Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| V Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available; adequate pressure, safe 25. Conformance with Approved Procedures 26. Posting of Consumer Advisory 27. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical 29. | | | | | | d current/to post | | | | | р | ost Est. Type Risk Category Page 1 of 2 | 2_ | |
|--|-----|---|--------|------|----------|---|-----|----------|---|-------|---|---|--|----------|
| Walland 259 Grocery Protect data Proposed Alabame Protect data Protection P | | Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain | | | | | | _ | -Inve | stiga | atior | 1 | | RE |
| Projection Foundation Text Condition Text | | | | | | | | | | | | | ✓ Number of Violations COS: | / A |
| Complement States Control of the complement Control of the complement Control of the con | Ph | Physical Address: Pest control: | | | | | | | Hood Grease t | | | reas | C trap. Tonow-up. Test | А |
| State to expression to the UT both for the hards without the The Company of the C | 70 | | | | | Status: Out = not in compliance $\frac{IN}{I}$ = in compliance $\frac{IN}{I}$ | | ٠ | | N/ | - | | <u> </u> | ch |
| Time and Temperature for Food Safety Society Societ | Ma | ark t | he ap | prop | riate | points in the OUT box for each numbered item Mark | | | | | - | | ox for IN, NO, NA, COS Mark an X in appropriate box for R | |
| No A Q Continued the despectation of t | | _ | | | _ | • | | C | ompl | iance | e Stat | tus | ere Action not to exceed 3 days | |
| 1. Proper Cool Bolding emperature(4 17: 45°F) | U | | | | О | | K | U | N | 0 | A | 0 | Employee Health | K |
| 2. Proper Good Holding temperature(1 Fr 47F) 13. Proper use of evaluation and exclanation: No discharge from eyes, core, and month 2. Proper the Holding temperature 15/F) 14. Proper cooling time and temperature 15/F) 15. Proper methods and property sushed Giorce and property 15. Proper methods and property followed (APPEVID V. N.) 15. Proper methods from approach content in both histing (165/F im 2 in 16/m) 14. Hands closed and property sushed Giorce and property followed (APPEVID V. N.) 15. Proper methods are approach to the property of the pr | | ~ | | | | 1. Proper cooling time and temperature | | | | | | ~ | | |
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| 4. Proper cooking time and temperature 4. Proper cooking time and temperature 5. Proper relocating procedure for bot holding (165° Fit a 2 1 15. Notes had contact with early to one floods or approved alternate method properly bioloxed (APROVID V N N 1 15. Notes had contact with early to one floods or approved alternate method properly bioloxed (APROVID V N N 1 15. Notes had contact with early to one floods or approved alternate method properly bioloxed (APROVID V N N 1 15. Notes had contact with early to one floods or approved alternate method properly bioloxed (APROVID V N N 1 15. Notes had contact with early to one floods or approved and the observed at proper temperature. 4. Production of the desired from approved source, Flood in good continue, and, and mandetermed proacting desired contact with the desired populations. 5. Food Received at proper temperature. 5. Food Received at proper temperature. 6. The food contact surfaces and Returnables, Cleaned and populations, storage, surfaces and properly stored. Weight and leading properly stored. Weight and leading the proper special contact with the contact surface and properly stored. Weight and leading the proper special contact with the contact surface and an anset of Vegetables. 6. Food Received at proper temperature. 6. Principle disposition of renamed, previously served or conditioned. 7. Principle disposition of renamed, previously served or process, and properly stored. See a proper special properly stored and properly stored. 8. Solid See and See a | 3 | | | | | 2. Proper Cold Holding temperature(41 F/ 43 F) | | | ~ | | | | | |
| 4. Proper crooking time and temperature 14. Hands cleaned and properly worked Gloves used properly 15. Proper reflociting procedure for hot holding (160°F in 2 15. No base hand contact with ready to one foods or approved alternate network perceptive followed. Order 19. N. N. 15. No base hand contact with ready to one foods or approved alternate network perceptive followed. Order N. N. 15. No base hand contact with ready to one foods or approved alternate network perceptive followed. Order N. N. 15. No base hand contact with ready to one foods or approved and mental network perceptive followed. Order N. N. 15. Provide success or the food or ordered Personated and in ground destruction 16. Procurated ages used when required destruction 18. Food Received at proper temperature 18. Food additives, approved and properly stored, Washing Finits 18. Food subtunces properly distincted. Order of the Section of the state of the section of t | | | / | | | 3. Proper Hot Holding temperature(135°F) | + | | | | | | Preventing Contamination by Hands | |
| S. Proper refreshing procedure for how helding (165°F in 2 Hours) 15. Notes had contact with early need fronts or approved allerande uncluded propartly followed (APROVED Y N) 18. To the content of the first of the content of | | | • | | | 4. Proper cooking time and temperature | + | | | | | | - | |
| ## Approved Source ## Approved and properly stored. Washing Fruits ## Approved source. Proof and source ## Approved source. Proof and source ## Approved source. Proof and source ## Approved source. Proof and source. Proof in contamination ## Approved source. Proof and source. Proof in contamination ## Approved source. Proof and source. Proof in contamination ## Approved source. Proof and source. Proof in contamination ## Approved source. Proof and source. Proof in contamination ## Approved source. Proof and source. Proof in contamination ## Approved source. Proof and source. Proof in contamination ## Approved source. Proof and source. Proof in contamination ## Approved source. Pro | | | • | | | 5. Proper reheating procedure for hot holding (165°F in 2 | + | - | | | | | 15. No bare hand contact with ready to eat foods or approved | - |
| Approved Source Approved Source Approved Source 16. Pastentized cages used when required pastentized gas used when required pastentized eages used and used the pastentized eages used when required pastentized eages used and used the pastentized eages used when required and used the pastentized eages used and used the pastentized eages used to the pastentized eages used used to pastentize eages used used to pastentize eages used and used to pastentize eages used used to pastentize eages used and used to pastentize eages used on the pastentized eages pastentized to pastentize eages used and used to pastentize eages used eages pastentized to pastentize eages used eages pastentized eages pastentized eages used eages pastentized eages eag | | | ~ | | | Hours) | | | ~ | | | | alternate method properly followed (APPROVED $\stackrel{.}{Y}$ $\stackrel{.}{N}$) | |
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| Tood and ice obtained from approved source; Food in good condition, safe, and unadditerrated; parasite descruction | | l | | | <u> </u> | Annuared Course | | | | | | | 7.1 | |
| Second condition, safe, and unadulticrated; parasite destruction Second condition, safe, and unadulticrated; parasite destruction Second conditions, storage, display, and testing Protection from Contamination 18. Tooks substances properly identified, storage and used 19. Water Frumbing installed; proper backflow device 19. Water Frumbing installed; proper backflow device 19. Water from approved scarce; Plumbing installed; proper backflow device 20. Approved Sewage Wastewater Disposal System, proper disposal on the proper disposal of the proper disposa | | | | | ı | | | | Ľ | | | | r asteurized eggs used when required | |
| Protection from Contumination 9. Food Separated & pronected, provemed during food preparation, storage, display, and tasting 10. Food contact surfaces and Returnables (Cleamed and Santitzed at ppm**. Priority Foundation Hems (2 Points) violations: Require Corrective Action within 10 days 11. Proper disposition of returned, previously served or reconditioned 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 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 Proof Temperature Control Identification R | 3 | | | | | good condition, safe, and unadulterated; parasite | | | | | | | Chemicals | |
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| Proper disposition of returned, previously served or reconditioned Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days | | 1 | | | 1 | | | | ~ | | | | 18. Toxic substances properly identified, stored and used | L |
| Sanitzed atppm/temperature | | ~ | | | | | | | | | | | Water/ Plumbing | |
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| 1 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained | OUT | V V V | N | A | O S | Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 12 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 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 Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals | R R | n Noo | I N V V V V V V V V V V V V V V V V V V | N O | N A N A N A N A N A N A N A N A N A N A | C O S | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need Current/to post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided sys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) | |
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| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 46. Toilet Facilities; properly constructed, supplied, and clean | OUT | N V V V V V V V V V V V V V V V V V V V | N | A | O S | Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 12 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 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 Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method | R R | Nooi Out | I N V V V V V V V V V V V V V V V V V V | N O | N A N A N A N A N A N A N A N A N A N A | C O S | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need Current/to post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided sys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used | |
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| 40. Single-service & single-use articles; properly stored 47. Other Violations | OUT | V V V V V V V V V V V V V V V V V V V | N | A | O S | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 12 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 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 Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 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 | R R | W Noon | T N V V V V V V V V V V V V V V V V V V | N O | N A N A N A N A N A N A N A N A N A N A | C O S | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) need Current/to post Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 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; properly constructed, supplied, and clean | |

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)

| | ment Name: Mart 259 Grocery | Physical A | | City/State: Rockwa | ıll. TX | License/Permit # Page need current/to post | 2 of 2 | | |
|--|---------------------------------------|------------|--------------------------------------|------------------------------|------------|--|--------|--|--|
| | | 1 02 2 | TEMPERATURE OBSERVA | | , 171 | | | | |
| Item/Loc | eation | Temp F | Item/Location | Temp F | Item/Loca | | Temp F | | |
| berry bunker | | 38 | lasagna end cap | | | kfast bunker | 36-39 | | |
| - | cider end | 38 | Pizza aisle | 8-12 | | iscuit wall | 36 | | |
| | salad wall | 37 | ice cream pies end cap | | | itter bunker | 38-40 | | |
| blue | e bell end cap | 11 | vegetable aisle | 10-16 | cł | neese wall | 36 | | |
| ice | cream aisle | 3-11 | hashbrown end cap | 11 | С | nline WIF | 41 | | |
| p | ie end cap | 2 | frozen chicken bunker | 4-16 | 0 | nline WIC | 15 | | |
| froz | zen meal aisle | 4-12 | dairy WIC | 38 | glass | front online cooler | 44/48 | | |
| mini | tacos end cap | 12 | dairy/egg wall | 36-38 | | | | | |
| Te | I | | SERVATIONS AND CORRECTI | | .~ | | | | |
| Item Number | AN INSPECTION OF YOUR ES NOTED BELOW: | TABLISHME | NT HAS BEEN MADE. YOUR ATTEN | TON IS DIRE | CTED TO TI | HE CONDITIONS OBSERVED A | ND | | |
| 7 | • | | ented cans formula rem | oved | | | | | |
| | Need to adhere to f | | | | | | | | |
| | Misters over produc | | | | | | | | |
| | <u> </u> | | acturer's instructions/ne | | | | | | |
| W | † · · | | ntry or origin tabs for br | | • | cabbage | | | |
| W | • | | weet potatoes and loos | | | | | | |
| 37 | | | o in ice cream aisle/tick | et has a | lready b | peen in to repair | | | |
| 42 | | | zen chicken bunker | | | | | | |
| 7 W | Mutiple dented cans | | er and cream cheese in | hunkers | to alloy | w for proper air flow | | | |
| 2 | | | ot cold holding at 41F or below/move | | | • | | | |
| | 3 comp sink produc | | | | | | | | |
| W | • | | vater/adjusted valve to | 04F | | | | | |
| | Sani spray bottle at | | • | | | | | | |
| | Test strips on site | 1- 1- | 1 | | | | | | |
| 34 | A few flies in produc | ce back | room | | | | | | |
| | Selling Reddy ice | | | | | | | | |
| | Primo Refill water stati | on/cleane | ed and maintained by owne | s if syste | m/ clean | ed last on 10-23-2024 | | | |
| 42 | Some cleaning nee | ded on | shelves | | | | | | |
| 45 To clean floors in back and under pallets | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
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| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| Received (signature) | . • | | Print: | | | Title: Person In Charge/ Owner | • | | |
| | Vaime Carrasco | | Jaime C | arras | CO | Manager | | | |
| Inspected (signature) | | tez, 1 | RS Christy Co | ortez, | RS | Samples V. N. " " " | end. | | |
| Form EU 0 | 6 (Revised 09-2015) | - | | | | Samples: Y N # collect | .cu | | |