Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

	ate:	5/2(าว	1	Time in: 1:35	Time out: 3:00		FS 9							Food hand	Food managers Pp	Page 1 of	2
					ion: 1-Routine	2-Follow	w Un	3-Compla		_	Inves	iga	tion		5-CO/Construction	6-Other	TOTAL/SCO	
E	stabli	shmen					Conta	act/Owner N				B		_	* Number of Repeat Vio ✓ Number of Violations	olations:	101112/500	7112
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C	omnli	ance St	totu	G.	Prior	rity Items	(3 Points) violations	Requi	_	<i>medi</i> mplia				ive Action not to exceed 3 a	lays		
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		V				•					~				knowledge, responsibilities,			
	/				2. Proper Cold Holding See	temperature	e(41°F/ 45°F))		W	7				13. Proper use of restriction eyes, nose, and mouth	and exclusion; No dis	scharge from	
					3. Proper Hot Holding to	emperature(135°F)								To post sign/ policy			
					4. Proper cooking time a						ام				14. Hands cleaned and prop	contamination by Har		
		•			Proper reheating proc			65°F in 2			/				No prep 15. No bare hand contact wi			_
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					Protection	from Conta	amination				~				18. Toxic substances proper On rack	rly identified, stored ar	nd used	
	/				9. Food Separated & propagation, storage, dis		,	g food							Wa	ter/ Plumbing		
	~				10. Food contact surface Sanitized at			aned and			~				19. Water from approved so backflow device City approved	ource; Plumbing install	led; proper	
		/			11. Proper disposition or reconditioned Disca	f returned, p	previously se	rved or			/				20. Approved Sewage/Wast disposal	tewater Disposal Syste	em, proper	
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Retail Food Establishment Inspection Report

City of Rockwall

Arica Morgan	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishi Aldi 2	ment Name: 26	Physical A Ridge		City/State: Rockwa		ge <u>2</u> of <u>2</u>				
	·	190	TEMPERATURE OBSERVA		0 = 0 0					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp				
Produ	ce cooler	37/38	Insta cart area		Dairy wic					
	Salads	39/40	Fridge A	37	7 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					
Bisc	uits seafood zm	Z36/29	Meat freezer		-7.8/3.8/-10/-9/-13/-13	3				
	Meat area		5.6/3/-2htt		-14/-5:6/-13					
	35/36/37									
T.	AN INCRECTION OF VOLID FOR		SERVATIONS AND CORRECT			MD				
Item Number	NOTED BELOW: ALL TEMPS TO		NI HAS BEEN MADE. YOUR AITEN	ION IS DIKEC	CTED TO THE CONDITIONS OBSERVED A					
W	Dumpster to close bot	h lids								
W	Watch trash in receiving area									
	Cool labeling green beans packaging Texas/. Boxes									
	Clean shelving where	needed i	n walk in cooler and custo	omer area	ı area					
	Dates look good - on k	oaby food								
07	•		neats monitor / watch for d	scoloratio	on .					
42/45	Clean meat section w									
W	Watch for dented 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 nov		n't dispensed							
42/45	•		•	under pa	allets in the back storage room					
45	To clean around comp		min and and goneran endamining	,e. pe						
42/45	General cleaning need		Wif meat							
45	Clean spills in wif under									
45	•									
42	Clean debris around wif door meatv To clean fan guards in dairy wie and floor and spills under shells, etc. shelves									
72	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 rac									
W	-	•		nte_all nan	kaned					
V V	Avoid storing spare ribs on top of pre-cooked meat products-all packaged									
W	Need to clean inside of floor bunkers spills at the bottom Watch for stickers on plactic curtains in walking coolers and freezers									
VV	Watch for stickers on plastic curtains in walkIn coolers and freezers Watch For defrest Cycles / length and temp									
	Watch. For defrost Cycles / length and temp									
42/45	Laser or food thermometer to o	check receiv	ing temps when TCS food are recei	ved at receivi	ng. Also need to clean this area back her	e a little bit				
29	Found it - gray and blu	ıe laser tl	nermo. On first shelf at ma	nager star	nd to provide food thermomet	ers				
Received (signature)	by:		Print:		Title: Person In Charge/ Own					
Inspected (signature)		utvíck	Print:							
	Reday Rui inpu		140		Samples: Y N # colle	cted				