Followup fee of																	
\$50.00 after initial Retail Food Establishment Inspection Report											g						
Followup					р	City of Rockwall							Vomit clean up	Vomit clean up			
Date: Time in:					Time in:	Time out:	Time out: License/Permit #						Food handlers Food managers				
				4:54	F	S 9	30	1					Need 3	-			
Purpose of Inspection: 1-Routine 2			2-Follow Up		Complai Owner N	1		-Inv	vestig	atio	n	5-CO/Construction     6-Other     TOTAL/SCOR     * Number of Repeat Violations:	E				
Littl	Little Caesar's B&B te				B&B te	am	(unite)	-					✓ Number of Violations COS:	R			
Physical Address:     Pest control :       2135 ridge road south     Need info						Ho 09/2	ood 2022	2			e trap : ys 11/07/2022 750 gals Follow-up: Yes ↓ No 10						
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW-WatchMark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box for IN, NO, NA, COSMark an $$ in appropriate box for R											1						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
O U	I N O A O Time and Temperature for Food Safety				R	Compliance Status            O         I         N         N         C           U         N         O         A         O         Employee Health           T         S         S         Employee Health					Employee Health	R					
Т				S         (F = degrees Fahrenheit)           1. Proper cooling time and temperature					Т			12. Management, food employees and conditional employees;					
	l								V				knowledge, responsibilities, and reporting				
L	2. Proper Cold Holding temperature(41°F/ 45°F)						V				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
<b>.</b>	3. Proper Hot Holding tem Ambient only taken			temperature(135°F)	)				<u> </u>		<u> </u>		Need poster at hand sinks Preventing Contamination by Hands				
Ť	•	4. Proper cooking time and temperature							V				14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				F in 2				~	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )						
w	-		_		6. Time as a Public Hea	alth Control; procee	dures & 1	records			No ha				No hand contact with rte Highly Susceptible Populations		
vv	_				For prepped pizza						16. Paste				16. Pasteurized foods used; prohibited food not offered		
				proved Source	E.	. 1					/		Pasteurized eggs used when required	_			
L	good condition, safe, a				ned from approved source; Food in and unadulterated; parasite									Chemicals			
L	8. Food Received at proper temperature To check								~	,	<ul><li>17. Food additives; approved and properly stored; Washing Fruits &amp; Vegetables</li></ul>						
	Protection from Contamination						3 18. Toxic See				~	18. Toxic substances properly identified, stored and used See					
ŀ					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			od							Water/ Plumbing		
3					10. Food contact surface Sanitized at <u>COS</u>	es and Returnables ppm/temperature	; Cleane	d and			V				19. Water from approved source; Plumbing installed; proper backflow device	_	
		/		_	11. Proper disposition of	of returned, previou									City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal		
	reconditioned Discarded					••••••	• 7			<u> </u>		*	_				
O         I         N         N         C           U         N         O         A         O         Demonstration of Knowledge/ Personnel				R R	VIOIA O U	) I	Ν	Ν	C C	Food Temperature Control/ Identification	R						
Т				S	21. Person in charge pre	esent, demonstratio	on of know	wledge,		Т	,			s	27. Proper cooling method used; Equipment Adequate to		
			and perform duties/ Certified Food Manager (CFM) 3 22. Food Handler/ no unauthorized persons/ personnel					r				Maintain Product Temperature 28. Proper Date Marking and disposition					
2			Need all employees Safe Water, Recordkeeping and Food Package									-	Day dots 29. Thermometers provided, accurate, and calibrated; Chemical/				
						Labeling		-		2					Thermal test strips Need new	_	
L					23. Hot and Cold Water Watch			-			-		r		Permit Requirement, Prerequisite for Operation		
L					24. Required records av destruction); Packaged		tags; par	asite		٧					30. Food Establishment Permit (Current/ insp sign posted ) Need to post new		
						with Approved Pro							I		Utensils, Equipment, and Vending		
		L	/		25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for speci	alized	, and			V				31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Cons	sumer Advisory				w	/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
					26. Posting of Consume foods (Disclosure/Remi					2				~	Watch condition 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
					Ingredients/	nt) Violations Re	pauire Co	arrective	Actio			Free	od 9		Sanitizer not set up		
			N A	C O		of Food Contamin	·		R	0 U	I N	N		C O	Food Identification	R	
т 1				S	34. No Evidence of Inse			her		Т		~		S	41.Original container labeling (Bulk Food)	_	
w					animals To fix air curt 35. Personal Cleanlines Watch hair resti	s/eating, drinking of	or tobacco		$\square$		1	<u> </u>	<u> </u>	I	Physical Facilities		
w					36. Wiping Cloths; prop Store in bucket	perly used and store		511105	$\square$	1					42. Non-Food Contact surfaces clean See		
$\vdash$		/			37. Environmental cont				[ ]		V	-			43. Adequate ventilation and lighting; designated areas used Watch		
┝┼		/	╡		38. Approved thawing r	method			[ + ]						44. Garbage and Refuse properly disposed; facilities maintained		
			1		Prope	er Use of Utensils				1					45. Physical facilities installed, maintained, and clean See		
L					39. Utensils, equipment dried, & handled/ In us			ored,			~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped		
H.					Watch 40. Single-service & sim	ngle-use articles; pr	roperly st	ored	$\left  - \right $	1					47. Other Violations		
					and used Watch												

## **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: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

	nent Name: Caesar's	Physical A 2135	ddress: Ridge road	City/State: Rockwal	I	License/Permit # Fs 9301	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA									
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion	<u>Temp F</u>					
Bevera	age cooler	32	Upright freezer	7.7								
Hot	holding units											
14	46/136/124		Pizza unit									
No foo	d in one holding 124		Ham	38								
	Wic	35	Sausage	39								
	Wings	36	Cheese	38								
Sa	auce/ dough	36/35	Below ham	38								
Y.		OB	SERVATIONS AND CORRECT	VE ACTION	IS							
ltem Number	Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER           Number         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			er cover when not in us		ct							
34	• •		w to dry to prevent attractir	5								
W			r only before cooking af	ter preppir	ng							
	To fill out tphc form if r											
47	To replace torn plastic											
42			ng on bottom part non foo		side							
	•		protect it from dirty accumu									
47			e to be addressed and mic			sing easily - brok	ien					
	Cleaning pizza cutters and container used for storage every 4 hrs or less											
10/33/cos			and rinsing to reduce bacteria to saf				placed into sink					
29			dispenser was not dispen	sing - to c	an compa	any						
29 18	Need more test strips - ones on site are expired											
Cos am	Discussed storing spray bottles and storing soap below canned foods 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												
Received (signature)	by:		Print:			Title: Person In Charge	' Owner					
Inspected (signature)	See abov <sup>by:</sup> Kelly kírkpo	ıtríck	RS Print:			Samples: V N	# collected					
						Samples: Y N	# collected					