Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Dat 1 (30)/2	25	Time in: 12:00	Time out: 3:15		icense/Pe			2				18	Food handlers	Page 1	of <u>2</u>
Pui	pos	se of	f Ins	spec	tion: 1-Routine	2-Follow U _I		Complai		_	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/S	CORE
			ent 1 02		_{le:} Bakery		Contact/O								Number of Repeat Viola Number of Violations C	ations: OS:	3/97	· / Λ
			ddre Iock			Refe	st control : er to grocer	ry		Ho Blan		2025				Follow-up: Yes No	3/9/	/ A
Mar					tatus: Out = not in corpoints in the OUT box for	mpliance IN = in c each numbered ite	compliance em	NO Mark 'v		t obser heckm					colicable COS = corrected on sex for IN, NO, NA, COS Mar	site \mathbf{R} = repeat vio	lation W= V e box for R	Vatch
Cor	npli	ance	Stat	tus	Prio	rity Items (3 l	Points) vi	iolations	Requ				Corr	_	ve Action not to exceed 3 day	ys		
O U T	I N	N O	N A	C O S		nperature for Fo egrees Fahrenheit			R	U T	N	N O	A	C O S	Empl	loyee Health		R
		/		D .	1. Proper cooling time a No leftovers	and temperature					~			J	12. Management, food employ knowledge, responsibilities, and		employees;	
	/				2. Proper Cold Holding See	temperature(41°)	°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth Employee Health form		charge from	
	(/			3. Proper Hot Holding t	temperature(135°	°F)									ntamination by Han	ıds	
	(/			4. Proper cooking time	and temperature					/				14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
		/			5. Proper reheating prod Hours)	cedure for hot hol	olding (165°)	F in 2			~				15. No bare hand contact with alternate method properly followes			
	/				6. Time as a Public Hea	alth Control; proc	cedures & r	records								eptible Populations		
					Ap	proved Source					/				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
					7. Food and ice obtaine good condition, safe, an destruction Walmar	nd unadulterated; t Disb	parasite	od in								hemicals		
					8. Food Received at pro Checking	oper temperature					1				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Frui	ts
					Protection	from Contamin	nation				~				18. Toxic substances properly Stored low	identified, stored an	d used	
•	/				9. Food Separated & pr preparation, storage, dis See	splay, and tasting	7									r/ Plumbing		
•	/				10. Food contact surfact Sanitized at 200	ppm/temperature	е				•				19. Water from approved sour backflow device City approved			
•					11. Proper disposition of reconditioned Disc	of returned, previo ard	ously served	d or			~				20. Approved Sewage/Wastev disposal	water Disposal Syster	m, proper	
				_														
		N.	N	C	Pri	ority Foundat	tion Item	s (2 Poi				_			rective Action within 10 days	5		D
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jaime Carrasco	Print: Jaime Carrasco	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Table Revitors Temp Result Residence Temp Result Acception Resu	Establishment Name: Walmart 259 Bakery	Physical A		City/State: Rockwall,	Tx	License/Permit # FOOD 5089	Page <u>2</u> of <u>2</u>				
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