



Food Establishment Inspection Report

Date: <u>12/1/22</u>	Establishment Name: <u>Little Caesar's Pizza</u>	Permit #: <u>2018-06781</u>	TOTAL/SCORE <u>7</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other			
Contact/Owner Name: <u>Brandon Hodgens</u>		* Number of Repeat Violations: <u>1</u> ✓ Number of Violations COS: <u>1</u>	
Physical Address: <u>1517 N IH 35</u>		City: <u>Bellmead</u> Zip Code: <u>76705</u>	Phone: _____ Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Date: <u>12-5-22</u>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
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 asterisk '*' in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												
Compliance Status			Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status			Employee Health	R			
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature		✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature (41F/ 45F)		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature (135F)		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 (165F in 2 Hours)		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y <u>N</u>)	
	✓				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	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		Chemicals					
	✓				8. Food Received at proper temperature		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination		✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing					
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200-400 ppm</u> temperature	*	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served, reconditioned		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days												
Compliance Status			Demonstration of Knowledge/ Personnel	R	Compliance Status			Food Temperature Control/ Identification	R			
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel		✓				28. Proper Date Marking and disposition	
					Safe Water, Record Keeping and Package Labeling		✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation					
	✓				24. Required records available (shellstock tags; parasite destruction); Package food labeling		✓				30. Food Establishment Permit (Current & Valid)	
					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	
					Consumer Advisory		✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		✓				33. Warewashing Facilities; installed, maintained, used Service sink or curb cleaning facility provided	

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First												
Compliance Status			Prevention of Food Contamination	R	Compliance Status			Food Identification	R			
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals		✓				41. Original container labeling (Bulk Food)	
1	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities					
	✓				36. Wiping Cloths; properly used and stored		✓				42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination		✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method		✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		✓				45. Physical facilities installed, maintained, and clean	
1	✓				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	

Received by: <u>[Signature]</u>	Print: <u>Brandon Hodgens</u>	Title: <u>Manager</u>
Inspected by: <u>[Signature]</u>	Print: <u>Tess Elliott</u>	Permit Expires: <u>12/22</u> Mo / Yr
Notes: <u>See pg 2</u>		



WACO McLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District
225 West Waco Drive
Waco, Texas 76707
(254) 750-5464

Establishment: Little Caesar's Pizza	Permit #: 2018-06781	Date: 12-1-20
Address: 1517 N IH35	City: Bellmead	Zip Code: 76705

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F
Pepperoni slices/make table/39°F **cooked pepp pizza/201°F**
Sausage/RIC-make table/38°F **Sausage crumbles/WIC/38°F**
Wings / Hot hold-behind front counter/156°F

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.

- | | |
|----|---|
| 10 | Sanitizing solution testing over 400ppm (Quaternary) in sanitizer compartment of 3-comp sink. |
| 39 | Clean working containers and metal trays being stacked while wet. |
| 41 | Missing labels for sauce containers on wing prep area. |
| 45 | Walls behind dough prep area have food debris and grease build-up. Clean all walls in prep areas throughout kitchen. |
| 45 | Ceiling tiles surrounding pizza oven hood vent area are heavily stained and peeling. |
| 35 | Observed associate with full beard preparing pizzas without beard restaint.
COS - Mgr. provided associate with proper hair restaint. |

Received by (signature):	Print: Brandon Hudgens	Title: Mgr
Inspected by:	Print: Tess Ellsolt	