Retail Food Establishment Inspection Report

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Particular Canada Principal Processing Principal Processing Processing Processing Principal Processing Principal Processing Principal Processing Principal	Purpose of Inspection:			on: V 1-Routine 2-Follow Up 3-				3-Complaint 4-Investigation					5-CO/Construction 6-Other			TOTAL	SCORE /			
2 35 Ridge Rd Rockwall, TX Compliance States. Our most compliance N=1 compliance	Establishment Name: Contact/C								<u> </u>					* Number of Repeat Violations:						
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40. Single-service & single-use articles; properly stored 47. Other Violations	OUT		O N	A N	O S	21. Person in charge property and perform duties/ Cer 2 22. Food Handler/ no ur 1 Safe Water, Record 23. Hot and Cold Water 24. Required records avidestruction); Packaged 10 Conformance with Variance processing methods; marked Consumer foods (Disclosure/Reminer Core Items (1 Point Prevention Core Items (1 Point Prevention Core Items (2 Point Prevention Core Items (3 Point Prevention Core Items (4 Point Prevention Core Items (4 Point Prevention Core Items (5 Point Prevention Core Items (6 Point Prevention Core Items (7 Point Prevention Core Items (8 Point Prevention Core Items (9 P	esent, demonstratified Food Mar nauthorized personauthorized personauthori	Arrivation of knowle nager/ Posted sons/ personnel sons/ perso	safe e nd ked abel se d,	etion	2 2 1 Note 1	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A A N A A N A A N A A A A A A A A A A A A A A A A A A A A	Dag C	Food Temper 27. Proper cooling method Maintain Product Temper 28. Proper Date Marking 29. Thermometers provided Thermal test strips Permit Requirem 30. Food Establishment Posted Utensils, 31. Adequate handwashin supplied, used Equip 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb clear work of the company of the compa	rature Control od used; Equip prature g and disposition led, accurate, an second a ment, Prerequi t Permit (Curro t Pequipment, an ing facilities: Acc oped Contact surfaces ad used Whichever Con ood Identificat beling (Bulk Foo oed Identificat or and lighting; de properly dispose	ment Adec	peration port sign port si	al/ osted)

Retail Food Establishment Inspection Report

Received by: (signature) Maria Cabrera	Print: Maria Cabrera	Title: Person In Charge/ Owner Manager
Inspectedby: Kelly kirknatrick RS/ Marie Anne	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Little Caesars	Physical A	ddress: Ridge Rd	City/State: Rockwa	II TY	License/Permit #	Page <u>2</u> of <u>2</u>
Little Caesars	2133	TEMPERATURE OBSEI		III, IA		
Item/Location	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp
WIC/	36/3	Hot pass thru 1	146			
wings	3 6	Hot pass 2	137			
reach in freezer	12	Hot pass 3	130	Jus	t turned on	
pizza cold top/ham		Online customer	140	6		
cheese: bee		9				
mushrooms (surface underneath 40	45	Customer Bev	29!			
under/cheese	32					
hot holding reach in/wings	148/145					
tem AN INSPECTION OF YOUR F		SERVATIONS AND CORRE			HE CONDITIONS OBS	EDVED AND
Number NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR AT	TENTION IS DIKE	CIED IO I	HE CONDITIONS OBSI	ERVED AND
Hot water in Res	troom at	148 / to clean Ware	wash hand	sink 12	27 equipped	
¹⁹ 3 comp sink 110 / t	o repair	sprayer to self retrac	t above the	overflo	ow rim	
Sani sink setup w	ith new	bag etc prime thru a	nd retestt	ested 5	times/ will ha	nd mix
29 Need new quats te Will hand mix and	st strips.	/expired/ cos/replace izer and call service to fix	ed while on	site	To call	to repair asar
Sani buckets setur	n to less	than 100 ppm quats	will refill w	ith sink		
W Storing wiping clo			7 11111 101111 11			
42 To clean pizza con						
WTo watch buildup on p	-	•	heavy build	dup		
		pizza oven and wher		<u></u>		
		pment and shelves/s		food d	ebris	
	•	after 30 minutes in r				at 6 hours
		der discarded after 3	•			
		zzas made but not co				
Using Digital therm					, p. 10.000	
0 0		an hood vent -visible	part			
Hood cleaned 2 w						
Front hand 106! ed		•				
		eceived commerciall	v sterile			
W To remove opened n	netal rusty	grease interceptor out by				
W General cleaning aro Self closing back	<u> </u>					
9' To provide thermo in a						
Premade pizzas are he	eld for up to	o 1 hr before cooking				
29 Minhot holdin and hold	ding by do	or				
Using time stickers	for units h	nolding hot product				
Note Pizza cutters to be cleaned	and saniti	zed every 4 hrs or less / a	all surfaces tha	at contac	t food as a well a	nd nonfood d
Received by: (signature) Iot Mania Cahuana		Print: Maria	Cabre	era	Title: Person In Char	
Maria Cabrera Inspected by: (Signature) Christy Con		Print:) i G	Ivialiago	′ 1
(signature)	ton 1	RS Christy	Cortez	RS		