

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jose Guadalupe ulloa jr	Print:	Title: Person In Charge/ Owner Manager on duty
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Little Caesar's	Physical Address: 2135 Ridge road	City/State: Rockwall	License/Permit # Fs 9301	Page 2 of 2
---	--------------------------------------	-------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	32	Upright freezer	7.7		
Hot holding units					
146/136/124		Pizza unit			
No food in one holding 124		Ham	38		
Wic	35	Sausage	39		
Wings	36	Cheese	38		
Sauce/ dough	36/35	Below ham	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
W	Need to post permit in customer area to allow to be seen
	Hand sink temp 100 F/ hot water at hand sink 102/ hot water at three comp 110
	Sanitizer in bucket - less than 100 ppm and checked at sinks to find the same thing /
	Restroom equipped
18	Watch where spray bottles are stored / avoid on rack for food or shelving etc
34	Small gap at back door to address / door hard to close and air curtain isn't worki f
42	Need to clean shelving where needed
W	Watch when storing carts under drain lines in wic ... to move dough carts over and away
	Minor cleaning needed in wic under shelving
42	To clean outsides of corn meal containers
42	Clean outsides of flour container ... cover when not in use to protect
34	Reminder to hang mops to allow to dry to prevent attracting flies
W	Premade pizzas are out for 1 hr only ... before cooking after prepping
	To fill out tphc form if not already updated
47	To replace torn plastic cover for pizza rack
42	Sheet Pans needs deep cleaning on bottom part non food contact side
	To cover coils in pizza unit to protect it from dirty accumulation
47	Gaskets and door on pizza table to be addressed and middle door is not closing easily - broken
	Cleaning pizza cutters and container used for storage every 4 hrs or less
10/33/cos	Reminder to always sanitize after washing and rinsing to reduce bacteria to safe levels / pans that were washed and rinsed were placed into sink
	Hand mixed sanitizer to use as dispenser was not dispensing - to call company
29	Need more test strips - ones on site are expired
18	Discussed storing spray bottles and storing soap below canned foods
Cos am	Replace scrubbers when needed
	Tested the new sanitizer to be 200 ppm while on site
42/	Detailed cleaning shelves, carts, air vents etc
45	Need to clean walls behind sinks etc
W	Do your part to clean dumpster ... appears to. W trash from parents at dance studio

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

Form EH-06 (Revised 09-2015)