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

Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training /omit clean up Employee health
	Employee health

	7/0				Time in: 10:08	Time out: 11:14			tc				e١	w one	Food handle	Food managers 3	Page 1	of <u>2</u>
			f Ins		tion: 1-Routine	2-Follow U	7 Contact/Owner		4-]	Inves	tigat	ion	L	5-CO/Const		6-Other	TOTAL/S	CORE
			aesa				BSB team p							✓ Number of			7/00) / A
			Addre road				st control : minix 6/19/2023		Hoo To cl			Grea		trap/ waste oil:		Follow-up: Yes No Pics	7/93	5/ <i>F</i> A
		Con	nplia	nce S	Status: Out = not in co	$\frac{1}{\text{mpliance}} = \frac{1}{\text{in}}$	compliance	NO = not o	observ	ved	NA	= not a	ppli	icable COS =	= corrected or	n site R = repeat v	iolation W-	Watch
M	ark t	he ap	pprop	riate	points in the OUT box for Prio		Points) violation	-	-					NA, COS e Action not to		- 11 1	riate box for R	
Co		iance N	e Sta		Time and Tan	aperature for Fo	and Cafety	R	Co			Status N C						R
U T	N	0	A	C O S	(F = de	egrees Fahrenhei			U T	N	0	A O S				ployee Health		
		/			1. Proper cooling time a	and temperature				/				12. Management knowledge, resp		oyees and conditiona and reporting	al employees;	
	_				2. Proper Cold Holding	temperature(41°	°F/ 45°F)						1	13. Proper use o	f restriction	and exclusion; No d	ischarge from	
	/								W	~				eyes, nose, and Shall be pos		ne hand sink no	ow	
		/			3. Proper Hot Holding t	temperature(135°	°F)							Pr	eventing Co	ontamination by Ha	ands	
		/			4. Proper cooking time	and temperature				1			1	14. Hands clean	ned and prop	erly washed/ Gloves	used properly	
		/			5. Proper reheating prod Hours)	cedure for hot ho	olding (165°F in 2			/			1 a	15. No bare hand alternate method	d contact with	th ready to eat foods llowed (APPROVE	or approved D Y N)
		_			6. Time as a Public Hea Using for for premade ra	alth Control; prod	cedures & records		Ш				1			llowed (APPROVE with hands after		
	V				Using for for premade ra	ack pizzas - tîmer	r used					<u> </u>	1			ceptible Population		
					$\mathbf{A}\mathbf{p}_{\mathbf{j}}$	proved Source					١			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained good condition, safe, and													
	•				destruction	ia anadaneratea,	parasite								•	Chemicals		
	./				8. Food Received at pro	oper temperature								17. Food additiv & Vegetables	es; approved	d and properly stored	l; Washing Fru	its
											•			Precut	uncas propar	ly identified, stored a	and used	
					Protection 9. Food Separated & pro	from Contamin			W	'				Watch stora		ry identified, stored a	and used	
	/				preparation, storage, dis	splay, and tasting	3									ter/ Plumbing		
	/				10. Food contact surfact Sanitized at _200_	es and Returnable ppm/temperature	les; Cleaned and Pizza cutters			/			b	19. Water from a backflow device City appro	· .	urce; Plumbing insta	illed; proper	
		./			11 December diseaseition o	£							2	20. Approved Sedisposal	ewage/Waste	ewater Disposal Syst	tem, proper	
			<u> </u>		reconditioned Yes		4° T4 (2.D								1.71 70 7			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Maria Cabrera	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: Caesar's	Physical Address: 2135 ridge road			State: ckwall		License/Permit # Page FS 9301		2 of 2	
Little	Odesai s	21001	TEMPERATURE OBSERVA				1 0 3001			
Item/Loc	ation	Temp F	Item/Location		emp F	Item/Locat	<u>ion</u>		Temp H	
Wic		33	Pizza table just defrost	ed						
	Sauce	37	Ham / beef bottom portion 41 Top portion 45 (placed l				n 45 (placed back	into unit		
	Pizza pies	37/38	/38 Cheese / sausage 38/38 With the hour to co				e hour to cool	down		
Up	right freezer	7.8	Below inside temps ambient 34 But I				t loaded before it frosted			
F	Pizza table		Ham / pineapple		0/38					
Р	izza on cart					Hot hol				
						13	38/143/14	8		
			Bev cooler	(33	Front h	not holding o	n line	136	
		OF	SERVATIONS AND CORRECT	TIVE A	CTION	S			l	
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION I	IS DIREC	CTED TO TH	IE CONDITIONS OBS	ERVED A	ND	
44	Lid missing from dump	oster								
35	Employee drinks to be	in lids a	nd straws -,-avoid screw o	aps						
			112 - to repair faucet hand							
	Three comp sink hot water 111									
Cos	Sanitizer longer hose	to be swi	tched with soap as the sa	anitize	er mus	t reach t	he sanitizer sin	k		
42/45	General cleaning of sh									
Cos	To store soap away fro									
W	Can opener to be store									
47	Avoid floor storage in									
35	<u> </u>		be stored low in wic with t	he oth	her ite	ms				
	Pull thawing of frozen									
45/42	 		ks and fan guard casings							
		e been ordered - existing are badly torn								
34	To address gap at ba	· · · · · · · · · · · · · · · · · · ·								
	Sanitizer bucket 200 p									
39/47 / cos		•	dry etc and dirty rags as these ca	n attrac	ct vermi	n / moved :	rack over / moved s	mall basi	ket down	
W										
· ·	Advised to allow pizza table top portion to completely cool off before reloading Unit just loaded - within the hour and top portion of ham and beef slightly high45/46 from being loaded									
	Bottom part of containers 40/41 / - will use top part first as part of natural flow and will allow unit to cool down next time									
	Pizza oven is cleaned with hood twice per year but cleaning good food crumbs every 2 days									
W			dly coated and replace wi				,			
	(manager is working o		,							
42	Need to clean pizza hood and address ceiling tiles too									
47	Door to pizza table is brokenbut closes with effort -									
W	Check all gaskets on equipment									
	 			ıtainer	r too					
34	Discussed washing pizza cutter every 4 hrs or less / container too State									
All meats precooked										
Received (signature)	by:	/e	Print:				Title: Person In Char	ge/ Owner		
Inspected (signature)		ıtrick	Print:				Samples: Y N	# collecte	ed	
				-	_		-	_		