

Retail Food Establishment Inspection Report

☒

First aid kit

☒

Allergy policy

☒

Vomit clean up

☒

Employee health

Date:7/28/2025

Time in:9:45

Time out:11:55

License/Permit #FS-9301 posted

HandlersNeed

ManagersNeed

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Purpose of Inspection:☒ 1-Routine☐ 2-Follow Up☐ 3-Complaint☐ 4-Investigation☐ 5-CO/Construction☐ 6-Other☐

TOTAL/SCORE

Establishment Name:Little Caesars

Contact/Owner Name:

* Number of Repeat Violations:
✓ Number of Violations COS:

12/88/B

Physical Address:2135 Ridge Rd Rockwall, TX

Pest control :Orkin/1-3-2025

HoodHOODZ/

Grease trap :Fatboy/1-2025

Follow-up: Yes ☐ No ☒

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓			3. Proper Hot Holding temperature(135°F)		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)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		✓			6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
Approved Source								✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate		Chemicals						
	✓				8. Food Received at proper temperature check at receipt			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Protection from Contamination								✓				18. Toxic substances properly identified, stored and used Watch	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting will hand mix		Water/ Plumbing						
3	X				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 10 ppm/temperature Cos to 300 per label confirmed hand mixing		3	X				19. Water from approved source; Plumbing installed; proper backflow device To fix sprayer to self retract	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 1			✓				28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling							2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary thermo	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) Posted	
Conformance with Approved Procedures							Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
Consumer Advisory								✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		2	X				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided not dispensing	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
W	✓				34. No Evidence of Insect contamination, rodent/other animals Back door repair			✓				41.Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use watch lids		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-food contact surfaces clean General	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method		W	✓				44. Garbage and Refuse properly disposed; facilities maintained Remove old grease trap	
Proper Use of Utensils							1					45. Physical facilities installed, maintained, and clean General	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Retail Food Establishment Inspection Report

Received by: (signature) <i>Maria Cabrera</i>	Print: Maria Cabrera	Title: Person In Charge/ Owner Manager
Inspectedby: Kelly kirkpatrick BS/ MarieAnne	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Little Caesars		Physical Address: 2135 Ridge Rd		City/State: Rockwall, TX		License/Permit #		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F		Item/Location		Temp F		Item/Location	
WIC/		36/34		Hot pass thru 1		146			
wings		3 6		Hot pass 2		137			
reach in freezer		12		Hot pass 3		130		Just turned on	
pizza cold top/ham		41		Online customer		140		6	
cheese: beef		40/29							
mushrooms		45		Customer Bev		29!			
(surface underneath 40									
under/cheese		32							
hot holding reach in/wings		148/145							
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:								
	Hot water in Restroom at 148 / to clean Warewash hand sink 127 equipped								
19	3 comp sink 110 / to repair sprayer to self retract above the overflow rim								
	Sani sink setup with new bag etc prime thru and retest ..tested 5 times/ will hand mix								
29	Need new quats test strips/expired/ cos/replaced while on site To call to repair asap								
	Will hand mix and test sanitizer and call service to fix								
10	Sani buckets setup to less than 100 ppm quats will refill with sink								
W	Storing wiping cloths in sani buckets								
42	To clean pizza conveyor rollers in pizza oven								
W	To watch buildup on pizza pans/discard those with heavy buildup								
45	To clean ceiling tiles above pizza oven and where needed								
42	To clean in/around/on equipment and shelves/some minor food debris								
	Cooked Pizza is discarded after 30 minutes in ready made and wings discarded at 6 hours								
	Cooked Pizza for online order discarded after 30 minutes if not picked up								
	Using timers for tphc for pizzas made but not cooked so I. Staging phases								
	Using Digital thermo								
42	Minor cleaning Need to clean hood vent -visible part								
	Hood cleaned 2 weeks ago but noneicjetb								
	Front hand 106! equipped								
	All meats precooked and received commercially sterile								
W	To remove opened metal rusty grease interceptor out by dumpster								
W	General cleaning around dumpster								
	Self closing back door .. but not tightly								
29'	To provide thermo in all holding units								
	Premade pizzas are held for up to 1 hr before cooking								
29	Minhot holdin and holding by door								
	Using time stickers for units holding hot product								
Note	Pizza cutters to be cleaned and sanitized every 4 hrs or less / all surfaces that contact food as a well and nonfood daily								
Received by: (signature) <i>Maria Cabrera</i>		Print: Maria Cabrera				Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>		Print: Christy Cortez, RS				Samples: Y N # collected			

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