

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report
Virtual

Follow up
01/2/2025
City of Rockwall

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

Date: 11/26/2024	Time in: 3:50	Time out: 4:27	License/Permit # To post ?	Food handlers ?	Food managers 1 off site	Page <u>1</u> of <u>3</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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Rockwall drug and general store			Contact/Owner Name: Downing		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: Down.Town Rockwall tx			Pest control : Need info	Hood Na	Grease trap / waste oil : Need to check as it made solicited	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
17/83/B						

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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
				✓	1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted	
				✓	3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Hands						
				✓	4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) No prep	
				✓	6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
					Approved Source					✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial candy		Chemicals						
	✓				8. Food Received at proper temperature Na no Tcs					✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination		3					18. Toxic substances properly identified, stored and used Wrong bleach	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
3					10. Food contact surfaces and returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature Wrong bleach ★			✓				19. Water from approved source; Plumbing installed; proper backflow device Self retracting	
				✓	11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
				✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Not in use					✓		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				✓	22. Food Handler/ no unauthorized persons/ personnel Not in use					✓		28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling					✓		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips No Tcs	
	✓				23. Hot and Cold Water available; adequate pressure, safe 114		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial		?					30. Food Establishment Permit (Current/ insp sign posted) Not posted	
				✓	Conformance with Approved Procedures							Utensils, Equipment, and Vending	
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2					31. Adequate handwashing facilities: Accessible and properly supplied, used Remove storage of cups when using	
					Consumer Advisory			W				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition Not Set up	
				✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up / dish soap on site but no correct	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals Move to lower shelves				✓			41. Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use Store low below anything for store		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored Set when using		1	✓				42. Non-Food Contact surfaces clean Clean shelves / area under sink and Continue to clean	
1					37. Environmental contamination See			✓				43. Adequate ventilation and lighting; designated areas used	
				✓	38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained Watch	
					Proper Use of Utensils			1				45. Physical facilities installed, maintained, and clean Clean floor where needed Continue	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See		1					46. Toilet Facilities; properly constructed, supplied, and clean See See	
	✓				40. Single-service & single-use articles; properly stored and used Watch storage		1					47. Other Violations See	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Pharmacist on duty	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

214-202-1202

Establishment Name: Rockwall drug and general store	Physical Address: Down town Rockwall	City/State: Rockwall	License/Permit # Need	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Residential cooler / freezer	38/2				
Cooler temp	39.9				
Freezer side	-5	Call me to discuss so that you can continue to sell unwrapped candy with a scoop			
Discontinue use of self serve unwrapped candy until to have supplies to wash them correctly					

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				
	Still not using soft serve machine				
	Still have self serve candy ...approx 6 that are unwrapped there fire have scoops				
	Ingredients by request for unwrapped and wrapped items				
10	Scoops should be wash daily				Pharmacist on duty not aware Discontinue
W	Containers for candy when dirty or at restock To use FIFO				
39	Store scoops with handles up				Scoops are not being stored as they should they are being left wrapped candy and there are now 10 unwrapped /appears to have increased / please call me to discuss
	No peanut items				
	Hot water at 113				
10/33	Not using kitchen area except for warewashing - Need proper supplies				
	Test strips within date				Area doesn't appear to have changed / sinks not set up and hand sink used for storage!
	Residential dishwasher not used for store only personal				Same
	Using area for cleaning pharmacy items as well ...				container of bleach splashless on site
47	If using for food will need to separate duties				
42	Residential cooler toClean as needed no Tcs foods at this time				bleach
	If using for Tcs will need to add thermo for food and cooler				splashless on site
	Pull down Faucet is self retracting above sink level				
19	Will need to get regular bleach as low splash will not stay mixed and is not allowed in food device				
	You need to get this to wash your candy scoops or need to stop selling self serve candy				
47	Area behind and under counter to address excessive clutter				Need regular bleach to sanitize your candy scoops after you wash and rinse them. 2 vials of test strips on site dated 2/25 other Nov/25
	If using soft serve unit to provide cleaning protocol from company				
33	Mop sink never hooked lup				
	Permit not posted				
	Owner is a food manager and is not on site				
46	Restroom 111 F soap and towels provided / need self closing door				Not addressed by anyone
	Adowning@scmpharmacy.com				
	Need to set up Three comp sink with dish soap and regular bleach and test it to be 50-100'ppm with your test strips				
	To provide info to Vicky Morton as to how to permit your establishment - as if you are not going to serve Tcs of beverages etc				
	And can do away with exposed candy (unwrapped) then no license required				

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

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