Followup fee of																
												Allergy policy/training	g			
Followup City of I								Rockwall							Vomit clean up	
Date: Time in: Time out: License/Period 4/19/2025 12:41 1:39 Food															Food handlers Na Page <u>1</u> of <u>2</u>	
4/19/2025 12.41 1.39 FOOD Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Complai							5131 int 4-Investigation 5-CO/0					tion		5-CO/Construction 6-Other TOTAL/SCOR	E	
Establishment Name: Contact/Owner M Walgreens 05827 Walgreens								Jame				0			★ Number of Repeat Violations: ✓ Number of Violations COS:	
Ph	Physical Address: Pest control :									Hoo	d		Gr Na	eas	Ise trap :/ waste oil Follow-up: Yes 03:97/	4
Compliance Status: Out = not in compliance $IN = in$ compliance $NO = not$ observed $NA = not$ applicable $COS = corrected on site R = repeat violation$																
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 Image: Complementation of the status 0 I N N C U N O A O Time and Temperature for Food Safety							R		0	mplia I N	nce N O	Stat N A	us C O		R	
T	1	0	A	s	(E. Language Entropy 1 att)				T S 12. Management, food employees and conditional em							
			~							~				knowledge, responsibilities, and reporting To post pirate in offices/ Walgreens policy stay home if sick		
	~				2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			~		3. Proper Hot Holding temperature(135°F)						No prep Preventing Contamination by Hands					
			· /		4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves us No prep					14. Hands cleaned and properly washed/ Gloves used properly	
			~		5. Proper reheating proc Hours)	edure for hot holding	ng (165°F in 2		-	15. No bare hand contact with ready to eat fo					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
	. /		•		6. Time as a Public Heal	lth Control; proced	ures & records						•		All prepackaged	_
	V				Stocking time only					16. Pasteurized					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	_
					Approved Source					Pasteurized No hand					Pasteurized eggs used when required No handling	
W		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pulled out of dates / watching for dented cans										Chemicals				
	~				8. Food Received at pro Commerical / te		i						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination						~				18. Toxic substances properly identified, stored and used Watch	
	~				9. Food Separated & pro preparation, storage, dis	· 1	luring food		Ī	1					Water/ Plumbing	
	-						; Cleaned and					Т			19. Water from approved source; Plumbing installed; proper	
	~				10. Food contact surface Sanitized at <u>Na</u> p					•					backflow device	
	 Proper disposition of returned, previously served or reconditioned Discarded if returned 							~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	T	N	N	C	Prio	ority Foundatio	on Items (2 Po	ints)) vio	latio	ons l	Req1	uire N	Cor C	orrective Action within 10 days	R
Ŭ T	Ñ	0	A	0 S		of Knowledge/ Pe			U N O A O Food Temperature Control/ Identified						Food Temperature Control/ Identification	
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) PD						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~	22. Food Handler/ no unauthorized persons/ personnel Pp								/			28. Proper Date Marking and disposition No prep			
					Safe Water, Recor			W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
					Labeling 23. Hot and Cold Water available; adequate pressure, safe 111-136 in restrooms watch for scalding					-1	_				To provide probe for receiving and confirmation Permit Requirement, Prerequisite for Operation	
		24. Required records available (shellstock tags; parasite											30. Food Establishment Permit (Current/ insp sign posted)			
		destruction); Packaged Food labeled Labels look complete Conformance with Approved Procedures											Posted			
					25. Compliance with Va HACCP plan; Variance	ariance, Specialized	Process, and					Т			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
					processing methods; ma Temps taken					(No foods prepped	
						sumer Advisory			Ī	W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
			_	_	26. Posting of Consumer				-		1	+	_		Condition of wooden shelving/ in back room 33. Warewashing Facilities; installed, maintained, used/	_
			V		foods (Disclosure/Remin	,							~		Service sink or curb cleaning facility provided	
O U	I N	N O	N A	C O		t) <i>Violations Req</i> of Food Contamina		Action R	on N		I	N O	Ν	<i>Da</i> C 0		R
Ť	N	0	A	s	34. No Evidence of Inse					T	IN		A	s		_
vv					animals Watch back of 35. Personal Cleanliness										Physical Facilities	
\vdash	~ /				36. Wiping Cloths; prop	perly used and store	d	$\left \right $	+	1		Т			42. Non-Food Contact surfaces clean	
W	- /				Na 37. Environmental conta Watch ice build	amination	melte unit	$\left - \right $	ŀ	•					Seee 43. Adequate ventilation and lighting; designated areas used Watch bulbs in wic wif	
\vdash		~			38. Approved thawing n Sold frozen	nethod		$\left \right $	ŀ	1	ſ	╡			44. Garbage and Refuse properly disposed; facilities maintained To clean around dumpster	
					Proper Use of Utensils				ŀ	1	╡	1			45. Physical facilities installed, maintained, and clean See	
		39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					Ī		~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
\vdash	-				Not used 40. Single-service & single-use articles; properly stored and used				╞		-				47. Other Violations	
					and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Hop Tieu	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kitkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: kirkpatrick RSp	Physical A Didgo		City/State: Rockwal	1	License/Permit # Page 2		<u>2</u> of <u>2</u>		
Reliy	KIIKPALIICK HOP	niuge	road/horizon TEMPERATURE OBSERV							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tem/Location		Temp F		
Bevera	age coolers POS	37-39	WIF HTT	-1017						
Min	i melts freeze	-1.1	WIC	32-36						
		OB	SERVATIONS AND CORRECT	FIVE ACTION	IS					
Item Number			NT HAS BEEN MADE. YOUR ATTE			E CONDITIONS OBSI	ERVED AN	ND		
W										
W	Watch Ice build up in mini melt freezer Bathroom faucet temperature 122/132									
• •	Bathroom faucet temperature 122/132 Both water drinking fountains working with adequate flow height									
45	Clean flooring under shelving by the back bathrooms									
42/45										
W	Mop should be above	mop sink	draining intoBucket	•						
W	Reminder to look for expired and dented cans when stock. Make sure tops and bottoms can be see.									
32:w										
45	Clean underneath shelves debris is collecting in stock room									
44	Clean debris/leaves by									
42/45			· •							
14/			piration date, March 30,20							
W	-	-	ation date, not clear on inc	aividuai pad	скадіпд					
W	Using readdy ice - pre		t be 6 inches off ground. N	lust bo able	n to cloar	undornoath fro	ozor el	holvos		
42/45										
12/10	/45 General shelving must be cleaned underneath in walk-in freezer walk-in fridge and customer sales area. Watch naked juice April 1st expiration date									
			food is looked through for	r expiration	dates an	d packaging in	tegrity of	daily		
W	Expired toll house coo							,		
W										
W										
Overall good inspl										
Received (signature)	by:		Print:			Title: Person In Charg	ge/ Owner			
(arginature)	See abov Kelly Kirk	/e								
Inspected (signature)	l by:		Print:							
(Kelly Kirk	patri				Samples: Y N	# collecte	ed		
Form EH-06	6 (Revised 09-2015)									