Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| Purpose of Inspections Distoutine Dist |
|--|
| Project States |
| Compliance Nature Compliance No. The continuence No. N |
| Number Compliance State. Princip Items (3 Points) violations Appropriate Not ber R Number |
| Time and Temperature for Food Safety (F - degrees Enhanced) Food Safety (F - degrees Enhanced From a property of - degrees Enhanced From a property of - (F - degrees Enhanced From a property - (F - degr |
| Social Content and experience of the content of t |
| 2. Proper Cold Holding temperature(41°F/45°F) 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 14. Hands cleaned and properly washed Gloves used properly 14. Hands cleaned and properly washed Gloves used properly 14. Hands cleaned and properly washed Gloves used properly 15. Proper repeating procedure for hot holding (165°F in 2 Hours) 15. Proper repeating procedure for hot holding (165°F in 2 Hours) 15. Proper repeating procedure for hot holding (165°F in 2 Hours) 15. Proper repeating procedure for hot holding (165°F in 2 Hours) 16. Time as a Public Health Control; procedures & records 16. Pasteurized good used properly washed Gloves used gloves used when required no eggs. V |
| Second Continued to the seco |
| V A. Proper cooking time and temperature I.A. Hands cleaned and properly washed (Gloves used properly washed) (Gloves) (|
| S. Proper reheating procedure for hot holding (165°F in 2 Hours) 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N) |
| Hours Hours Approved Source Highly Susceptible Populations |
| Approved Source Check at receipt Protection from Contamination Protection from Contamination Approved Source A |
| Approved Source Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction COrporate 8. Food Received at proper temperature Check at receipt Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200_pmytemperature 11. Proper disposition of returned, previously served or reconditioned discarded 11. Proper disposition of returned, previously served or reconditioned discarded 11. Proper disposition of returned, previously served or reconditioned discarded 12. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager? Posted 12. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager? Posted 12. Required roods used; prohibited food not offered Pasteurized ggs used when required not easily the content of the pasteurized ggs used when required not easily the pasteurized food and used 12. Prood Temperature Ontrol Hamilton used. Septembers and pasteurized ggs used when required not easily the pasteurized ggs used when required not easily the pasteurized food used. In Pasteurized foo |
| Topic and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Corporate |
| Source Composite Chemicals Chemica |
| Section Sect |
| Protection from Contamination V |
| V |
| V |
| Sanitized at 200 ppm/temperature V |
| reconditioned discarded V |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days O |
| V V V V V V V V V V |
| 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 22. Food Handler/ no unauthorized persons/ personnel 23. Food Handler/ no unauthorized persons/ personnel 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25. Compliance with Approved Procedures 26. Compliance with Variance, Specialized process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) to post 10. June |
| 22. Food Handler/ no unauthorized persons/ personnel 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25. Compliance with Approved Procedures 26. Compliance with Variance, Specialized process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 28. Proper Date Marking and disposition 29. Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) to post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used |
| Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25. Compliance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 30. Food Establishment Permit (Current/insp report sign posted) to post 31. Adequate handwashing facilities: Accessible and properly supplied, used |
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| processing methods; manufacturer instructions |
| Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly |
| designed, constructed, and used |
| 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 26. Posting of Consumer Advisories; raw or under cooked Service sink or curb cleaning facility provided |
| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First |
| O I N N C U N O A O Prevention of Food Contamination R O I N N C U N O A O Food Identification T V O A O S Food Identification |
| T S S S S S S S S S S S S S S S S S S S |
| 1 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities |
| |
| 36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean |
| 36. Wiping Cloths; properly used and stored 1 |
| 37 Environmental contamination 43 Adequate ventilation and lighting: designated areas used |
| 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed: facilities maintained |
| 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean |

Retail Food Establishment Inspection Report

| Received by: (signature) Maria Cabrera | Print: Maria Cabrera | Title: Person In Charge/ Owner Manager |
|--|---------------------------|--|
| Inspected by: Christy Cortez, RS (signature) | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

| Establish | ment Name: | Physical A | Idenace | City/State: | License/Permit # | Page <u>2</u> of <u>2</u> | | |
|--------------------------|---|------------------|---------------------|-----------------------|------------------------|---------------------------|--|--|
| | Caesars | 2135 | Ridge Rd | Rockwall, T | | | | |
| | | | TEMPERATURE OBS | | | | | |
| Item/Loc | eation | Temp F | Item/Location | Temp F Item/I | ocation | Temp F | | |
| WIC/s | sausage | 38 | | | | | | |
| | wings | 38 | | | | | | |
| rea | ch in freezer | 12 | | | | | | |
| pizz | a cold top/ham | 41 | | | | | | |
| | cheese | 41 | | | | | | |
| m | nushrooms | 40 | | | | | | |
| ur | nder/cheese | 32 | | | | | | |
| hot ho | olding reach in/wings | 148/145 | | | | | | |
| | | OB | SERVATIONS AND CORI | RECTIVE ACTIONS | | | | |
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AN | | | | | | | |
| | Warewash hand sir | ık 119F | equipped | | | | | |
| | 3 comp sink 120+F | | | | | | | |
| | Sani sink setup to 2 | | • | | | | | |
| | Need new quats te | | | | | | | |
| 35 | No screw tops for er | <u> </u> | | rith lid and straw/st | ore low and sepa | rate | | |
| | Sani buckets setup | - | • | | | | | |
| W | To store wiping clo | | | wiping cloth unde | er dough Xpress | daily | | |
| 42 | To clean pizza rolle | | | - 201- 1 1- 21-1- | - | | | |
| W 45 | To watch buildup of To clean ceiling tile | | | with neavy buildu | р | | | |
| | To clean in/around/ | | • | /some minor food | dehris | | | |
| 72 | Pizza is discarded a | | | | | rs | | |
| | Pizza for online ord | | | | | | | |
| | Using timers to disc | | aca anor co mina | oo ii not piokou uj | | | | |
| | Digital thermo | Juliu | | | | | | |
| 42 | Need to clean hood | vent | | | | | | |
| | Hood vent cleaned | | vear | | | | | |
| | Front hand 100F ed | | , | | | | | |
| | All meats precooke | | | | | | | |
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| | | | | | | | | |
| Received | by: | | Print: | | Title: Person In Charg | e/ Owner | | |
| (signature) | · · | | | a Cabrera | Manage | | | |
| Inspected (signature) | | ten 1 | Print: Christ | Cortez, RS | | | | |
| Farms FIL O | 6 (Revised 09-2015) | - y, 1 | | | Samples: Y N | # collected | | |