

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/30/25	Time in: 12:00	Time out: 3:15	License/Permit # FOOD5062	CPFM 18	Food handlers All	Page 1 of 2
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: Walmart 0259 Bakery			Contact/Owner Name: Jaime Carrasco		X Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 781 E I30 Rockwall, Tx			Pest control : Refer to grocery	Hood Blanco 09/2025	Grease trap / waste oil Refer to grocery	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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 '✓' 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		
		✓			1. Proper cooling time and temperature No leftovers	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart Disb	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 18	
	✓				22. Food Handler/ no unauthorized persons/ personnel All before first shift	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 153 good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Allergen included	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Manufacturing	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients on labels	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
					28. Proper Date Marking and disposition Good date labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, quat test strips current	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 160st	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Using spray bottles 200ppm	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41. Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used See	
	✓				44. Garbage and Refuse properly disposed; facilities maintained See grocery report	
1					45. Physical facilities installed, maintained, and clean See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean See grocery report	
			✓		47. Other Violations N/a	

City of Rockwall

Received by: (signature) Jaime Carrasco	Print: Jaime Carrasco	Title: Person In Charge/ Owner MOD
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Walmart 259 Bakery		Physical Address: 781 E I30		City/State: Rockwall, Tx		License/Permit # FOOD 5089		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp		Item/Location		Temp		Item/Location	
WIC amb		35							
WIF HTT		6.9							
Cake freezer HTT		7.8							
Cupcake self serve		35							
Cake/Cheesecake self serve		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 temperatures are taken in F								
	Hand sinks equipped except front sink, no soap, temp greater than 105 throughout kitchen								
	3 comp sink not set up, 132, quat sanitizer tested 200ppm, strips current 01/2026								
	Dishwasher confirmed 160st								
	Need metal stem thermo								
43	Light burned out in WIF								
45/34	To seal/close ceilings penetrations next to wic door								
	Metal stem thermo available								
W	Tongs are in place for self serve bread, to install new cords								
	Spray bottles filled at 3 comp								
	All utensils for food don't surface should be cleaned once every 4 hours or as needed								
	Dates on breads and bakery items are correct, labels appear correct also								
	Allergens are noted on all labels								
	Donuts and pastries self service case is no longer correct. All prepackaged								
	Dishwasher temp test strips available								
	All food contact surfaces w/r/s every 4 hrs or as needed								
	Damaged floor tile has been repaired								
Received by: (signature) See above			Print: See above			Title: Person In Charge/ Owner			
Inspected by: (signature) <i>R M Hill RS</i>			Print: Richard Hill			Samples: Y N # collected			

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