Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 2/11/25		-	Time in: Time out:			License/Permit # FS-2024-22						CPFM	Food handlers	Page 1	of 2	
2/11/25 12:20 12:45 FS-2 Purpose of Inspection:							inat	ion	5-CO/Construction 6-Other		TOTAL/S					
Establishment Name: Canteen @ Lowes #0610 Contact/Owner I Marshall And							Nam	lame:			ııgaı	1011	Number of Repeat Violations: Number of Violations COS:			
Physical Address: 851 Steger Towne Dr, Rockwall, TX 75032 Pest control: Lowe's contract Compliance Status. Out = not in compliance IN = in compliance								Hoo Va	d		Grea N/a	ase trap :/ waste oil	Follow-up: Yes No	3/97	/A	
Mark				Status: Out = not in contemporary of the out	or each numbered ite	m Marl		chec	kmaı	rk in a	pproj	priate	applicable COS = corrected of box for IN, NO, NA, COS Nactive Action not to exceed 3 to	on site R = repeat vio Mark an in appropriate	lation W= V e box for R	Watch
O I U N	U N O A O Time and Temperature for Food Safety				R	R	O U	I	N N C O A O		Employee Health			R		
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature None					T	/		S	12. Management, food emp knowledge, responsibilities,		employees;				
•		+	2. Proper Cold Holding temperature(41°F/ 45°F)						<u>, </u>			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands						
	4. Proper cooking time and temperature						/			14. Hands cleaned and prop						
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							٠	/	15. No bare hand contact was alternate method properly for	ith ready to eat foods of ollowed (APPROVED	r approved Y_N_)			
	V	1		6. Time as a Public He	ealth Control; proce	edures & records								sceptible Populations		
				Approved Source						'			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 Canteen									Chemicals			
v	/			8. Food Received at proper temperature Checking							·		17. Food additives; approve & Vegetables	d and properly stored;	Washing Frui	its
				Protection from Contamination					18. Toxic substances properly identified, sto				ly identified, stored an	d used		
·	1			Food Separated & protected, prevented during food preparation, storage, display, and tasting										ter/ Plumbing		
·				10. Food contact surface Sanitized at					(~			19. Water from approved so backflow device N/A	ource; Plumbing installe	ed; proper	
v	/			11. Proper disposition reconditioned No 1	of returned, previo	ously served or			,	~			20. Approved Sewage/Wast disposal	ewater Disposal System	n, proper	
		T N	- -	Pr	iority Foundat	ion Items (2 P	_	-					orrective Action within 10 da	iys		
O I U N T		N N O A		Demonstratio 21. Person in charge p	on of Knowledge/		R		O U T			N (A	Food Temperat	ure Control/ Identific	ation	R
r	1			and perform duties/ Ce	ertified Food Mana	ger (CFM)					·	/	27. Proper cooling method of Maintain Product Temperat	ure	quate to	
				22. Food Handler/ no u	unauthorized perso	ns/ personnel				/			28. Proper Date Marking an			
	1			0	*	•							All dates current 29. Thermometers provided		ed; Chemical	ı
	1			Safe Water, Reco	ordkeeping and F Labeling	ood Package				/			29. Thermometers provided Thermal test strips Thermo in tcs frid	, accurate, and calibrate		/
		V		Safe Water, Reco	ordkeeping and F Labeling er available; adequ	ood Package ate pressure, safe				✓			29. Thermometers provided Thermal test strips Thermo in tcs frid Permit Requirement	, accurate, and calibrate ge and freezer nt, Prerequisite for O	peration	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Marshall Andrews	Print: Marshall Andrews	Title: Person In Charge/ Owner Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: een @ Lowes #0610	Physical A	Idress: eger Towne Dr	City/State: Rockwall,	Tv	License/Permit # FS-2024-22	Page 2 of 2			
Carite	ten es Lowes #0010	0013	TEMPERATURE OBSE		1 1 1	1 3-2024-22				
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	ation	Temp			
Bev co	poler left non tcs	44								
Bev c	cooler right non tcs	43								
F	Refrigerator	39								
F	Freezer htt	12.8								
τ.			SERVATIONS AND CORR				<u>'</u>			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature			TTENTION IS DIREC	TED TO T	THE CONDITIONS OBSERV	/ED AND			
	Market under 24 Hour	video su	veillance							
	All products are prepa	ckaged b	y manufacturer and ha	ave labels on ba	ack of e	each products				
	All tcs foods are within	temp of	41 and below, all use	by dates are va	lid, no	expired products o	bserved			
	All frozen foods are H	TT and u	se by dates are valid,	no expired prod	ducts o	bserved				
	Self closing doors obs	erved on	all equipment							
	Coolers with tcs have	doors tha	t can be lock							
	Cameras positioned o	ver pos a	nd entire market							
	All snacks items are p	repackag	ed by manufacturer ar	nd have labels o	on back	k, no expired dates	observed			
	Secondary thermo in b	ooth fridg	e and freezer							
42 Minor detail cleaning in bottom of tcs refrigerator and freezer Restrooms equipped, temp greater than 100 in each restroom										
30	To post health permit next to micro market									
Received (signature)	See abov	/e	See a	above		Title: Person In Charge/	Owner			
Inspected (signature)	(by:	SI	Richa Richa	ard Hill		Samples: Y N #	collected			