

Followup Fee of \$50.00 after First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>2/11/25</b>	Time in: <b>12:20</b>	Time out: <b>12:45</b>	License/Permit # <b>FS-2024-22</b>	CPFM <b>0</b>	Food handlers <b>0</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Canteen @ Lowes #0610</b>	Contact/Owner Name: <b>Marshall Andrew's</b>	Number of Repeat Violations: <b>0</b>	Number of Violations COS: <b>0</b>	<b>3/97/A</b>
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Physical Address: 851 Steger Towne Dr, Rockwall, TX 75032	Pest control : Lowe's contract	Hood N/a	Grease trap / waste oil N/a	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
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**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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature <b>None</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
			<input checked="" type="checkbox"/>			<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
			<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>		
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<b>Highly Susceptible Populations</b>					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
<b>Approved Source</b>						<b>Chemicals</b>					
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>N/A</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Canteen</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used <b>Stored separately</b>					
8. Food Received at proper temperature <b>Checking</b>						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device <b>N/A</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature											
	<input checked="" type="checkbox"/>										
11. Proper disposition of returned, previously served or reconditioned <b>No returns</b>											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	<input checked="" type="checkbox"/>								<input checked="" type="checkbox"/>		
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>0</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel <b>0</b>						28. Proper Date Marking and disposition <b>All dates current</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Thermo in tcs fridge and freezer</b>					
			<input checked="" type="checkbox"/>			<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe						<b>2</b>					
	<input checked="" type="checkbox"/>					30. Food Establishment Permit/Inspection Current/ insp posted <b>Not posted, current</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>						<b>Utensils, Equipment, and Vending</b>					
<b>Conformance with Approved Procedures</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						<input checked="" type="checkbox"/>					
<b>Consumer Advisory</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	<input checked="" type="checkbox"/>								<input checked="" type="checkbox"/>		
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Labels						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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored <b>N/a</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method <b>Cooking</b>						<input checked="" type="checkbox"/>					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
	<input checked="" type="checkbox"/>								<input checked="" type="checkbox"/>		
40. Single-service & single-use articles; properly stored and used						47. Other Violations <b>N/a</b>					

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Canteen @ Lowes #0610</b>	Physical Address: <b>851 Steger Towne Dr</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-2024-22</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Bev cooler left non tcs	<b>44</b>				
Bev cooler right non tcs	<b>43</b>				
<b>Refrigerator</b>	<b>39</b>				
<b>Freezer htt</b>	<b>12.8</b>				

**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 temperatures are taken in F
	Market under 24 Hour video surveillance
	All products are prepackaged by manufacturer and have labels on back of each products
	All tcs foods are within temp of 41 and below, all use by dates are valid, no expired products observed
	All frozen foods are HTT and use by dates are valid, no expired products observed
	Self closing doors observed on all equipment
	Coolers with tcs have doors that can be lock
	Cameras positioned over pos and entire market
	All snacks items are prepackaged by manufacturer and have labels on back, no expired dates observed
	Secondary thermo in both fridge 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 by: (signature) <b>See above</b>	Print: <b>See above</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>R J H S I T</i>	Print: <b>Richard Hill</b>	Samples: Y N # collected

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