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

Date:					Time in: Time out:			License/Permit #							CPFM	. 1	. 2		
11/7/25			2:12 2:48			FS-9265							1	3	Page 1	of <u>Z</u>	-		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							_	Inve	stiga	tion	1	5-CO/Construction	6-Other	TOTAL/S	SCORE	£			
Rockwall Mart Mohammed													Number of Repeat Violations Co	0/0/	\ /^				
Physical Address: 600 E I30 Rockwall, Tx Pest control: Oct - Quarterly								Hood Grease trap :/ was			Follow-up: Yes	8/92	2/A						
IN - in compliance							20	O = no	4	ved	N.A			plicable COS = corrected on s		ation W/-	Watch		
Ma					points in the OUT box for	each numbered ite		Mark '	√' a c	heckm	ark in	appr	opria	te bo	ox for IN, NO, NA, COS Mark	k an 💢 in appropriate	box for R	waten	
Co	mpli	ance	Sta	tus	Prio	rity Items (3	Points)	violations	Requ		n <i>mea</i> lompli			_	ive Action not to exceed 3 day	28			
O U	O I N N C U N O A O Time and Temperature for Food Safety						R	U	N			C	Employee Health				R		
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т				S	12. Management, food employ		employees;					
							~				knowledge, responsibilities, and reporting								
	/				2. Proper Cold Holding See	g temperature(41°F/45°F)					/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)												Émployee health form	-				
		•			4. Proper cooking time						1 .1				Preventing Con 14. Hands cleaned and proper	tamination by Han		,	
		/				*		50F: 2		_	~				Access clear to hail 15. No bare hand contact with	ndsink			
		~			5. Proper reheating prod Hours)	redure for not no	naing (16	05 F III Z			~				alternate method properly follo Gloves available	owed (APPROVED	Y _. N. ✓	.)	
	•/				6. Time as a Public Hea	alth Control; proc	cedures &	& records								eptible Populations			
															16. Pasteurized foods used; prohibited food not offered				
					Ар	proved Source									Pasteurized eggs used when required N/a				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ind. vendors			Food in							Chemicals				
	•																		
				8. Food Received at proper temperature										17. Food additives; approved and properly stored; Washing Fruits & Vegetables			iits		
					Checking			Ш				'		N/a 18. Toxic substances properly identified, stored and used					
						n from Contamir					'				18. Toxic substances properly	identified, stored and	d used		
	~				Food Separated & pr preparation, storage, dis			food							Water	r/ Plumbing			
					10. Food contact surfac	es and Returnabl	les ; Clear	ned and						-	19. Water from approved source	ce; Plumbing installe	ed; proper		
	•				Sanitized at 100			*			~				backflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned No returns				ved or			/				20. Approved Sewage/Wastew disposal	ater Disposal System	n, proper					
																			
					Pri	ority Founda	tion Ite	ems (2 Po	ints)	viola	tions	Real	uire	Cor	rective Action within 10 days				
O U	I N	N O	N A	C				`	ints)	0	I	Requ N O	N	Cor	rective Action within 10 days		ation		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) S. Hassan	Print: S. Hassan	Title: Person In Charge/ Owner Owner
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>			
Rockw	vall Mart	600 E		Rockwal	I, Tx	FS-9265				
Item/Loca	ation	Temp	TEMPERATURE OBSERVA Item/Location	Temp	Item/Loc	ation	Temp			
Beer W	/IC amb	31	Red Bull merchandiser	44						
lo	cecream freezer	3.2	Ice merchandiser	19						
Р	epsi single door	43								
G	Satorade Cooler	44								
Glass	door Beer merchandis	42								
Pe	psi merchandiser	45								
	epper merchandiser	46								
Co	ke merchandiser	42								
Itam			SERVATIONS AND CORRECTI							
Item Number	NOTED BELOW: all temperature	s are taken ir		ΓΙΟΝ IS DIRI	ECTED TO 1	THE CONDITIONS OBSE	ERVED AND			
	Restrooms equipped									
	Hand sink equipped g	reater tl	nan 103							
	3 comp sink not setup	, 116, u	sing bleach as sanitizer, s	trips curi	rent					
	Ice chute and microw	ave are	clean							
47	Product stored on floo	or in WIC	C, need additional shelves	so prod	uct is st	ored 4-6 inches	above grad			
24	Bagging ice onsite, no	ice bag	gs with address labels	-						
	Soda nozzles cleaned nightly									
42	Product shelves need detail cleaning in WIC									
	Great practice allowing mop to drip dry over mop sink									
	Coffee beaker is clean, keep up the good job									
47/45		•	om not 4-6 inches above g	rade to a	llow for p	proper cleaning				
29			fee service until you receive			<u> </u>				
W	•		gns of oxidation on hinges,		·					
45			door under Coke machine							
45/34	•		eiling tiles to prevent an ave	enue for p	oest activ	vity				
Received			Print:			Title: Person In Charg	e/ Owner			
(signature)	See abov		See ab	ove						
Inspected (signature)	M Hz	\	S Richard		ı					