2nd Followup \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwalll

V	First aid kit
	Allergy policy
V	Vomit clean up
	Employee health

Date: 09/		20	24	Time in: 12:15	Time out: 1:38	Food			1				Pp	Pp	Page <u>2</u> of <u>2</u>
Purp	ose o	f Ins	spect	tion: 1-Routine	2-Follow Up	3-Compla	aint	_		estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCORE
	Establishment Name: Walgreens 05827				Contact/Owner Name: Walgreens							Number of Repeat Violations: Number of Violations COS:			
	Physical Address: 2911 ridge road Rockwall			Rent	Pest control : Rentokil 8/21:2024					G Na		e trap :	Follow-up: Yes No PiC	10/90/	
Mark				tatus: Out = not in corpoints in the OUT box for	mpliance IN = in c	ompliance N	(O = not						pplicable COS = corrected on ox for IN, NO, NA, COS Ma	site R = repeat vio	plation W= Watch
								re In	mme	diate	Cor	rect	ive Action not to exceed 3 da		C DON TOT R
O I U N	N	e Sta N A	C Time and Temperature for Food Safety					O) Î	lianc N O	N	C O	Emp	Employee Health	
Т			(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T		-		S	12. Management, food emplo	yees and conditional	employees;
	•								~				knowledge, responsibilities, a		
V				2. Proper Cold Holding temperature(41°F/ 45°F) See attached					~	1			 Proper use of restriction a eyes, nose, and mouth Policy / emailed post 		charge from
		/		3. Proper Hot Holding t	emperature(135°l	F)								ntamination by Han	nds
		~		4. Proper cooking time	and temperature				~	•			14. Hands cleaned and prope	rly washed/ Gloves u	sed properly
		/		5. Proper reheating proc Hours)	cedure for hot hol	ding (165°F in 2				/			15. No bare hand contact with alternate method properly following		
				6. Time as a Public Hea Stocking only	alth Control; proce	edures & records	+						No food prep	eptible Populations	
					1.0				Τ				16. Pasteurized foods used; pr	rohibited food not off	
				7. Food and ice obtained	d from approved	source: Food in							Pasteurized eggs used when r	equired	
3			/	good condition, safe, an destruction 1 can bab	nd unadulterated;	parasite							C	hemicals	
+				8. Food Received at pro		u deni ai bollon	<u>' </u>						17. Food additives; approved	and properly stored;	Washing Fruits
•				Laser for recei	ving						~		& Vegetables		
					from Contamin			L	/	'			18. Toxic substances properly	identified, stored an	d used
V				 Food Separated & pre preparation, storage, dis No rawy/ watch ice in freez 	splay, and tasting	d during food							Wate	er/ Plumbing	
•	,			10. Food contact surface Sanitized at Na	es and Returnable					,			19. Water from approved sour backflow device	rce; Plumbing install	ed; proper
_				11. Proper disposition o			+						City approved 20. Approved Sewage/Waster	water Disposal System	m, proper
	/			reconditioned Disco					/	•			disposal		71 1
0 I	N	N	С	Pri	ority Foundat	ion Items (2 Po	oints) 1	riolar O) I	N		Cor	rective Action within 10 day.	s	
U N	0	A	o s	Demonstration 21. Person in charge pre	of Knowledge/			U T		О	A	o s	-	re Control/ Identific	
V				and perform duties/ Cer	tified Food Mana	iger (CFM)			~	'			 Proper cooling method us Maintain Product Temperatur 	' A A	quate to
V				22. Food Handler/ no ui Pp	nauthorized perso	ons/ personnel				/			28. Proper Date Marking and No food handling	_	
				Safe Water, Recor	rdkeeping and F Labeling	ood Package			/	•			29. Thermometers provided, a Thermal test strips		•
- L	1			23. Hot and Cold Water	Ü	ate pressure, safe			<u> </u>				Laser and probe the Permit Requirement		
				24. Required records av destruction); Packaged		k tags; parasite				,			30. Food Establishment Per	<u> </u>	-
					vith Approved P	roanduras							Posted.By door	ipment, and Vendin	a
V				25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Specialize obtained for specialize anufacturer instructurer i	ed Process, and cialized ctions			•	,			31. Adequate handwashing fa supplied, used Na	* /	0
				Taking temps 31 Cons	timed per da sumer Advisory	1 y		2					32. Food and Non-food Conta designed, constructed, and us Watch condition. Of wooden she	ed elving / time to replace v	wooden 1506!table
•				26. Posting of Consume foods (Disclosure/Remi On commercial prod	nder/Buffet Plate duct)/ Allergen Label		2.7			/	0.5	33. Warewashing Facilities; is Service sink or curb cleaning	facility provided	used/
O I U N	N O	N A	C O		nt) Violations R of Food Contami		R R	<i>Not</i> O U) I	Exce N O		Da C O	ys or Next Inspection , Whic	hever Comes First Identification	
1			Š	34. No Evidence of Inse	ect contamination			T			. /	s	41.Original container labeling		
<u>'</u>	,			animals Small gap at 35. Personal Cleanlines		or tobacco use							Physi	ical Facilities	
V	•			36. Wiping Cloths; prop Using spray bo	perly used and sto	red		1	I				42. Non-Food Contact surface		
W				37. Environmental cont. Watch ice acc	amination				~	,			See 43. Adequate ventilation and Watch	lighting; designated a	areas used
	/			38. Approved thawing r				1					44. Garbage and Refuse proportion Clean cans on gro	erly disposed; faciliti	es maintained
		1						Ŀ	-	+		\vdash	10 Cicaii Calis Uli gio	<u>runu andunu un</u>	II L
				Prope	er Use of Utensils	S		1						d, maintained, and cl	ean
	,			Prope 39. Utensils, equipment dried, & handled/ In us	, & linens; proper	rly used, stored,		1					45. Physical facilities installed See attached 46. Toilet Facilities; properly Tlc needed mens	constructed, supplied	

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
Received by: (signature) Matt Jones		Mod
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

D	. N	l m	11	Lav. (2)	Tr	In - 1					
	ment Name: reens 5827	Physical A 2911 I	ridge road Rockwall	City/State: Rockwall	License/Permit # Food 5131	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSER	VATIONS							
Item/Loc	ation	Temp	Item/Location	Temp Iter	n/Location	Temp					
Bever	Beverage coolers non Tcs		Wic		Wif	-12/-1 ⁻					
3	4/35/37/39		35/47/38/39								
	Mini melts	-12									
	Wic										
3	4/35/38/39										
		OI	 	CTIVE ACTIONS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps taken in		ENT HAS BEEN MADE. YOUR ATT	ENTION IS DIRECTEI	TO THE CONDITIONS OBSER	RVED AND					
	Hot water in restrooms	s 110									
	Need some Tcs in me	ns room									
	Both equipped with so	ap and to	owels etc								
W	Watch shelving in bac	k room n	nake sure you can clean	under							
34			ack door near restrooms								
42	Water fountains —to o										
	Checked baby formula										
07	•		bottom seam - earths be	et - pulled it							
07	Cans that were check			st - pulled it							
40/45				al undar Day on	ما سمنالد						
_			under shelving and speci								
Cos			ced breaks to check as	alishould have	dates / manager locate	a embossed					
	Using reddy ice IPIA		-1-1								
	Warehouse back room										
34	Small gap at bottom left roll door										
W			elving - continue to do wa								
W	Very minor cleaning no	eeded ur	ider shelving in back roo	m							
	Seals on order for Wif	- explair	ns ice build up — watch	and keep from a	ccumulation in Wif						
45/42	To clean floors and sh	elves wh	ere needed in wic - alon	g wall							
	Watch and protect ice bags										
34	Fruit fly —one observe	ed and fo	ollowing inspector aroun	d							
	Still using purell Alcohol product on surfaces to sanitize										
W	Can of raid at delivery station is full and unopenedavoid using home pesticides										
32	Ply wood that is used as delivery 1506 table to be replaced with something that sealed										
Received	by:		Print:		Title: Person In Charge	/ Owner					
(signature)	See abou	/e									
Inspected	l by:		Print:								
(signature)	Kelly Kirkpo	utríck	\mathcal{RS}		Samples: Y N	# collected					