Follow-up fee of \$50.00 is required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/train Image: City of RockwallCity of RockwallImage: City of RockwallImage: City of Rockwall										ing								
	Date: Time in: Time out: License/Perm 07/16/2021 11:59 12:51 FS 930												Est. Type Risk Category Page <u>1</u> of	2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Nar							4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:)RE				
Li	Little Caesars Kayla									1.0		✓ Number of Violations COS:	Ά					
	Physical Address: Pest control : 109 Terminix 06/28/21						Ho To ba	od ar cle	aned			se trap : Follow-up: Yes 7/93/ No	<u> </u>					
М								= not o in app						pplicable $COS = corrected on site R = repeat violation W-Wa O, NA, COS Mark an in appropriate box for R$	tch			
Priority Items (3 Points) violations Require Immediate Corrective Action not to exc Compliance Status									tive Action not to exceed 3 days									
O U	I N N C Time and Temperature for Food Safety F V N O A O F					R	O U	I N	Ν	N A	С	Employee Health						
Т		V	•	5	1. Proper cooling time and temperature				T	~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding temperature(41°F/45°F) Pizza table temps line					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	+	3. Proper Hot Holding temperature(135°F)						Poster Preventing Contamination by Hands										
-		4. Proper cooking time and temperature							~		14. Hands cleaned and properly washed/ Gloves used properly							
-		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							alternate method properly followed (APPROVED				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	_				
w				-	6. Time as a Public Health Control; procedures & records Using for pizza table today and also for pizzas prepped ready to cook					<u> </u>			No hand food contact once it is cooked Highly Susceptible Populations					
F				proved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<u> </u>		Chemicals						
	~				8. Food Received at pro	oper temperature						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
_	•					n from Contomination	•		١٨			•		18. Toxic substances properly identified, stored and used				
-	Protection from Contamination 9. Food Separated & protected, prevented during food								~	One spray bottle								
	V	10. Food contact surfaces and Returnables ; Cleaned and									Water / Plumbing 19. Water from approved source; Plumbing installed; proper							
					Sanitized at <u>200</u> 11. Proper disposition of	of returned, previously	served or							backflow device Approved by city 20. Approved Sewage/Wastewater Disposal System, proper				
		~			reconditioned Disc					~				disposal				
0	I N	N O	N A	C		•		ints) vi R	0	Ι	Req N O		С		R			
U T		0		O S	21. Person in charge pro and perform duties/ Cer		f knowledge,		U T		0	A	O S	27. Proper cooling method used; Equipment Adequate to				
v			-		2	6				v v	~			Maintain Product Temperature 28. Proper Date Marking and disposition				
	22. Food Handler/ no unauthorized persons/ personnel All employees handling or washing with in 60 days of hire Safe Water, Recordkeeping and Food Package Labeling						~	•			Rotation of Tcs every 24 hrs after opening 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
	~		1		23. Hot and Cold Water See	0	ressure, safe	_		1				Digital Permit Requirement, Prerequisite for Operation				
	~				24. Required records av destruction): Packaged	vailable (shellstock tag				~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
				1		with Approved Proce								Utensils, Equipment, and Vending				
			~	,	25. Compliance with V. HACCP plan; Variance processing methods; ma	e obtained for specializ	ed			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Cons	sumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition				
	~				26. Posting of Consume foods (Disclosure/Remi Labels off boxes use	inder/Buffet Plate)/ Al	lergen Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
0	I	N	N	C	Core Items (1 Poin	nt) Violations Requi	ire Corrective	Action R	Not 0		Excee N	ed 9 N	0 Da C	ays or Next Inspection , Whichever Comes First	R			
U T	Ν	0		o s		of Food Contaminati	-	K	U T	Ν	0	A	o s	Food Identification	K			
1					34. No Evidence of Inse animals35. Personal Cleanlines	*					~			41.Original container labeling (Bulk Food)				
_	/			_		6, 6	Joaceo use		F.					Physical Facilities 42. Non-Food Contact surfaces clean				
1					36. Wiping Cloths; prop In buckets 37. Environmental cont				1	~				See 43. Adequate ventilation and lighting; designated areas used				
F	-	~	-	-	38. Approved thawing a	method			N	ľ				Watch as surfaces are greasy 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpeter area	+			
	<u> </u>	Ľ	1	<u> </u>	Prope	er Use of Utensils			1	1				45. Physical facilities installed, maintained, and clean	+			
	~				39. Utensils, equipment dried, & handled/ In us	t, & linens; properly us			F	~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	1			
╞	~				40. Single-service & sin and used	ngle-use articles; prop	erly stored		-		~			47. Other Violations				
	ľ																	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: Caesars	Physical A 109 ye	^{ddress:} ellow jacket	City/State: Rockwa	II License/Permit # FS 9301	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA								
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>					
	Iding units		Inside pizza tabl		Wic	33/34					
1	51/148/141		Cheese	39	Cheese	36					
Onlin	e hot holding unit	146			Wings	38					
F	Pizza table				Freezer	10					
	Cheese	44	May use 4 hrs								
	Meat	46	Until unit is fixed	k							
	Ham	46	To hold								
	Beef	44	41 or less								
	OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OBSERV	ED AND					
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 - allFood 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)										
	•	•	table on top today as temp								
Cos			on drain boards of clean di	s side of t	three compartment						
42	Clean plastic dunnage										
			out of dispenser both 200-	300							
	Minor cleaning or shelving and floors and etc										
	-	-	but of ceiling seam in front	of fans in	the wic to address and sea	l seam etc					
34	Address gap at back d										
	Pizza sauce appears to be below 4.6 using strips - reading 4.0										
	Watch placement of any foods under fan in wic - good practice										
02	Using digital thermo / test strips on site										
45	Cold top unit is holding 44-46 in upper portion - will only use for 4 hrs before discarding and replacing until fixed										
45 37	Need to clean hood over oven Small amount of ice in upright freezer - all items in plastic bags										
45	Clean floors under equipment where needed										
45 W	Keep an eye on pans and condition etc as well as shelving etc										
~ ~											
Received	by:		Print:		Title: Person In Charge/ C)wner					
(signature)	See abov	'e									
Inspected (signature)	by: Kelly kirkpa	ıtríck	$\sim \mathcal{RS}$ Print:								
	- 1				Samples: Y N # c	collected					