Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da		1/2	202	24	Time in: 2:30	Time out: 5:30		nse/Perm		18	80				Est. Type Risk Category Page 1 of 2	<u>-</u>
					tion: 1-Routine	2-Follow U		mplaint		4-1	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E
		ishm 1art			ne: porhood Market 350	30 Grocery	Contact/Ov	wner Nan	ne:						* Number of Repeat Violations: Vumber of Violations COS: Follow-un: Yes 6/94/A	
Pł 85	ysic 0 V	al A	ddre usk	ess: Ro	ockwall, TX		est control :	7-2024	/ [Hoo Dr Power		r/ 10-20	Gı LE	rease S/1	e trap : Follow-up: Yes	1
		Com	ıplia	nce S	Status: Out = not in co	ompliance IN = in	compliance	NO=	not o	bserv	ved	NA	\ = no	ot ap	plicable COS = corrected on site R = repeat violation W- Watch	h
M	ark t	ne ap	oprop	riate	points in the OUT box for Prio										ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
О	I	iance N	N	C	Time and Ten	nperature for Fo	ood Safety	F	₹	О		N	N	С		R
T T	N	0	A	o s	(F = d)	legrees Fahrenhe	eit)			U T	N	0	A	o S	Employee Health	
	~				Proper cooling time :	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	_				2. Proper Cold Holding	g temperature(41°	°F/ 45°F)		_						13. Proper use of restriction and exclusion; No discharge from	
	~				2.5	. (125)	(OE)				•				eyes, nose, and mouth	_
	~				3. Proper Hot Holding										Preventing Contamination by Hands	
	•				4. Proper cooking time						~				14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating pro- Hours)	cedure for hot ho	olding (165°F)	in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)	
	~				6. Time as a Public Hea	alth Control; prod	cedures & rec	ords							Highly Susceptible Populations	
	Ľ		<u> </u>												16. Pasteurized foods used; prohibited food not offered	
						oproved Source					•				Pasteurized eggs used when required	
3				~	7. Food and ice obtaine good condition, safe, and destruction			in							Chemicals	
					8. Food Received at pro	oper temperature	·								17. Food additives; approved and properly stored; Washing Fruits	
	~										~				& Vegetables	
						n from Contami					~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pr preparation, storage, di										Water/ Plumbing	
	~				10. Food contact surfact Sanitized at			ind			~			•	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	of returned, previ	iously served o	or			7				20. Approved Sewage/Wastewater Disposal System, proper disposal	_
	ľ										Ĺ				1	
		-			Dri	ority Founda	otion Itoms	(2 Point	c)	ialati	ione	Dag		Cor	maating Astion within 10 days	
O U	I N	N O	N A	C				(2 Point	_	0	I	N	N	С	rective Action within 10 days Food Temperature Control/ Identification	R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel	F	_			_		_	Food Temperature Control/ Identification	R
		N O		О		n of Knowledge/ resent, demonstra	/ Personnel	F	_	O U	I	N	N	C O	·	R
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge/ resent, demonstra ertified Food Mar	/ Personnel ation of knowl nager/ Posted	edge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Na Wal-Mart Neighbo	me: rhood Market 3530 Grocery	Physical A		City/State: Rockwa	all, TX	License/Permit # Page FOOD5180	<u>2</u> of <u>2</u>					
There II and the		Т Е	TEMPERATURE OBSERVAT		14/T	·	Temp I					
frozen veg	etable wall	Temp F	diary WIC	Temp F		n/Location						
frozen vegetable wall			<u> </u>		bagged salad wa		38					
frozen meal wall		6	milk wall	39	online freezer		15					
frozen har	nburger bunker	-3	juice wall	37	online freezer		12					
pizza wall		4	egg wall	38	on	line cooler	38					
bread wall freezer		3	biscuit wall	38								
bread end cap		5	cream cheese wall	36								
ice crea	ice cream freezer		hot dog/cheese and deli meats wall	38								
bacon and	d sausage wall	35	meat bunker	34-37								
			SERVATIONS AND CORRECTIVE	E ACTION	NS							
	NSPECTION OF YOUR ES ED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED AN	ND					
7 2 pa	acks of bacon w	ith brok	en seals/one discolored									
37 Con	densation in W	IF/to pro	otect foods under									
	iple dented can	s remov	red from aisles									
	Need country of origins on loose veggie wall and sweet potatoes											
	Misters for veggie wall are cleaned per manufacturer's guidlines											
	Misters and veggie wall ceiling clean at inspection											
	To clean under grates in various bunkers throughout/some minor food debris											
	To clean floors in dairy cooler/some debris No out of date formula, no dented formula cans/good											
	ino out of date formula, no defited formula caris/good											
Received by:			Print:	_		Title: Person In Charge/ Owner						
Si	Steven Saunders Ged by: Christy Cor		Steven Sa	aund	ers	Manager						
Inspected by: (signature)	hickty Car	ton	RS Christy Co	ortoz	RS							
Form EH-06 (Revise		cey, 1	Company Co	n l c Z,	110	Samples: Y N # collecte	ed					