

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: 02/27/2025	Time in: 4:42	Time out: 6:01	License/Permit # Fs 9832	Food handlers Na/pp	Food managers Na/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: Walgreens north 11519	Contact/Owner Name: Tracy Franklin	* Number of Repeat Violations: <u> </u>	6/94/A
Physical Address: 2007 Nirth Goliad		✓ Number of Violations COS: <u> </u>	
Pest control : Rentokil 2/20/25		Hood Na	Grease trap/ waste oil Na
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			

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						R	Compliance Status						R						
O	I	N	N	C	O		O	I	N	N	C	O							
U	T		A	O	S	U	T		A	O	S	U	T		A	O	S		
Time and Temperature for Food Safety (F = degrees Fahrenheit)																			
					✓		1. Proper cooling time and temperature												
	✓						2. Proper Cold Holding temperature(41°F/ 45°F)												
					✓		3. Proper Hot Holding temperature(135°F)												
					✓		4. Proper cooking time and temperature												
					✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)												
					✓		6. Time as a Public Health Control; procedures & records Stocking only												
Approved Source																			
	✓						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction												
	✓						8. Food Received at proper temperature Using laser												
Protection from Contamination																			
	✓						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No prep												
	✓						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature Na												
					✓		11. Proper disposition of returned, previously served or reconditioned Discarded												
Employee Health																			
	✓						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting												
	✓						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy												
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 Selling pasteurized milk only												
Chemicals																			
					✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables No prep												
	✓						18. Toxic substances properly identified, stored and used												
Water/ Plumbing																			
	✓						19. Water from approved source; Plumbing installed; proper backflow device												
	✓						20. Approved Sewage/Wastewater Disposal System, proper disposal												

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R	Compliance Status						R						
O	I	N	N	C	O		O	I	N	N	C	O							
U	T		A	O	S	U	T		A	O	S	U	T		A	O	S		
Demonstration of Knowledge/ Personnel																			
					✓		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)												
					✓		22. Food Handler/ no unauthorized persons/ personnel												
Safe Water, Recordkeeping and Food Package Labeling																			
	✓						23. Hot and Cold Water available; adequate pressure, safe No prep												
	✓						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercially labeled												
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 Commercial labels												
Food Temperature Control/ Identification																			
	✓						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature												
					✓		28. Proper Date Marking and disposition												
	Z						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Hanging thermo in wic near door/Tcs food area												
Permit Requirement, Prerequisite for Operation																			
	✓						30. Food Establishment Permit (Current/ insp sign posted) Posted												
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 Watch shelving												
					✓		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided												

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						R	Compliance Status						R						
O	I	N	N	C	O		O	I	N	N	C	O							
U	T		A	O	S	U	T		A	O	S	U	T		A	O	S		
Prevention of Food Contamination																			
	I						34. No Evidence of Insect contamination, rodent/other animals Roll door												
	✓						35. Personal Cleanliness/eating, drinking or tobacco use												
	✓						36. Wiping Cloths; properly used and stored Na												
	1						37. Environmental contamination Condensation in wif												
					✓		38. Approved thawing method												
Proper Use of Utensils																			
	✓						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch												
	✓						40. Single-service & single-use articles; properly stored and used												
Food Identification																			
					✓		41. Original container labeling (Bulk Food)												
Physical Facilities																			
	1						42. Non-Food Contact surfaces clean See												
	✓						43. Adequate ventilation and lighting; designated areas used												
	✓						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster												
	1						45. Physical facilities installed, maintained, and clean See												
	✓						46. Toilet Facilities; properly constructed, supplied, and clean												
					✓		47. Other Violations												

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Dani Vassar	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Walgreens north	Physical Address: 2007 North Goliad	City/State: Rockwall	License/Permit # Fs 9832	Page 2 of 3
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic temps		Wif	HTT		
36/46/39/38		0.4/2.4/4.6			

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
	Prepackaged food only with commercial labels
	Restroom equipped with soap and towels
	Baby food aisle is no longer locked /pull dates look good
	Dates look good on TCS foods
	Canned foods as well
45/42	Need to clean spills in the walk-in cooler underneath the shelving and clean the shelving as well
34	Small amount of light coming from underneath the roll back door to address
	Thermometer used for receiving is laser /probe thermometer located in the office
29	Need to provide the thermometer secondary thermometer in the walk-in cooler by the glass doors, where the TCS foods are
37	Need to address condensation in freezer again and protect the boxes
	Rotation of cleaning back room floor under shelves is weekly

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

Form EH-06 (Revised 09-2015)