

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 07/19/2021	Time in: 11:57	Time out: 12:58	License/Permit # Food 5143 need to post 2021	Est. Type	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Chuck E. Cheese			Contact/Owner Name: CEC		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: I-30			Pest control : Ecolab June (ants noted)		Hood	
			Grease trap : Les 1000 06/29/21		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

10/90/A

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓				✓					
	✓					Chemicals					
	✓					✓					
						✓					
3						Water/ Plumbing					
		✓				✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
	✓					Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						2					
	✓					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
W						W					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
1				✓			✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Michael Alamasan	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Chuck E Cheese	Physical Address: I-30	City/State: Rockwall	License/Permit # Food5143	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezer locked but could access ambient	8	Salad bar		Wic	
Salad Cold top unit not in use		Cut lettuce	40	Cut Melon	34
Dipping fora freezer	-44	Eggs	41/39	Cut lettuce	33
Pizza table		Cut melons	41	Cheese	30
Cheese	41	Condiment upright	38	Upright freezer cake	3
Sausage	40			Dipping dots unit	-43
Wings	36				
Below	31				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Restrooms - hot water 100 /
10	Clean black slime from outside ice dispenser tube at soda station/ also up under soda nozzles
	Hot water at hand sink and three compartment Sink in kitchen -116 -125
45	Minor cleaning under soda box racks in back room
	Keep an eye on back door - could not confirm tight fitting
32	Keep an eye on condition of cutting boards and also carts also any food container and utensils
33	Dishmachine not dispensing sanitizer - to use three comp sink sanitizer 200 ppm confirmed
	Utensils for salad bar changed every 4 hrs or less
	Sanitizer bucket -200 ppm
	Avoid using dry pocket wiping cloths- store in sanitizer
32	To address rusty shelving in wic
	Great date marking
45	Minor cleaning of floor under shelving in wic and also under equipment in kitchen etc
40	Store spoons for dipping dots inverted also plates on counter
37	Time to defrost dipping dots unit
	Using peroxide in dining room and quats in kitchen
	Need to clean up under soda nozzles at soda station
	Stuck on and will take scrubbing to remove.
	Customer complaint while on site about the beverage
	Dispensers

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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