## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/30/2024				Time out: 4:15	FS	nse/Permi S-944		<u>.                                    </u>					Est. Type Risk Category Page 1 of 2	<u>2</u>			
Establishment Name: Contact/Owner Name:									4-I	nves	vestigation 5-CO/Construction 6-Other TOTA  * Number of Repeat Violations:				ŁΕ		
Aldi Foods (N Goliad St)  Physical Address:  Pest control:									Hood Grease trap : Follow-up: Yes			Number of Violations COS: 2/98/A	2/98/A				
32					Rockwall, TX  Status: Out = not in co		rkin/9/17/20 n compliance	$\frac{24}{NO = 1}$		n/a bserve	ed	NA	n/a	anı	plicable COS = corrected on site R = repeat violation W-Watch	h	
Ma					points in the OUT box fo	or each numbered i		Mark '✓' a	chec	kmar	rk in	appro	priate	e bo	plicable COS = corrected on site R = repeat violation W-Watch vx for IN, NO, NA, COS Mark an in appropriate box for R  ive Action not to exceed 3 days	11	
Co	Compliance Status							R	Î	Complian O I			nce Status		Ţ		
U T	N O A O (F = degrees Fahrenheit)								U T	N O A O S			Employee Health  12. Management, food employees and conditional employees;				
	~				Proper cooling time and temperature						~				12. Management, 100d employees and conditional employees; knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						7				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				n 2			7				15. No bare hand contact with ready to eat foods or approved	-				
	Hours)  6. Time as a Public Health Control; procedures & records				ords							alternate method properly followed (APPROVED Y N. )					
	~				o. Time us a rubile ric	Sarai Control, pro	securies & rec	, and a second							Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered		
					A <sub>l</sub>	pproved Source	:				-				Pasteurized eggs used when required		
	7. Food and ice obtained from approved source; Food good condition, safe, and unadulterated; parasite				in							Chemicals					
					destruction corporate												
			8. Food Received at proper temperature <b>check at receipt</b>						~				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		
	<b>/</b>				10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature						<u></u>				19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition			r						1	20. Approved Sewage/Wastewater Disposal System, proper		
L	_				reconditioned					Ш					disposal	]	
		Priority Foundation Items (2 Points   N   N   C     N   O   A   O     Demonstration of Knowledge/ Personnel						· .									
0		N O						2 Points	_	0	I	N	N	C	·	R	
O U T	N	N O	N A	C O S	Demonstratio 21. Person in charge p	on of Knowledge present, demonstr	e/ Personnel	R	_	O U T	I N	N	N A	_	Food Temperature Control/ Identification	R	
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Tay Love joy	Print: Jay Lovejoy	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Goods (N Goliad St)	Physical Ac	<sub>Idress:</sub> V Goliad	City/State:	all TY	License/Permit # FS-9445	Page of
Alui I	oous (N Gollad St)	32311	TEMPERATURE O	· · · · · · · · · · · · · · · · · · ·	all, 17	1 0-3440	
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F
veggi	e and pasta/pizza wall						
	ese , meat wall	1					
	IF ambient	-12					
_	IC ambient	32					
	zen bunkers	-4to6					
	bside cooler	33					
	bside cooler	34					
curi	oside freezer	14 OBS	SERVATIONS AND CO	PRRECTIVE ACTIO	NS		
Item Number	AN INSPECTION OF YOUR ES					HE CONDITIONS OBSE	RVED AND
	Electronic labeling	above fru	uits and vegaies/	still have cour	ntry of o	rigin stickers	
	All prepackaged or				,		
	All breads and past				able		
42	To clean shelves in			.,			
42	Some minor cleaning			n freezers			
12	Electronic temps ta		<u> </u>		and hac	k stock	
	No formula sold, or		•			K Stock	
45	To clean floors in b			<b>5</b>			
45 W	Hand sinks in RRs						
VV	New dumpster	icos triai	i rooi /equippeu				
W To defrost bunker freezers where needed							
Received (signature)	•		Print: Jay	Lovejoy	/	Title: Person In Charge	
Inspected (signature)	Jay Lovejoy 1by: Christy Cov	tez, F	2S Chris	ty Cortez,		Samples: Y N	# collected