

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: 01/16/2024	Time in: 2:25	Time out: 3:11	License/Permit # FS 9301	Food handlers 3 or new	Food managers 3	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: Little Caesars pizza	Contact/Owner Name: B & B teAm	* Number of Repeat Violations: <u> </u>	13/87/B
Physical Address: 2135 Ridge road		✓ Number of Violations COS: <u> </u>	
Pest control : Orkin 01/10/24		Hood Need asap	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Grease trap/ waste oil: 11/06/2023 Fatboy 750			

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					
		✓				✓					
	✓					W					
	✓										
		✓				✓					
		✓					✓				
		✓									
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						W				✓	
	✓					Water/ Plumbing					
3				✓		W					
		✓				✓					

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					
	✓					✓					
W								✓			
Safe Water, Recordkeeping and Food Package Labeling											
	✓					✓					
	✓										
Conformance with Approved Procedures						Permit Requirement, Prerequisite for Operation					
				✓		✓					
Consumer Advisory						Utensils, Equipment, and Vending					
	✓					2					
						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					
W							✓				
1				✓		Physical Facilities					
1						1					
		✓				✓					
		✓				W					
Proper Use of Utensils						1					
	✓					W					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Maria Cabrera	Print:	Title: Person In Charge/ Owner Mid
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Little Caesar's pizza	Physical Address: 2135 Ridge road	City/State: Rockwall	License/Permit # FS 9301	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	35	Pizza table		Wic	36
Hot holding		Sauce	38	Wings	35
Unit 1	153	Mushrooms	37	Sauce	36
Unit 2	139	Beef	36		
Unit 3	137	Below temps			
Upright freezer	2.3	35/36/37			

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
	Hot water in restroom 110 / tlc keep an eye on soap
Cos	Avoid storing stainless and window cleaner next to to go sauces
10/coa	Sanitizer in bucket not showing on test strips / had to hand mix and tested at 200 ppm - at 76 F
	Hot holding units watch gaskets
	Need employee health poster at hand sinks
47	To repair door to pizza table to close easily
W	To watch pans and replace when difficult to clean
42	Pizza oven to be cleaned - food debris - nonfood contact
	Back door is tight fitting when closed all the way
	Hot water at three comp - 110 F
42	Need to clean outside of food thermometer
	Test strips in date
45	Clean air vents where needed
45	To address grout in various areas /
36	Avoid having dry wiping cloths hanging around on tables etc
31	Back hand sink must be repaired - hot water faucet is loose and leak when turning off underneath
	This needs to be fixed permanently !!!May use front. Hand sink for now ...
42	GeneralCleaning of dunnage racks and bottom shelves under tables
35	Reminder to store employee foods and drinks low in wic
45	Hood and oven to be cleaned asap!
	To soak wiping cloth prior to storing in bucket for sanitizer
10 /33	Need to fix sanitizer dispenser asap !
W	To wash and sanitize pizza cutter and slicer every 4 hrs or less
W	Watch floor storage of boxes

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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