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

Retail Food Establishment Inspection Report City of Rockwall

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

	ate:)7/2	25/	′20	24	Time in: 4:30	Time out: 5:22	License/I						Food handlers Within 30Days of hiring Food managers Page 1 of 2	2_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						4-Inv	vestig	ation		5-CO/Construction 6-Other TOTAL/SCOI	RE			
E	stabli	ishm	nent	Nan	ne:		Contact/Owner						* Number of Repeat Violations: Vumber of Violations COS:	
	nysic				pizza	Pes	Brent jones		Hood		Gı	rease	e trap/ waste oil: Follow-up: Yes 70/90/	Α
	35? I	Ridg	e ro	ad			n 0607/2024		To provi			Ť	750 7/10/2024 No	
M					Out = not in copoints in the OUT box for	ompliance IN = in compliance items	em Mark	$\mathbf{VO} = \text{not o}$ $\mathbf{V} \text{ in app}$	bserved propriat	e box	A = no for IN	ot ap	plicable $COS = corrected on site R = repeat violation W-Watco NA, COS Mark an violation W-watco$:h
	15	•	- C4	4	Prio	rity Items (3 l	Points) violation	s Requir	_	<i>ediate</i> plianc			ive Action not to exceed 3 days	
O	I N O A O Time and Temperature for Food Safety				R	O I U N	N	N A	C O	Employee Health	R			
T	-,			š	(F = do	egrees Fahrenheit and temperature	t)		T			Š	12. Management, food employees and conditional employees;	
		/			1. Froper cooming time t	and temperature			V	1			knowledge, responsibilities, and reporting	
					2. Proper Cold Holding See attached	temperature(41°)	F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	•						F)	\perp					Poster near hand sink	
	'				3. Proper Hot Holding to See watch top portion of		nit						Preventing Contamination by Hands	
		/			4. Proper cooking time				V				14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating prod Hours)	cedure for hot hol	lding (165°F in 2		V				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Utensils after cooking	
W		<			6. Time as a Public Hea Prep only / pizzas on car	alth Control; proc rt	edures & records						Highly Susceptible Populations	
					Ap	proved Source					/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, and	d from approved	source; Food in							
	'				destruction The blu	e line	parasite						Chemicals	
					8. Food Received at pro								17. Food additives; approved and properly stored; Washing Fruits	
	•				To check						•		& Vegetables Precut in bag	
					Protection	n from Contamin	ation		V				18. Toxic substances properly identified, stored and used Shelving unit in back	
	~				Food Separated & preparation, storage, dis								Water/ Plumbing	
3					10. Food contact surface Sanitized at 200	es and Returnable ppm/temperature	es; Cleaned and		-			-	19. Water from approved source; Plumbing installed; proper backflow device City	
	/				11. Proper disposition of reconditioned Disc	of returned, previo			V				20. Approved Sewage/Wastewater Disposal System, proper disposal	
							tion Items (2 P	oints) vi	olation	ıs Reg	uire	Cor	rective Action within 10 days	
O U	I N	N O	N A	C O	Pri			oints) vi	O I U N	N		C O	rective Action within 10 days Food Temperature Control/ Identification	R
O U T					Pric Demonstration 21. Person in charge pre	ority Foundat n of Knowledge/	Personnel ion of knowledge,	R	O I	N	N	C	Food Temperature Control/ Identification	R
				О	Demonstration 21. Person in charge pre and perform duties/ Cer 1	ority Foundat n of Knowledge/ esent, demonstrat rtified Food Mana	Personnel ion of knowledge, ager (CFM)	R	O I U N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jose ulloa	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	•								
	ment Name:	Physical A		ity/State: Rockwall		2 of 2			
Little	Little Caesar's 2135 ridge road Rockwall. FS 9301								
Item/Loc	cation	Temp F	Item/Location	<u>Item/Location</u>	Temp F				
Bev cooler		31	Wic		Pizza table inside	35			
Piz	za unit online		Sauce	41	Sausage	39			
Ur	nit 1 old new	138/136	Dough	41	Beef	39			
	Unit 2	122/135	Ambient	39-40	Cheese	40			
Advis	sed to use bottom		Upright freezer HTT	10					
F	Pizza unit 1	135-153							
F	Pizza unit 2	144//150							
F	Pizza unit 3	150							
			SERVATIONS AND CORRECTIV	E ACTION	(S				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENTION	ON IS DIREC	CTED TO THE CONDITIONS OBSERVED A	ND			
47	Need to address. Gas	kets on c	enter warning unit						
43	Time to clean pizza ov		<u> </u>						
	Hot water at hand sink								
	Sanitizer in bucket -20	00'							
W	To move employee he	ealth sign	closer to hand sink						
37	Avoid floor storage thr	ough							
	Sanitizer in bucket 20	0Ppm							
45	Clean air vents here n	eeded							
	Water in wash sink 11	0 / hands	ink 100						
	Sanitizer test strips 08	/2024							
45	To clean under tables	and equi	pment						
45	Time toResilicone beh	ind three	comp sink						
45	Protect drains from ite	ms gettir	g wash down into them						
34	Keep back door close	d tightly							
10	Store can opener blad	e clean							
32	Watch coating on pans	s / replac	e when needed - as un wash	nable in t	his condition				
42	Clean shelves where	needed v	arious in kitchen						
45	Clean inside wic and u	ipright co	oler where needed						
	Hot water in RR 100								
45/37	Leak in waiting room near rr doors - condensation into a bucket								
	No hand food contact								
	Utensils washed every 4 hrs or less								
To send pics of compliance									
Received by: (signature) Print: Title: Person In Charge/ Owner									
Inspected	See anov	<u>'</u>	Print:						
(signature)		patri	ick Time.			1			
Form EU 0	6 (Revised 09-2015)	I			Samples: Y N # collect	ea			