Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: 8/28/2024 1:11			202	<u> </u>			to be posted							Est. Type	Risk Category	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											n	5-CO/Construction 6-Other		TOTAL/S	SCORE		
Establishment Name: Contact/Owner National Co							Name:						* Number of Repeat Violations: ✓ Number of Violations COS:		15/8	5/R	
Physical Address: 2935 Ridge Rd Rockwall, TX Pest control: Ecolab/need current in							info							Follow-up: Yes No		,J/D	
M	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 NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '' a checkmark 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																	
						R	O I N N C						R				
	~			. J	Proper cooling time and temperature					12. Management, food employees and conditional en knowledge, responsibilities, and reporting					employees;		
		\dashv		\dashv	2. Proper Cold Holding temperature(41°F/ 45°F)									13. Proper use of restriction and	charge from		
3		_								eyes, nose, and mouth							
	~	-			Proper Hot Holding temperature(135°F) Proper cooking time and temperature					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves use						7	
	~	_			5. Proper reheating procedure for		(165°F in 2		15. No bare hand contact with ready to eat foods or approx								
	~				Hours)				alternate method properly followed (APPROVED Y					YN.	.)		
	~				6. Time as a Public Health Control	l; procedures	s & records	Ш	Highly Susceptible Populations					` 1			
					Approved So	ource				~				16. Pasteurized foods used; pro Pasteurized eggs used when rec		ered	
3			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 a	nd properly stored;	Washing Fr	uits
	'								~				& Vegetables 18. Toxic substances properly i	d used			
					Protection from Contamination 9. Food Separated & protected, prevented during food												
	-				preparation, storage, display, and tasting					1					/ Plumbing	. 1	
3				i	10. Food contact surfaces and Ret Sanitized at ppm/temp		leaned and			~				19. Water from approved sourc backflow device	e; Plumbing install	ed; proper	
	~				11. Proper disposition of returned reconditioned	, previously s	served or			~				20. Approved Sewage/Wastewa disposal	ater Disposal System	n, proper	
					Priority Fo	undation l	Items (2 Po	ints) ı	_				Cor	rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration of Know	ledge/ Perso	onnel	R	U T	N	N O	N A	C O S	Food Temperature	Control/ Identific	ation	R
	/				21. Person in charge present, dem and perform duties/ Certified Foo					~				27. Proper cooling method used Maintain Product Temperature	l; Equipment Ade	quate to	
	~				22. Food Handler/ no unauthorize	d persons/ pe	ersonnel			~				28. Proper Date Marking and d	isposition		
					Safe Water, Recordkeeping Labeling				~				29. Thermometers provided, ac Thermal test strips	curate, and calibrat	ed; Chemica	ıl/	
	~	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				2					30. Food Establishment Perm to be posted	nit (Current/insp re	port sign po	sted)
					Conformance with Appr 25. Compliance with Variance, S									-	ment, and Vendin		
	~			i	HACCP plan; Variance obtained processing methods; manufacture	for specialize	ed			~				supplied, used	inties. Accessible a	nd property	
					Consumer Ad	visory			W					32. Food and Non-food Contac designed, constructed, and used		, properly	
	~				26. Posting of Consumer Advisor foods (Disclosure/Reminder/Buff					~				33. Warewashing Facilities; ins Service sink or curb cleaning fa		used/	
О	I	N	N	C	Core Items (1 Point) Viola			Action	О	I	N	N	C				R
U T	N	О	A	o s	Prevention of Food C 34. No Evidence of Insect contam				U T		0	A	o s	Food Id 41.Original container labeling (Bulk Food)		
	•				animals 35. Personal Cleanliness/eating, d												
	٧ ٧				36. Wiping Cloths; properly used				1					42. Non-Food Contact surfaces	clean		
1					37. Environmental contamination				Ľ	~				43. Adequate ventilation and lig	ghting; designated a	reas used	
	~				38. Approved thawing method					~				44. Garbage and Refuse proper	ly disposed; faciliti	es maintaine	ed
					Proper Use of U	Jtensils			1					45. Physical facilities installed,	maintained, and cle	ean	
	~				39. Utensils, equipment, & linens dried, & handled/ In use utensils;				1					46. Toilet Facilities; properly co	onstructed, supplied	l, and clean	
	~				40. Single-service & single-use an and used	ticles; prope	rly stored			~				47. Other Violations			

Received by: (signature) Colin Burgiel	Print: Colin Burgiel	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: er #575 Grocery	Physical A 2935	ddress: Ridge Rd	City/State:	City/State: License/Permit # to be posted					
rasg	or more crossry	2000	TEMPERATURE OBSERVA		411, 173	to see process				
Item/Loc	ation	Temp F	Item/Location	Temp F	emp F Item/Location					
dairy v	wall	31-36	meal freezer	4	ice c	2				
Mil	k cooler wall	32-37	waffle end cap	3	WIF		-3			
juice	e wall/butter wall	33/45	bread freezer wal	3	CI	5				
chees	se wall/dairy bunker	32/36	freezer wnd cap	1	cli	ck list WIC	38			
da	airy bunker	34-36	veggie freezer wal	3	insta	acart freezer	26			
fres	h pet left/right	34/52	pizza end cap	2	inst	acart cooler	35			
Pizz	za freezer wall	2	lean cuisine end cap	10	Produ	45				
р	ie end cap	4				produce WIC				
	,	OB	SERVATIONS AND CORRECTI	VE ACTION	•					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED AN	ND			
45	Floors of produce WIC to be cleaned/lots of food debris									
W	Rusty carts used in									
	Hand sink 100	•								
	3 comp sink 130F									
7	Removed multiple cans of formula expired and or dented									
7	Removed moldy bags of pepperoni									
42	To clean in coolers under grates especially in dairy and eggs									
2	Fresh pet cooler right side ambient not cold holding/needs to cold hold at 41F or below									
37	Mold on ceiling on i	nilk WIC	,							
37	Instacart freezer/condensation on condenser/ not allowing fan to rotate									
	Reddy ice									
46	RR hand sinks 98 a	and 93/n	ninimum 100F							
2	Mobile bunker holding fruit I	oowls must	cold hold food at 41F or below/cu	t melon at 4	8F/have di	scussed one layer deep only	/			
45	To clean floors in b	ack hall	way							
37/45	To clean and organ	ize in pr	oduce WICs							
42	To clean shelves in	coolers	some food debris and	mold						
10			over fresh veggie wall/to		aned an	d sanitized daily				
			turer's instructions for o							
			ent proper date rotation	on baby	/ formula	a				
30	Need current health	n permit	to post							
Received	by:		Print:		I	Title: Person In Charge/ Owner				
(signature)				urgie		Manager				
Inspected (signature)	Colin Burgiel Thy: Chvisty Cov	ton, 1	Christy C	ortez	RS					
	5 (Revised 09-2015)	<i>104, 1</i>	Co Chilisty O		' '	Samples: Y N # collecte	ed			