Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 10/25/2024		24	Time in: 10:35	Time out: 11:40		se/Permi ed C		irrent/to p				po	ost Est. Type Risk Category Page 1 of 2	<u>></u>		
Pı	irpo	se of	f In	spec	tion: 1-Routine	2-Follow U		nplaint		4-I	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RΕ
W	alr		rt 2	59	Deli		Contact/Ow	ner Nam							* Number of Repeat Violations: ✓ Number of Violations COS:	Α
		al A I-3			wall, TX	w/C	st control : Grocery ins	ρ		Hoo r Power	Od Washer	/8-2024			e trap : Follow-up: Yes V I U/ 90// ocery insp	
Ma					tatus: Out = not in corpoints in the OUT box for Prior	each numbered it			chec	ekmaı	rk in	appro	opria	te bo	policable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
O U	mpl I N	N O A O Time and Temperature for Food Safety					R		Compliance Status					Employee Health	R	
Т				S	1. Proper cooling time a	egrees Fahrenhei and temperature	ıt)			Т				S	12. Management, food employees and conditional employees;	
	~				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				_				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	<u> </u>
	2. Proper Cold Holding temperature(41°F/45°F) 3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature								~				eyes, nose, and mouth			
													Preventing Contamination by Hands			
	~				4. Proper cooking time a5. Proper reheating proc			2	-		~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used 15. No bare hand contact with ready to eat foods or approved	
		~			Hours)	Jung (103 1 iii	-			~				alternate method properly followed (APPROVED Y. N.)		
	6. Time as a Public Healt			6. Time as a Public Hear	lth Control; prod	cedures & reco	rds						Highly Susceptible Populations			
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			1			L				Chemicals	
	~				8. Food Received at pro	per temperature	:				<u></u>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	from Contami	nation				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propagation, storage, dis										Water/ Plumbing	
3					10. Food contact surface Sanitized at I			d			~			-	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	f returned, previ	iously served or				~			Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pric	ority Founda	ntion Items (2	2 Points	s) vie	olati	ions	Requ	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	~				21. Person in charge pre and perform duties/ Cer			lge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					12											
	~				12 22. Food Handler/ no un	nauthorized pers	ons/ personnel				~				28. Proper Date Marking and disposition	
	~				22. Food Handler/ no ur Safe Water, Recor	*	*				v v				29. Thermometers provided, accurate, and calibrated; Chemical/	
	✓ ✓				22. Food Handler/ no ur Safe Water, Recor	dkeeping and l	Food Package	ufe							29. Thermometers provided, accurate, and calibrated; Chemical/	
	·				22. Food Handler/ no ur Safe Water, Recor	rdkeeping and l Labeling available; adequailable (shellstoo	Food Package uate pressure, sa			W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	
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Received by: (signature) Taime 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)

Establishment N Walmart	Tame: 1 259 Deli	Physical A	ddress:	City/State: Rockwa	all. TX	License/Permit # Pag need current/to post	e <u>2</u> of <u>2</u>			
		-	TEMPERATURE OBSERVA		,					
Item/Location		Temp F	Item/Location	Temp F	Item/Loca		Temp F			
pre-made grab n go wall		34	bacon/sausage wal		chicken strips fried		191			
rotisserie chicken packaged deli meat wall		34	hot wells/mac n cheese	159	chiller/ rotisserie chicken		37			
		26-28	mashed potatoes	158	WIFambient		-6			
deli WIC		30	deli meat case/ turkey	34	WIC ambient		32			
take &	bake wall	28	ham	35	grab n go hot case					
meal so	olutions wall	34	turkey	34	rotisserie chicken		167			
salad/s	salad/soup bunker sliced meat bunker		chicken wings cooked	205						
sliced r			rotisserie chicken hot holdin	40-168						
		OB	SERVATIONS AND CORRECT	VE ACTION	NS					
	INSPECTION OF YOUR ES FED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED A	AND			
		o time s	tickered 4 hours to disc	ard/TPH	С					
Slice	ed deli meat and chees	se bunker h	nas some frozen condensation	on one side	/higher am	bient temps on that side				
Del	li meat still 41F b	out will n	eed to move meats unt	il repaire	ed					
7 On	e pack of bacon	remove	d with broken seal/disc	olored b	acon					
Hot	t foods in hot cas	se are d	scarded every 4 hours	per com	pany po	olicy				
Ме	at slicers WRS a	at least e	every hour							
Fro	ont hand sink 98	-/later 1	05F equipped							
31 Ne	ed soap at warev	wash ha	nd sink							
Wa	Warewash hand sink 111F									
3 c	3 comp sink 128F									
	•		ink dispensing at 200p	•						
-	· •		pm quats/need to dump a	nd refill bo	ottles dail	y to keep required ppr	n			
	repair hole in wa		•							
	Digital thermos used linked to Spark system documenting temps									
			stickered for 4 hours to	discard/	TPHC					
42 To	clean around ga	skets in	meat case/food debris							
D			n:			Title Description (Co. 10)				
Received by: (signature)	Taime Carrasca		Jaime C	arras	SCO	Title: Person In Charge/ Owner Manager	r			
Inspected by: (signature)	Taime Carrasco Chvisty Cov		Print:							
Form EH-06 (Revis		tez, 1	RS Christy C	ortez,	KS	Samples: Y N # collect	ted			