

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 01/11/2022	Time in: 3:45	Time out: 4:26	License/Permit # Fs 9301 need 2022	Food handlers New within 30 days 1	Food Managers 1	Page <u>1</u> of <u>2</u>
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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 Caesar's	Contact/Owner Name: Johns	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	9/91/A
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Physical Address: 2135 ridge road	Pest control : Terminex need info	Hood Need info	Grease trap : Fat boy grease 750 11/11/2021	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				W	✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓						✓			
	✓					Chemicals					
	✓							✓			
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓					3					
		✓				W	✓				

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						2					
	✓					Permit Requirement, Prerequisite for Operation					
			✓			W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				✓				
Consumer Advisory							✓				
	✓						✓				

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

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Fernando Flores	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Little Caesar's	Physical Address: 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
Bev cooler	37	Pizza rack	1 hr	Upright freezer	3:3
Hot holding		Pizza table			
137-145		Sausage	33		
WIC	34	Ham	34		
Sauce	35	Cheese	37		
		Below dough	38		

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
	Hot water in restroom100
	Hot water in kitchen at 3 comp 110
	Sink sanitizer 200 ppm also in bucket
19	Front hand sink was taken off floor drain and hub is slow draining old floor,drain is full of water so will need to be addressed
	To be draining / back drains are draining at insp
34	Back door to close tightly
45	Time to resilicone behind three comp
42/45	Minor General detailed cleaning under behind around over etc shelving etc
42/45	Clean inside WIC floor,and blue rack
	Employee food is Stored separately
W	Avoid using card board under oil
29	Need to replace your battery to your thermo
W	Reminder that flour etc should be tied up or sealed at night
	Wings etc are precooked and recooked and placed into hot holding
	Watch and address floor storage in WIC
	Watch grout etc

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

Form EH-06 (Revised 09-2015)