

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 06/18/2025	Time in: 10:55	Time out: 12:12	License/Permit # FS7883	Food handlers Pp	CFM Pp	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: dollar tree 2861			Contact/Owner Name: Dollar tree		Number of Repeat Violations: _____ Number of Violations COS: _____	
Physical Address: 9731 e I-30		Pest control : Ecolab	Hood Ma	Grease trap : Ma		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> COS
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 with 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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
			<input checked="" type="checkbox"/>		1. Proper cooling time and temperature	
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41 °F/ 45°F)	
			<input checked="" type="checkbox"/>		3. Proper Hot Holding temperature(135°F)	
			<input checked="" type="checkbox"/>		4. Proper cooking time and temperature	
			<input checked="" type="checkbox"/>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	<input checked="" type="checkbox"/>				6. Time as a Public Health Control; procedures & records Loading	
		Approved Source				
3				<input checked="" type="checkbox"/>	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Discarded discolored hot dogs	
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature To always check	
		Protection from Contamination				
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting O prep	
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature	
		<input checked="" type="checkbox"/>			11. Proper disposition of returned, previously served or reconditioned Discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Pp	
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel Prepackage only	
		Safe Water, Recordkeeping and Food Package Labeling				
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe See	
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial-allergies listed	
		Conformance with Approved Procedures				
			<input checked="" type="checkbox"/>		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Following	
		Consumer Advisory				
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Comettical	
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use	
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored Na	
		<input checked="" type="checkbox"/>			37. Environmental contamination Watch for ice	
		<input checked="" type="checkbox"/>			38. Approved thawing method	
		Proper Use of Utensils				
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	R	
		<input checked="" type="checkbox"/>			41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean General	
1					43. Adequate ventilation and lighting; designated areas used Wic light out ! To replace asap	
W					44. Garbage and Refuse properly disposed; facilities maintained Watch	
1					45. Physical facilities installed, maintained, and clean General	
	<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean Watch	
		<input checked="" type="checkbox"/>			47. Other Violations	

## City of Rockwall

Received by: (signature) <b>Angela Tyson</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick JRS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Dollar tree</b>	Physical Address: <b>2971 e l -30</b>	City/State: <b>Rockwell</b>	License/Permit # <b>Fs 7883</b>	Page <b>2</b> of <b>2</b>
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ice mech HTT	30.1	POS Bev			
Bev coolers		36-/37/41			
Starbucks Tcs poss	50	Tcs cooler	37-38		
Red Bull	35	Glass door freezer	8.1		
Coke	336	HTT			
Snack cooler tea	44	Ice cream	0.7		
Ice cream freezer	-1	Wic			

## OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

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

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