

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 01/18/2022	Time in: 12:01	Time out: 12:58	License/Permit # Food 5143	Food handlers 5	Food Managers 2	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	TOTAL/SCORE
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Establishment Name: Chuck E cheese	Contact/Owner Name: CEC entertainment	* Number of Repeat Violations: <u> </u>	5/95/A
Physical Address: I-30		✓ Number of Violations COS: <u> </u>	

Pest control : 01/11/22 ecolab	Hood	Grease trap : 11/22/21 1000 gals les	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R		
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Checking for COVID and big six at entry			
					2. Proper Cold Holding temperature(41°F/ 45°F) See							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth New code requires poster at hand sink / still checking in with temps			
					3. Proper Hot Holding temperature(135°F) Sauce only and non Tcs							Preventing Contamination by Hands			
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly			
					5. 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.) Gloves observed and utensils			
					6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations			
					Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Hard boiled only	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals			
					8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only			
					Protection from Contamination									18. Toxic substances properly identified, stored and used Watch	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing			
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 100							19. Water from approved source; Plumbing installed; proper backflow device City approved			
					11. Proper disposition of returned, previously served or reconditioned Discarded							20. Approved Sewage/Wastewater Disposal System, proper disposal			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															
Compliance Status					Compliance Status										
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R		
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) See							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
					22. Food Handler/ no unauthorized persons/ personnel See							28. Proper Date Marking and disposition			
					Safe Water, Recordkeeping and Food Package Labeling									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Test strips on site / laser and probe	
					23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation			
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order							30. Food Establishment Permit (Current/ insp sign posted) 2022 posted			
					Conformance with Approved Procedures									Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped(moved box in front)			
					Consumer Advisory									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posted at buffet / allergens info available							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed after priming			

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R		
					34. No Evidence of Insect contamination, rodent/other animals Watch back door							41. Original container labeling (Bulk Food)			
					35. Personal Cleanliness/eating, drinking or tobacco use See							Physical Facilities			
					36. Wiping Cloths; properly used and stored Store IN solution							42. Non-Food Contact surfaces clean			
					37. Environmental contamination Watch in freezers and wic							43. Adequate ventilation and lighting; designated areas used Watch			
					38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained Watching dumpster			
					Proper Use of Utensils									45. Physical facilities installed, maintained, and clean Very minor detailed cleaning	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
					40. Single-service & single-use articles; properly stored and used Inverted							47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Alfred Zimmerman (BJ)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick 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 # Food 5143	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Back freezer	-14	Pizza table		Wic	
Deep freezer	-4.3	Cheese	39	Chicken	39
Sandwich unit not in use		Beef	36	Ham	37
Upright salad	39	Ham	39	Melons	33
Salad bar		Below ambient	32	Cheese	36
Eggs	40	Dippin dots unit	-33		
Cut lettuce	38	Dessert freezer	0.0		
Bacon	41				

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
	Icee unit is clean by company and by staff on site
	Cotton candy and dipped dots by staff -
39/cos	To store spoons inverted
	Restrooms -equipped / hot water 100 F
	All spigots etc are w r s nightly - deep cleaning weekly
	Hot water in kitchen at hand sink - 118 - drain pipe is leading from under sink and slow to drain
	Dishmachine 50-100/ primed machine - to do this daily
W	Three comp sink sanitizer 200 ppm / advised to soak cotton towels prior to placing into Sani buckets
	Watch weather stripping at back door
	Washing cutting gloves after each use
	To organize brooms etc
	Keep an eye on utensils / tongs placement by customers
	Buffet signage on sneeze guard confirmed
45	Need to clean drain pipe from salad bar (the one going into drain)
40/cos	Best to invert customer plates under counter ...
W	Watch storage of boxes blocking use of paper towel soaps sr needed for hand sink used for front counter
W	Portioned bags of chicken and ham — date mark if not using within 24 hrs
W	Using pan for any condensation from pipe in wic
35	Watch placement of personal items in prep areas
32	Time to replace brown cutting board
Note	Reminder that before serving dipping dots and cotton can do hands are to be washed around corner / just reminder
Note	Facility looks good - minimal cleaning needed if any
	Note that all meats are precooked and rethermalized when ordered or used on salad bar

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

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