

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: <b>07/16/2021</b>	Time in: <b>11:59</b>	Time out: <b>12:51</b>	License/Permit # <b>FS 9301</b>	Est. Type To go pizza	Risk Category <b>LOW</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Little Caesars</b>	Contact/Owner Name: <b>Kayla</b>	* Number of Repeat Violations: _____	<b>7/93/A</b>
		✓ Number of Violations COS: _____	

Physical Address: 109	Pest control : Terminix 06/28/21	Hood To bar cleaned	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3						✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
W						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>								✓			
	✓					<b>Chemicals</b>					
	✓							✓			
<b>Protection from Contamination</b>						W	✓			✓	
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
W	✓					✓	✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
	✓					1					
1						✓					
		✓				W					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
	✓						✓				

# Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Little Caesars</b>	Physical Address: <b>109 yellow jacket</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9301</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot holding units		Inside pizza table	39	Wic	33/34
151/148/141		Cheese	39	Cheese	36
Online hot holding unit	146			Wings	38
Pizza table				Freezer	10
Cheese	44	May use 4 hrs			
Meat	46	Until unit is fixed			
Ham	46	To hold			
Beef	44	41 or less			

### 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
42	Clean inside soda cooler / fan guards
42	Clean door to restroom outside
	Hot water 100 in restroom / 119 in kitchen
	Hand sink plumbing has been addressed
W	Protect floor drain existing
42	Clean spills inside online hot holding unit - all Food containerized inside unit
	Sanitizer in buckets -200 ppm
42	Clean outsides of trash cans
	Pizza cutting rollers are changed out and w r s every 4 hrs or less / cannot go over
42	Clean pizza oven under conveyor belt
W	Pizza carts last max 1.5 hrs before cooking ( from making to cooking at the most)
	Will have to use tphc for pizza table on top today as temps are 44-46 F
Cos	Store spray bottles low - avoid on drain boards of clean dis side of three compartment
42	Clean plastic dunnage racks
	Sink sanitizer hand mixed and out of dispenser both 200-300
42/45	Minor cleaning or shelving and floors and etc
37/ 45	Ice cycles from water coming out of ceiling seam in front of fans in the wic to address and seal seam etc
34	Address gap at back door
	Pizza sauce appears to be below 4.6 using strips - reading 4.0
	Watch placement of any foods under fan in wic - good practice
	Using digital thermo / test strips on site
02	Cold top unit is holding 44-46 in upper portion - will only use for 4 hrs before discarding and replacing until fixed
45	Need to clean hood over oven
37	Small amount of ice in upright freezer - all items in plastic bags
45	Clean floors under equipment where needed
W	Keep an eye on pans and condition etc as well as shelving etc

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

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