\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report Permit City of Rockwall approved

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

| Date: 12/21/202 | Time in: 2:22 | Time out: 3:36 | | License/Permit Fs 7883 | | | | | | Food handler Pp | Food Managers | Page 1 o | of _2_ | |
|--------------------------------|-------------------------------------|--|-------------------------|----------------------------|--------|------------|---|-----------------|----------------|--|--------------------------------------|--------------------------------------|--------|--|
| | ection: 1-Re | outine 2-Follow | | 3-Complaint | | -Inve | stiga | ation | n | 5-CO/Construction | 6-Other | TOTAL/SC | ORE | |
| Establishment N Dollar tree 28 | | | | t/Owner Name anie Palme | | | | | | * Number of Repeat Viola ✓ Number of Violations Co | tions: OS: | | | |
| Physical Address: | | | Pest control : Hood Gr | | | Grea | se trap: waste oil : Follow-up: Yes 5:9 | | | /A | | | | |
| 927 e i 30 | a | = not in compliance IN = | Ecolab in compliance | e vo | Na | | | Na | | | No | . W-Wate | h | |
| Compliano Mark the appropri | te Status: Out ate points in the OU | = not in compliance TY T box for each numbered | d item | NO = nc Mark $$ in | | | N/ box f | A = n for IN | ot ap N, NC | plicable COS = corrected on s O, NA, COS Mar | ite \mathbf{R} = repeat vio | lationW-Watc ate box for R | .11 | |
| | | Priority Items | (3 Points) | violations Req | | | | | | ive Action not to exceed 3 day | S | | | |
| O I N N | | | | | О | | N O | N | C | T 1 | ** 1/1 | | R | |
| | 0 1 1 2 | (F = degrees Fahren | | | T T | | 0 | A | O S | | oyee Health | 1 | | |
| | 1. Proper cool | ling time and temperatu | ire | | | / | | | | 12. Management, food employ knowledge, responsibilities, ar | | employees; | | |
| | 2. Proper Cole | d Holding temperature(| 41°F/ 45°F) | | | Ť | | | | 13. Proper use of restriction an | d exclusion: No dis | charge from | | |
| | See | | , , | | | / | | | | eyes, nose, and mouth Break room | | | | |
| V | 3. Proper Hot | Holding temperature(1 | 35°F) | | | _ | | | | Preventing Con | ds | | | |
| | 4. Proper cool | king time and temperatu | ure | | | | | | | 14. Hands cleaned and proper | | | | |
| | 5. Proper rehe | eating procedure for hot | t holding (16 | 5°F in 2 | | | | | | 15. No bare hand contact with ready to eat foods or approved | | | | |
| | Hours) | | | | | | / | | | alternate method properly follo | | | | |
| | 6. Time as a F | Public Health Control; p | procedures & | z records | | <u> </u> | | | | Highly Susce | ptible Populations | | | |
| | | | | | | Ι. | | | | 16. Pasteurized foods used; pro | | ered | | |
| | | Approved Source | ce | | | ~ | | | | Pasteurized eggs used when re Sold | quired | | | |
| | | ce obtained from approv | | Food in | | 1 | | | | | | | | |
| 3 | | Pulled hot dogs | | ans | | | | | | Ch | nemicals | | | |
| | | ved at proper temperatu | | | | Τ | | | | 17. Food additives; approved a | and properly stored; | Washing Fruits | S | |
| | | | | | | | | / | | & Vegetables No prep | | | | |
| | P | Protection from Contai | mination | | | ~ | | | | 18. Toxic substances properly Stored Sep | identified, stored an | d used | | |
| | | ated & protected, preve | | food | | 1- | | | | • | | | | |
| | 1 | torage, display, and tast | | | | | | | | | / Plumbing | | | |
| / | | act surfaces and Return Na ppm/temperat | | ned and | | / | | | | Water from approved sour backflow device | ce; Plumbing install | ed; proper | | |
| | | position of returned, pro- | | rad on | | | | | - 1 | City approved 20. Approved Sewage/Wastew | enter Dienocal Susta | n nronor | | |
| | reconditioned | Discarded | eviously serv | ved of | | ~ | | | | disposal | atei Disposai Syste | n, proper | | |
| | | | | ms (2 Points) | viola | tions | Req | uire | Cor | rective Action within 10 days | | | | |
| | C Demo | onstration of Knowledge | | R | O U | I | N O | | C | • | e Control/ Identific | ation | R | |
| | S | charge present, demons | | | Т | | | | S | • | | | | |
| | | luties/ Certified Food M | | | | | | / | | 27. Proper cooling method use Maintain Product Temperature | | quate to | | |
| | 22. Food Han | dler/ no unauthorized po | ersons/ perso | onnel | | | | / | | 28. Proper Date Marking and o | lisposition | | | |
| | Safe Wa | ter, Recordkeeping an | nd Food Pac | kage | - | 1 | | | | No prep 29. Thermometers provided, a | ccurate, and calibrat | ed; Chemical/ | | |
| | Suite Wa | Labeling | ia i ooa i ac | auge | V | ٧ | | | | Thermal test strips Need one in warme | st location | | | |
| / | 23. Hot and C | cold Water available; ad | lequate press | ure, safe | | | | | | Permit Requirement, | | peration | | |
| | 24. Required | records available (shells | stock tags; pa | arasite | | | | | | 30. Food Establishment Perr | ` . | ign posted) | | |
| | destruction), i | Packaged Food labeled | | | | | | | | Posted customer | area | | | |
| | | rmance with Approve ce with Variance, Speci | | | | 1 | | | | Utensils, Equip 31. Adequate handwashing fac | ment, and Vendin | | | |
| | HACCP plan; | Variance obtained for ethods; manufacturer in | specialized | , | | / | | | | supplied, used | | p, | | |
| | | np on invoice and lo | ogs kept fo | r wic/wif | | Ľ | | | | No prep | | | | |
| | | Consumer Adviso | ory | | ٧ | V | | | | Food and Non-food Contact designed, constructed, and use | d | | | |
| | 26. Posting of | Consumer Advisories; | raw or unde | r cooked | | | | | | Watch condition o 33. Warewashing Facilities; in | f surfaces s stalled, maintained. | <u>nelving</u> used/ | | |
| | | sure/Reminder/Buffet P | | | | | | / | | Service sink or curb cleaning f | acility provided | | | |
| | | s (1 Point) Violation | ns Require (| Corrective Action | on Not | t to E | Хсев | ed 90 |) Da | ys or Next Inspection , Which | never Comes First | | | |
| U N O A | C O Pr | evention of Food Cont | tamination | R | U | J N | N O | N A | C 0 | Food I | dentification | | R | |
| W | S 34. No Evider | nce of Insect contamina | tion, rodent/ | other | Т | ' | ~ | | S | 41.Original container labeling | (Bulk Food) | | | |
| VV | animals 35 Personal (| Cleanliness/eating, drink | king or tobac | CO USE | | | • | | | | | | | |
| | | | | - CO disc | | 1 | | | | • | eal Facilities | | | |
| | Na ^ ~ | loths; properly used and | u stored | | | 1 | | | | 42. Non-Food Contact surface | | | | |
| 1 | 37. Environm See con | ental contamination densation | | | | 1 | | | | 43. Adequate ventilation and li | ghting; designated a | reas used | | |
| | | thawing method | | | ٧ | \ <u>\</u> | | | | 44. Garbage and Refuse prope See attached | rly disposed; faciliti | es maintained | | |
| | | Proper Use of Uter | nsils | | 1 | 1 | | | | 45. Physical facilities installed | , maintained, and cl | ean | | |
| | | equipment, & linens; pro | | stored, | + | | | | | See attached 46. Toilet Facilities; properly of | constructed, supplied | l, and clean | - | |
| | | | | | 1 | | | | | | | | 1 | |
| | dried, & hand | led/ In use utensils; pro | operly used | | | ~ | | | | Equipped / watch | cleaning | | | |
| | | led/ In use utensils; provice & single-use article | | stored | | / | | | | Equipped / watch 47. Other Violations | cleaning | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Stephanie Palmer | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| Establishment Name: Dollar tree | | Physical A | | City/State: Rocky | vall | License/Permit # | Page <u>2</u> of <u>2</u> | | | |
|----------------------------------|---|-------------|----------------------------|---------------------------|-----------------|---------------------------|---------------------------|--|--|--|
| | | 1 0 - 1 0 | TEMPERATURE | | | | | | | |
| Item/Loc | ation | Temp F | Item/Location | Temp | F Item/Loca | <u>ıtion</u> | Temp I | | | |
| Wic | | 37 | | | | | | | | |
| | Wif | 5-10!f | | | | | | | | |
| | Product | Hht | | | | | | | | |
| Cus | tomer freezer | | | | | | | | | |
| E | Bev coolers | 37-42 | | | | | | | | |
| N | on Tcs only | | | | | | | | | |
| | | | | | | | | | | |
| | | 0.7 | ACEDIA EVONG AND C | (ODDECTIVE ACTION | roya . | | | | | |
| Item | AN INSPECTION OF YOUR ES | | SSERVATIONS AND C | | | HE CONDITIONS ORSE | FRVED AND | | | |
| Number | NOTED BELOW: all temps F | TADLISHWI | ENT HAS BEEN MADE. TO | OUR ATTENTION IS D | IRECTED TO I | TIL CONDITIONS OBSI | EKV LD AND | | | |
| | Hot water 112 in restro | oom looo | ks much better pap | oer towels now i | n dispense | er/ cleaning is on | going | | | |
| | Tiny gap the middle of | of the two | back doors in bac | k order | | | | | | |
| 45 | General cleaning of flo | oor in bac | k room | | | | | | | |
| | Dumpster - to keep lids closed | d - company | that picks it up when putt | ing it back, placed it to | oo close to the | bollards behind it so the | he door won't shut | | | |
| 45 | Wic still sorta dark to clean underneath shelving in walk-in cooler | | | | | | | | | |
| | Property manager is having roof checked and is working on return | | | | | | | | | |
| | Doing great job of pul | ling dente | ed cans and keepi | ng shelves clea | n | | | | | |
| 37 | Freezer small amount of | of convers | ation in the upper le | eft corner near the | e Ice Crean | n use area manag | er will monitor | | | |
| | Area 11 F/will monitor | ice as he | eavy over popsicle | s and observed | heavy drip | pping in this area | ı too | | | |
| Note | To add thermo to warr | | | | | | | | | |
| 07 /cos | Pulled several hot dog | g contain | ers at time of inspe | ection | | | | | | |
| 07/cos | 5 boxes of lunchables | dated 12 | 2/14/3024 pullled | | | | | | | |
| | Manager to monitor flo | ooring an | d ceiling for cleani | ng issues | | | | | | |
| | Reddy ice being used | pre-bag | ged stored in merc | handiser in insi | de store | | | | | |
| | , | | | | | | | | | |
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| | | | | | | | | | | |
| Received (signature) | Stephanie | Palm | Print: | | | Title: Person In Charg | ge/ Owner | | | |
| Inspected (signature) | Stephanie Kelly kírkpa | atroi ch | Print: | | | | | | | |
| | Kewy MM MPC | mr un | , 143 | | | Samples: Y N | # collected | | | |