

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 4/19/2025	Time in: 12:41	Time out: 1:39	License/Permit # Food 5131	Food handlers Na	Food managers Na	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Walgreens 05827	Contact/Owner Name: Walgreens	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	03:97/A
Physical Address: 2911 ridge road	Pest control : Rentokil 02/26/2025 quarterly	Hood Na	Grease trap / waste oil Na
Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/>			

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓			✓					
	✓					✓					
			✓								
			✓			✓					
			✓						✓		
	✓										
Approved Source									✓		
W				✓							
	✓								✓		
Protection from Contamination							✓				
	✓										
	✓					✓					
						✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						W					
	✓										
	✓					✓					
Conformance with Approved Procedures											
	✓					✓					
Consumer Advisory						W					
				✓					✓		

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
Prevention of Food Contamination						Food Identification					
W									✓		
	✓										
	✓					1					
W	✓						✓				
				✓		1					
Proper Use of Utensils						1					
	✓					✓					
	✓								✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Hop Tieu	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kelly kirkpatrick RSp	Physical Address: Ridge road/horizon	City/State: Rockwall	License/Permit # 5131	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage coolers POS	37-39	WIF HTT	-10 - -17		
Mini melts freeze	-1.1	WIC	32-36		

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 F
W	Watch Ice build up in mini melt freezer
W	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	Remove old cardboard with extra floor towels. Next to mop sink. Paint wood shelves above mop sink
W	Mop should be above mop sink draining into Bucket
W	Reminder to look for expired and dented cans when stock. Make sure tops and bottoms can be see.
32:w	Keep an eye on condition of wooden shelves in stockroom. Solution is to paint with epoxy
45	Clean underneath shelves debris is collecting in stock room
44	Clean debris/leaves by dumpster and enclosure
42/45	Clean milk shelves and flooring below milk storage
	Watch dates on lunchable's expiration date, March 30,2025
W	Sargento balance breaks expiration date, not clear on individual packaging
	Using readdy ice - pre-Bagged
W	Shelving in walk-in freezer must be 6 inches off ground. Must be able to clean underneath freezer shelves.
42/45	General shelving must be cleaned underneath in walk-in freezer walk-in fridge and customer sales area.
	Watch naked juice April 1st expiration date
	Manger informed us that fridge food is looked through for expiration dates and packaging integrity daily
W	Expired toll house cookies in fridge pulled at insp
W	Expired meat bologna in fridge. March date/Cookie dough- dated March 8...showed no sign of unsound ness
W	Hop will send pic of probe thermo for taking food temp
	Overall good inspl

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

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