Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

The property of the property o	Date: 10/25/2024		24	Time in: 9:00	Time out: 9:50		need			rrent/to po				ost	Est. Type	Risk Category	Page 1	of <u>2</u>		
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The continue Name of the Continue Conti	782 E I-30 Royse City, TX w/Gro					Groce	cery insp Dr Power Washer/8-2024 W/Groc					c trap.			10/30	רווע				
Priority Irons (2 Points) solutions Require Immediate Corrective Action on the second of days. The and Temperature for Food Safety of the Continuation of the Conti	M					tatus: Out = not in co	ompliance IN = in	complia	nce No							oplicable COS =	corrected on	site R = repeat vio	olation W-W	atch
Solid Solid Solid The present contingence and temperature for food Safety Full Proper coloning row and temperature Solid Proper coloning row a	IVI	uk u	не ар	ргор	Trace	•					ire In	nmed	diate	Cor	rrect				C 00X 101 K	
1. Proper codes in term of a large content of the	О	O I N N C Time and Temperature for Food Sefety					R	О	I	N	N	С		E	l II14b	1				
		J N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					•				0	A		12 Managament						
V 3. Popper that Holding temperatures 15.7 F) 1. Honding time and semperature 1. Honding time and semperature 1. Honding decreased and preparely washed (Glosses used properly Washed (Glosses (Glosses used properly Washed (Glosses used properly Washed (Glosses used properly Washed (Glosses (Glosse									~							employees,				
V S Proper Hot Holding temperature (1577) Preventing Contamination by Hands Preventing Contamination Prevent								°F/ 45°F)								nd exclusion; No discharge from			
		•						OF.								eyes, nose, and mouth				
S. Poper releasing procedure for hot holding (165°F in 2 bloom) S. Poper releasing procedure for hot holding (165°F in 2 bloom) S. Poper releasing procedure for hot holding (165°F in 2 bloom) S. Poper releasing procedures & records																7				
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Protection from Contamination Protection from Contaminatio												Τ		Π						
Section from Contamination Protection from Contamination						Aj	pproved Source					/				Pasteurized eggs	used when r	required		
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Protection from Contamination Protection from Contaminatio						destruction									Chemicais					
Protection from Contamination 18. Toxic substances properly identified, stored and used 18. Toxic substances properly identified stored in section 18. Toxic substances properly identified stored in section 18. Toxic substances represed, some control in substances 18. Toxic substances reported		~				8. Food Received at pr	roper temperature	;				~					es; approved	and properly stored;	Washing Fruit	s
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Samitaced at		~							B								Wate	er/ Plumbing		
Priority Foundation Items (2 Points violations Require Corrective Action within 10 days Priority Foundation Items (2 Points violations Require Corrective Action within 10 days Priority Foundation Items (2 Points violations Require Corrective Action within 10 days Priority Foundation Items (2 Points violations Require Corrective Action within 10 days Proper Use of Utensis Property used, stored, and perform duties? Certified Food Manager? Posted Priority Foundation Items (2 Points violations) Property constructed, supplied, and clean Property constructed, supplied, and cl	3				~				aned and			~						rce; Plumbing install	ed; proper	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days V V V V V V V V V							of returned, previ	iously se	erved or			.,				* *	ewage/Waste	water Disposal Syste	m, proper	
Demonstration of Knowledge/ Personnel V N N N C Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager/ Posted V N N N N N N N N N	L											_								
21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager? Posted 12 22. Food Handler/ no unauthorized persons personnel 22. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 22. Proper Date Marking and disposition 22. Between the product Temperature 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available; adequate pressure, safe 24. Required records available; adequate pressure, safe 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; munificative instinctions 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; munificative instinctions 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; munificative instinctions 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing method used; Equipment Adequate to Maintain Product Temperature 25. Permit Requirement, Prerequisite for Operation 25. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 25. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 25. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 25. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 25. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 25. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 25. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 25. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 25. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 25. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips 25. The	0										0	I	N	N	C					R
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V		~				and perform duties/ Ce						~							quate to	
V		~					unauthorized pers	sons/ per	sonnel			~				28. Proper Date	Marking and	disposition		
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 30. Food Establishment Permit (Current/insp report sign posted) 25. Compliance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 24. Description 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing facilities: Accessible and properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ 34. No Evidence of Insect contamination 34. No Evidence of Insect contamination 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used, stored, dried, & handled/ In use utensils; properly used at the proper used						Safe Water, Reco		Food Pa	ckage		2				,			accurate, and calibrat	ed; Chemical/	
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled V						23. Hot and Cold Water	uate pre	ssure, safe							Permit Requirement, Prerequisite for Operation					
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25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) / Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, whichever Comes First All Violations Proved Inspection, Order Science of Insect Contamination Republication Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 41. Original container labeling (Bulk Food) 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities: Accessible and Pro										Ш	۷۱	_								
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Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection Whichever Comes First						26. Posting of Consum	ner Advisories; ra	w or unc	ler cooked							33. Warewashin	g Facilities; i	nstalled, maintained,	used/	
Tollow Note		~										~								
U N O S S Prevention of Food Contamination 1			N.	N	C	Core Items (1 Poi	nt) Violations	Require	Corrective	_	_	_		_	_	ys or Next Inspe	ction , Whic	hever Comes First		l n
animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean 47. Other Violations					О	Prevention	of Food Contan	nination	L	K	U	N			О		Food	Identification		K
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37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean 47. Other Violations		~				35. Personal Cleanline	ess/eating, drinkin	g or tob	acco use								Physi	ical Facilities		
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	1						ingle-use articles;	; properl	y stored			~				47. Other Violati	ions			

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Walmart 259 Bakery		Physical Ad 782 E	Idress:		City/State: Royse City, TX		License/Permit # need current/ to post	Page <u>2</u> of <u>2</u>				
vvan	nart 200 bakery	102 L	TEMPERATUR			Jity, TA	oca damenta to post					
Item/Loc	eation	Temp F	Item/Location		Temp F	Item/Locat	ion	Temp				
cake (cooler open	31-35										
	<u> </u>	38										
	cupcake cooler open											
Ca	ake freezer	-2										
	WIC	32										
		OP		CORRECTI	TE A CITY O	NG.						
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND NT HAS BEEN MADE.				IE CONDITIONS OBSER	VED AND				
Number	NOTED BELOW:											
	All packaged bread											
	Tongs for bolillos W						-					
31	Hand sink 109F equipped/ to repair paper towel dispenser to have paper towels for use											
	Decorating spatulas and knives WRS daily											
	Gloves used for all RTE											
	Any breads baked on site are baked from frozen, dough is commercially prepared elsewhere											
	No raw eggs used in bakery Pan liner sheets discarded daily, pans cleaned daily											
34		scarded	ually, paris cle	eaned daily	/							
10	One fly Sani spray at 0ppm/needs to be dumped and refilled daily to keep required ppm											
10	3 comp sink 136F											
	Sanitizer dispenser dispensing at 200ppm quats											
	Test strips on site/c		ing at 200ppin	- quate								
10	Dishwasher not sar		er Temp strip	s/will need	to use	3 comp	sink until repa	ired				
	Warewash hand sir	• •	•			·						
31	No soap or paper to	owels/ ne	eed at hand si	nk								
45	To clean floors in p	rep area	s and in WIC									
45	To repair broken ba	aseboard	l tile near war	ewash sinl	k/seal							
40	Avoid use of single	use box	es as storage	/instead us	se a cle	eanable	container instea	ad				
29	Need metal stem th	nermome	eter									
Received	by:		Print:				Title: Person In Charge/	Owner				
(signature)	Jaime Carrasca		Jai	ime Ca	arras	sco	manager					
Inspected	d by:		Print:									
(signature)		tez. F	S Ch	risty Co	rtez.	RS						
		0, .		,			Samples: Y N #	collected				