

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 1/21/26	Time in: 12:40	Time out: 1:18	License/Permit # FS-8932	CPFM Pp	Food handlers Pp	Page 1 of 2														
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE																				
Establishment Name: Walgreens #11519 North			Contact/Owner Name: Walgreens		Number of Repeat Violations: Number of Violations COS: 2/98/A															
Physical Address: 2007 N Goliad St Walgreens, Rockwall, TX 75087		Pest control : Rentokil 12/24/25	Hood N/a	Grease trap :/ waste oil N/a		Follow-up: Yes ☐ No ☒														
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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R																				
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																				
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)		Compliance Status		Employee Health														
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS						
		✓				✓					✓									
	✓					✓					✓									
		✓																		
		✓				✓														
		✓						✓												
		✓																		
Approved Source		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction McClain		Preventing Contamination by Hands		14. Hands cleaned and properly washed/ Gloves used properly		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)		Highly Susceptible Populations		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		Chemicals						
3				✓				✓					✓							
	✓							✓					✓							
Protection from Contamination		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing		19. Water from approved source; Plumbing installed; proper backflow device City approved		20. Approved Sewage/Wastewater Disposal System, proper disposal												
	✓							✓					✓							
	✓							✓					✓							
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS						
	✓					✓					✓									
	✓							✓			✓									
Safe Water, Recordkeeping and Food Package Labeling		23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation		30. Food Establishment Permit/Inspection Current/ insp posted Posted, expired 12/31/24		Utensils, Equipment, and Vending		31. Adequate handwashing facilities: Accessible and properly supplied, used		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						
	✓										✓									
	✓					W														
Conformance with Approved Procedures		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions																		
			✓								✓									
Consumer Advisory		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label																		
	✓										✓									
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS						
1						✓					✓									
	✓																			
	✓					✓					✓									
		✓				✓					✓									
		✓				✓					✓									
Proper Use of Utensils		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		Physical Facilities		42. Non-Food Contact surfaces clean		43. Adequate ventilation and lighting; designated areas used		44. Garbage and Refuse properly disposed; facilities maintained		45. Physical facilities installed, maintained, and clean See		46. Toilet Facilities; properly constructed, supplied, and clean Equipped and clean						
	✓					1														
	✓							✓												
	✓												✓							

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Form EH-06 (Revised 09-2015)

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