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
Employee health

Dat		6/2	20	24	Time in: 2:25	Time out: 3:11		License/Perr						Food handlers Food managers 3 or new 3 Page 1 of 2	<u>-</u>
					tion: 1-Routine	2-Follow U		3-Complaint		4-Inv	estig	atior	1	5-CO/Construction 6-Other TOTAL/SCOR	Œ
Littl	le (sa	rs p	ne: Dizza		B& B		ne:					* Number of Repeat Violations: Y Number of Violations COS: Parany waste oil: Follow-up: Ves 7	R
,		al Ad idge i				Ork	est control kin 01/10/2	24		lood eed a	sap			e trap/ waste oil: 023 Fatboy 750 Follow-up: Yes No No	_
Mar	k th	Comp ne app	pliar prop	riate	points in the OUT box for		item	Mark 🗸		opriate	box	for IN	, NO	plicable $COS = corrected on site NA, COS Mark an Ma$	h
Con	nnli	ance	Stat	tus	Prio	ority Items (3	Points)	violations R		Imme Comp				ive Action not to exceed 3 days	
О	I N	N O	N A	C O S		nperature for Follogrees Fahrenhe		y 1	R	O I U N T	N	N A	C O S	Employee Health	R
1		_		0	1. Proper cooling time				1 [1	,		3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
\vdash	-				2. Proper Cold Holding	g temperature(41	°F/ 45°F)		┨┠					13. Proper use of restriction and exclusion; No discharge from	
ľ					See	(125	-OE2			W				eyes, nose, and mouth Must post poster at hand sinks/ to move	
-					3. Proper Hot Holding Ambient temp4. Proper cooking time				┧┝		اه			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
Ш	(~						50E: 0	4	V					
	(~			5. Proper reheating pro Hours)	cedure for not no	olding (16.	5 F III 2			~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.) Utensils after cooking	
	(/			6. Time as a Public Hea	alth Control; pro	ocedures &	k records						Highly Susceptible Populations	
					Ap	proved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	_
					7. Food and ice obtaine			Food in	1 6						
•	1				good condition, safe, and destruction Blue lin	е								Chemicals	
•	/				8. Food Received at pro To always che		2					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables AllPrecut	
						n from Contami			Ī	W			/	18. Toxic substances properly identified, stored and used Corrected on site	
					Food Separated & pr preparation, storage, di Watch			food						Water/ Plumbing	
3				~	10. Food contact surfact Sanitized at0	es and Returnab ppm/temperatur	oles ; Clean re 200	ppm	Ī	W				19. Water from approved source; Plumbing installed; proper backflow device See 31	
	(~			11. Proper disposition of reconditioned Disc	of returned, prev	iously serv	ved or		V	•			20. Approved Sewage/Wastewater Disposal System, proper disposal Watch	
			_		D.	ouity Founds	. T.			lation	s Roo	ina	C	rective Action within 10 days	_
					Pri	ority Founda	ation Ite							rective Action within 10 days	
	I N	N O	N A	C O S		n of Knowledge		1		O I U N T	N		C O S	Food Temperature Control/ Identification	R
U				О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/	/ Personne	el owledge,		O I U N	N	N	C	·	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Maria Cabrera	Print:	Title: Person In Charge/ Owner Mid
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: Caesar's pizza	Physical A		City/State: Rockwal	License/Permit # FS 9301	Page <u>2</u> of <u>2</u>					
Little	Caesai s pizza	2135	Ridge road TEMPERATURE OBSERVA		1 13 3301						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp F					
Bev cooler		35	35 Pizza table		Wic	36					
F	Hot holding		Sauce	38	Wings	35					
Unit 1		153	Mushrooms	37	Sauce	36					
	Unit 2		Beef	36							
	Unit 3	137	Below temps								
Up	right freezer	2.3	35/36/37								
		OE	SERVATIONS AND CORRECT	TIVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO THE CONDITIONS OBSER	VED AND					
	Hot water in restroom	110 / tlc	keep an eye on soap								
Cos	Avoid storing stainles	ss and wi	ndow cleaner next to to go	sauces							
10/coa	Sanitizer in bucket not	t showing	on test strips / had to har	nd mix and	tested at 200 ppm - at 76	F					
	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	a table to	close easily								
W	To watch pans and re		•								
42	· ·		d 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 va										
36	<u> </u>		hanging around on tables								
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	3 3										
35	Reminder to store em Hood and oven to be	•	ods and drinks low in wic								
45											
10 /00	To soak wiping cloth prior to storing in bucket for sanitizer										
10 /33	<u> </u>										
W	To wash and sanitize pizza cutter and slicer every 4 hrs or less										
W	Watch floor storage of boxes										
Received (signature)	See abov	/e	Print:		Title: Person In Charge/	Owner					
Inspected (signature)		utríck	Print:		Samples V M 4	# collected					
<u> </u>	- •				Samples: Y N #	concued					