

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: 07/08/2023	Time in: 10:08	Time out: 11:14	License/Permit # FS 9301 to post new one	Food handlers 5	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 Caesar's	Contact/Owner Name: BSB team pizza	* Number of Repeat Violations: <u> </u>	7/93/A
		✓ Number of Violations COS: <u> </u>	

Physical Address: 2135 ridge road	Pest control : Terminix 6/19/2023	Hood To clean	Grease trap/ waste oil: To provide	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics
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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	✓				
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source								✓			
	✓					Chemicals					
	✓							✓			
Protection from Contamination						W	✓				
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						W					
	✓					✓					

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					
1						✓					
1						Physical Facilities					
	✓					1					
		✓				✓					
	✓					1					
Proper Use of Utensils						1					
1						✓					
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Little Caesar's	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
Wic	33	Pizza table just defrosted			
Sauce	37	Ham / beef bottom portion	41	Top portion 45 (placed back into unit	
Pizza pies	37/38	Cheese / sausage	38/38	With the hour to cool down	
Upright freezer	7.8	Below inside temps ambient	34	But loaded before it frosted	
Pizza table		Ham / pineapple	40/38		
Pizza on cart				Hot holding units for boxes	
				138/143/148	
		Bev cooler	33	Front hot holding on line	136

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
44	Lid missing from dumpster
35	Employee drinks to be in lids and straws -,-avoid screw caps
	Hot water at hand sink in back 112 - to repair faucet handle
	Three comp sink hot water 111
Cos	Sanitizer longer hose to be switched with soap as the sanitizer must reach the sanitizer sink
42/45	General cleaning of shelving, walls, floors, drains ,
Cos	To store soap away from food related items
W	Can opener to be stored clean - reminder
47	Avoid floor storage in wic of food in boxes
35	Employee drinks and meals to be stored low in wic with the other items
	Pull thawing of frozen meats etc in wic
45/42	Minor cleaning in wic under racks and fan guard casings
	New rack covers have been ordered - existing are badly torn
34	To address gap at back door
	Sanitizer bucket 200 ppm
39/47 / cos	Watch mop area and hanging mops to dry etc and dirty rags as these can attract vermin / moved rack over / moved small basket 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	To discard old pans that are badly coated and replace with new (manager is working on this)
42	Need to clean pizza hood and address ceiling tiles too
47	Door to pizza table is broken ..but closes with effort -
W	Check all gaskets on equipment
	Discussed washing pizza cutter every 4 hrs or less / container too
34	Flies in prep area
	All meats precooked

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Samples: Y N # collected

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