, or the use of dust arresting sweeping compounds with brooms. Inspector Comments: Build up of food debris on the floor in the food prep areas. Move equipment to clean areas behind equipment. Lots of dust/debris behind the water heater.
		38	All equipment and utensils, including plasticware, shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions and must be resistant to denting, buckling, pitting, chipping, crazing, distortion, and decomposition. Equipment shall be maintained in a state of repair and components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Inspector Comments: Dough mixer is broken and can not be dismantled for cleaning.
		100(1)	Except as specified in subsection 2, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles. Inspector Comments: Unshielded fluorescent light above food prep area.
		82	The premises shall be maintained free of insects, rodents and other pests. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents and by routinely inspecting incoming shipments of food and supplies and routinely inspecting the premises for evidence of pests. Devices that are used to electrocute flying insects must be designed to have "escape-resistant" trays. Inspector Comments: Dough cutting machine had the presence of insects. Must be washed rinsed, and sanitized before it can be used.
X		43	Surfaces of equipment not intended for contact with food, but which are exposed to splash or food debris or which otherwise require frequent cleaning, must be designed and constructed to be smooth, washable, corrosion-resistant, free of unnecessary ledges, projections, or crevices, and readily accessible for cleaning, and must be of such material and in such repair as to be easily maintained in a clean and sanitary condition. Sealed wood is acceptable for non-food contact storage; however, stainless steel or equivalent is recommended. Raw wood or contact paper lined shelving is prohibited. Kick plates must be designed so that the areas behind them are accessible for inspection and cleaning by being removable without being disassembled, by disassembling without the use of tools, or by easy disassembling with use of tools kept near the equipment and are accessible for use. Nonfood-contact surfaces of equipment must be cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. Inspector Comments: Dust accumulated on the ceiling tile by the ovens and on the oven itself. Clean as needed.

FOOD TEMPERATURES / UNIT TEMPERATURES

ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP	ITEM/LOCATION	TEMP
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INSPECTION NOTES					