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Constraints Constrain						1. Proper cooling time and temperature		П		12. Management, food employees and conditional e						
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Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Chemical/ Therminal test strips 20 29. Thermometers provided, accurate, and calibrated; Chemical/ Therminal test strips 20 24. Required records available; adequate pressure, safe destruction); Packagel Food labeled 20 24. Required records available; adequate pressure, safe destruction); Packagel Food labeled Permit Requirement, Perrequisite for Operation 20 25. Compliance with Variance, Specialized processing methods; manufacturer instructions 31. Adequate handwashing facilities: Accessible and properly supplicit, used No prep Consumer Advisory 31. Adequate handwashing facilities; installed, maintained, used/ Watch 33. Warewashing Facilities; installed, maintained, used/ Watch V N N S Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First V N N S S Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First V N N S S Food Identification K V N N S Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Pood Identification K <tr< td=""><td>╞</td><td></td><td>V</td><td>/</td><td>T</td><td>22. Food Handler/ no unauthorized persons/ person</td><td>nnel</td><td>\square</td><td>F</td><td></td><td>~</td><td></td><td></td><td></td><td>arking and disposition</td><td>1</td></tr<>	╞		V	/	T	22. Food Handler/ no unauthorized persons/ person	nnel	\square	F		~				arking and disposition	1
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36. Wiping Cloths; properly used and stored 1 42. Non-Food Contact surfaces clean 37. Environmental contamination 37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 45. Physical facilities; properly constructed, supplied, and clean 40. Single-service & single-use articles; properly stored 47. Other Violations	┝	~			+		co use	$\left \right $	┢		<u> </u>		H		Physical Facilities	+
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ethan Proulx	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: CVS south		Physical A Ridge	road	City/State: Rockwall		ge <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location Tem					
Bev co		37	Wall units		Water unit	38				
			Left toRt		Gatorade unit	37				
			Beer	44	Energy drink unit	39				
			Beer	42						
			Ice reddy ice	HTT						
			Frozen food	07	Mini melts	-22				
			Popcicle	6						
			Milk	36-38						
Itom			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIREC	CTED TO THE CONDITIONS OBSERVED A	AND				
	Hot water 102°									
	Restrooms equipped									
	Baby formula dates loo	-								
	Back doors look good		s from floor in back room c	loan rack i	in back storage					
42				Jean lack	In back storage					
42	Clean interiors of coolers on floor Minor cleaning in milk cooler and dust fan guards/water unit too/gatorade unit /energy drink unit too									
	Dates look good									
29	Need secondary The	rmo in m	ilk cooler by the door							
29	Need probe thermome	eter to ch	eck food temp if needed							
	Watch carpet patches		ace is needed							
	Watch for dented cans	3								
Received	hv.		Print:		Title: Person In Charge/ Own	.				
(signature)	See abov	/e				-				
Inspected (signature)		utríck	Print:							
Form EH-06	5 (Revised 09-2015)				Samples: Y N # collect	ted				