

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 10/25/2024	Time in: 1:35	Time out: 3:00	License/Permit # FS 9209	Food handlers Pp	Food managers Pp	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Aldi 26	Contact/Owner Name: Aldi / Darla	* Number of Repeat Violations: _____	8/92A
Physical Address: 3084 Ridge road	Pest control : To provide	✓ Number of Violations COS: _____	

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓			✓					
	✓					W	✓				
			✓			Preventing Contamination by Hands					
			✓			✓					
			✓			✓					
			✓			Highly Susceptible Populations					
Approved Source									✓		
3				✓		Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
			✓			✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓								✓		
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						✓					
	✓								✓		

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
Prevention of Food Contamination						Food Identification					
W									✓		
	✓					Physical Facilities					
	✓					1					
			✓			✓					
			✓			✓					
Proper Use of Utensils						1					
	✓					1					
	✓								✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Arica Morgan	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Aldi 26	Physical Address: Ridge road	City/State: Rockwall	License/Permit # 9209	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Produce cooler	37/38	Insta cart area		Dairy wic	
Salads	39/40	Fridge A	37	35/36 s36	
DeliPizza	25-35	Fridge B	39/40	Meat area in wic	29
Cheese	37	Freezer A	-31		
Deli meat.	34-39			Frozen bunkers	
Biscuits seafood zm	Z36/29	Meat freezer		-7.8/3.8/-10/-9/-13/-13	
Meat area		5.6/3/-2htt		-14/-5:6/-13	
35/36/37					

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: ALL TEMPS TAKEN in F
W	Dumpster to close both lids
W	Watch trash in receiving area
	Cool labeling green beans packaging Texas/. Boxes
	Clean shelving where needed in walk in cooler and customer area area
	Dates look good - on baby food
07	Watch for sealing issues /deli meats monitor / watch for discoloration
42/45	Clean meat section where needed .. leaky passages
W	Watch for dented cans cans
07	Pulled a couple of packages of meats they were beginning to discolor
	Dates on baby foodlook good
	Hot water in restrooms 100
46	Paper towels in Rr now but won't dispensed
42/45	General cleaning around mop sink areas general cleaning under pallets in the back storage room
45	To clean around compactor
42/45	General cleaning needed inside Wif meat
45	Clean spills in wif under shelves
45	Clean debris around wif door meatv
42	To clean fan guards in dairy wic and floor and spills under shells, etc. shelves
	Loading dairy cooler from the back, pushing product forward for proper fifo
45	Need to clean floor where needed in wic
42	To Clean dunnage racks plastic moldy fuzz
W	Avoid storing spare ribs on top of pre-cooked meat products-all packaged
	Need to clean inside of floor bunkers spills at the bottom
W	Watch for stickers on plastic curtains in walkIn coolers and freezers
	Watch. For defrost Cycles / length and temp
42/45	Laser or food thermometer to check receiving temps when TCS food are received at receiving. Also need to clean this area back here a little bit.
29	Found it - gray and blue laser thermo. On first shelf at manager stand to provide food thermometers

Received by: Arica Morgan <small>(signature)</small>	Print:	Title: Person In Charge/ Owner Mod
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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