

# Retail Food Establishment Inspection Report

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

Date: <b>10/29/2024</b>	Time in: <b>9:00am</b>	Time out: <b>11:53</b>	License/Permit # <b>need current/to post</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							<b>TOTAL/SCORE</b>
Establishment Name: <b>WalMart 259 Grocery</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>10/90/A</b>
Physical Address: <b>782 E I-30 Rockwall, TX</b>			Pest control : <b>Ecolab/10-11-2024</b>	Hood in deli	Grease trap : <b>LES/800gal/6-5-2024</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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 Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
<b>3</b>							✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
<b>3</b>						<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					<b>W</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>							✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>							✓				
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓						✓				
	✓						✓				

**Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>WalMart 259 Grocery</b>	Physical Address: <b>782 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # need current/to post	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
berry bunker	38	lasagna end cap	5	breakfast bunker	36-39
cider end	38	Pizza aisle	8-12	biscuit wall	36
salad wall	37	ice cream pies end cap	4	butter bunker	38-40
blue bell end cap	11	vegetable aisle	10-16	cheese wall	36
ice cream aisle	3-11	hashbrown end cap	11	online WIF	41
pie end cap	2	frozen chicken bunker	4-16	online WIC	15
frozen meal aisle	4-12	dairy WIC	38	glass front online cooler	44/48
mini tacos end cap	12	dairy/egg wall	36-38		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
7	2 baskets of expired and dented cans formula removed
	Need to adhere to first in first out for cans
	Misters over produce clean
	Misters cleaned per manufacturer's instructions/need to document when cleaning
W	On produce wall, need country or origin tabs for broccoli, squash, cabbage
W	Need country of origin for sweet potatoes and loose potatoes
37	Some condensation buildup in ice cream aisle/ticket has already been in to repair
42	To clean under grates in frozen chicken bunker
7	Mutiple dented cans removed from can aisles
W	Watch the amounts of butter and cream cheese in bunkers to allow for proper air flow
2	Avoid use of online glass front coolers as not cold holding at 41F or below/moved items out of these coolers at inspection/ just a few items
	3 comp sink produce 150F
W	Produce hand sink/no hot water/adjusted valve to 104F
	Sani spray bottle at 200ppm quats
	Test strips on site
34	A few flies in produce back room
	Selling Reddy ice
	Primo Refill water station/cleaned and maintained by owners if system/ cleaned last on 10-23-2024
42	Some cleaning needed on shelves
45	To clean floors in back and under pallets

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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