Retail Food Establishment Inspection Report City of Rockwall First aid kit Allergy policy Vomit clean up Employee health																
Date: Time in: Time out: License/P 06/18/2025 10:55 12:12 FS78						-,							Food handlers CFM Pp Page Page			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							4-]	Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCORE			
Establishment Name:Contact/Owner Idollar tree 2861Dollar tree							Name:					Number of Repeat Violations: Number of Violations COS:				
Physical Address: Pest control : 9731 e I-30 Ecolab							Hood Grease trap : Ma Ma						e trap : Follow-up: Yes 7/93/A			
							not o						pplicable $COS = corrected on site R = repeat violation W = Watch$			
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																
Co O U	N O A O The and remperature for Food Safety					R		Compliance Status Example O I N N C U N O A O Employee Health					Employee Health R			
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т	_			S	12. Management, food employees and conditional employees;			
									~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from			
	~				2. Proper Cold Holding temperature(41°F/45°F)				~				eyes, nose, and mouth Policy			
			~		3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands			
		4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly No prep							
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					15. No bare hand contact with ready to eat for alternate method properly followed (APPRC						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
	~	6. Time as a Public Health Control; procedures & records								-		No prep Highly Susceptible Populations				
	Loading												16. Pasteurized foods used; prohibited food not offered			
3				~	Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Discarded discolored hot dog						<u> </u>		Pasteurized eggs used when required Chemicals			
					8. Food Received at proper temperature	5							17. Food additives; approved and properly stored; Washing Fruits			
	~				To always check						<u> </u>		& Vegetables			
	T		1		Protection from Contamination		18. Toxic substances properly identified, stored and						18. Toxic substances properly identified, stored and used			
	~	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting O prep 											Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device City			
		~			11. Proper disposition of returned, previously served or reconditioned Discarded				~		-		20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	Priority Foundation Items (2 Po					Points R	O I N N C					С	R			
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge	demonstration of knowledge										
	~				and perform duties/ Certified Food Manager (CFM)				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	22. Food Handler/ no unauthorized persons/ personnel Prepackage only						~				28. Proper Date Marking and disposition Am					
	Safe Water, Recordkeeping and Food Package Labeling					W				~	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	23. Hot and Cold Water available; adequate pressure, safe			ie							Provided hanging /food thermo in office Permit Requirement, Prerequisite for Operation					
	~			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial-allergies listed					30. Food Establishment Permit/Inspection Current/ insp posted Posted by office							
		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and											Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
			HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Following						~				supplied, used			
					Consumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch			
	~				26. Posting of Consumer Advisories; raw or under cooke foods (Disclosure/Reminder/Buffet Plate)/ Allergen Lab Comettical						~		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Na			
0	T	N	N	C	Core Items (1 Point) Violations Require Correct	tive Act	-	Not 0	to E I	xcee N	ed 9 N	0 Da				
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification			
1					34. No Evidence of Insect contamination, rodent/other animals					~			41.Original container labeling (Bulk Food)			
	~	_			35. Personal Cleanliness/eating, drinking or tobacco use36. Wiping Cloths; properly used and stored		4				_		Physical Facilities 42. Non-Food Contact surfaces clean			
<u> </u>	~				36. Wiping Cloths; properly used and stored Na 37. Environmental contamination		4	1					 42. Non-Food Contact surfaces clean General 43. Adequate ventilation and lighting; designated areas used 			
<u> </u>		/			Watch for ice 38. Approved thawing method		4	1			_		4. Garbage and Refuse properly disposed; facilities maintained			
		<u> </u>					-	W					44. Charage and Refuse property disposed, facilities maintained Watch 45. Physical facilities installed, maintained, and clean			
-					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		-	1				$\left - \right $	General 46. Toilet Facilities; properly constructed, supplied, and clean			
	~				dried, & handled/ In use utensils; properly used				~				Watch			
	~	40. Single-service & single-use articles; properly stored and used								~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Angela Tyson	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick jRS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Dolla	nent Name: tree	Physical A 2971	e I -30	City/State: Rockwel	I	License/Permit # Page 2 of Fs 7883		2 of <u>2</u>					
Item/Loc	ation	Тетр	TEMPERATURE OBSERVA Item/Location	TIONS Temp	Item/Locati	ation		Тетр					
	ech HTT	30.1	POS Bev	Temp	Item/Locau			Temp					
E	Bev coolers		36-/37/41										
Starl	oucks Tcs poss	50	Tcs cooler	37-38									
	Red Bull	35	Glass door freeze	r 8.1									
	Coke	336	HTT										
	ack cooler tea	44	Ice cream	0.7									
lce	cream freezer	-1	Wic										
T .	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: temperatures taken in F												
42	To clean inside.Coolers where needed												
Ok	Starbucks Lids say. To chill and servecooler is holding 51 / vendor delivery at room temp and stocks into cooler												
	Pepsi stocks unit / and brings it in at room temp / the wording on the label is if any leftover to put lin Fridge Skirting off on some places to clean under shelving												
42/45	• ·		side units including ice crea	m filtor									
42/45 07	-	-	,										
07	Watch Out for torn or missing labels To clean Cans where soilled												
	Minor leaning under sh												
42	Clean shelving under s	-											
16													
	Monitor condition of shelving Checked dates in Tcs foods												
07			dogs Turkey franks etc pull	ed and pla	aced in ba	ack							
			ocation in coolers with Tcs										
	Small gap at bottom o	f back do	oors										
44	Need new light in wic t												
45	Thin layer of ice on flo	or and. S	Sticky										
W	To provide dispenser f	or soap	on store restroom / paper t	owels pro	vided								
	Trash pick up Tuesday	/ - Friday											
Received (signature)		'e	Print:			Title: Person In Charg	e/ Owner						
Inspected (signature)			Print:										
Form EH-06	(Revised 09-2015)		Samples: Y N	# collected									