

Retail Food Establishment Inspection Report

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|-------------------------------------|-----------------|
| <input checked="" type="checkbox"/> | First aid kit |
| <input checked="" type="checkbox"/> | Allergy policy |
| <input checked="" type="checkbox"/> | Vomit clean up |
| <input checked="" type="checkbox"/> | Employee health |

City of Rockwall

Date: 12/31/25	Time in: 10:20	Time out: 11:00	License/Permit #: FS-7883	CPFM Pp	Food handlers Pp	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					TOTAL/SCORE																																																																																																																																																																																																																																																						
Establishment Name: Dollar Tree Store #2861			Contact/Owner Name: Dollar Tree		<input checked="" type="checkbox"/> Number of Repeat Violations: 2 <input checked="" type="checkbox"/> Number of Violations COS: _____	6/94/A																																																																																																																																																																																																																																																					
Physical Address: 927 E I30 Rockwall, TX 75087			Pest control : Ecolab 12/23/25	Hood N/a	Grease trap /: waste oil N/a	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>																																																																																																																																																																																																																																																					
<p>Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch</p> <p>Mark the appropriate points in the OUT box for each numbered item</p> <p>Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS</p> <p>Mark an <input checked="" type="checkbox"/> in appropriate box for R</p>																																																																																																																																																																																																																																																											
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City of Rockwall

Received by: (signature) Angi Tyson	Print: Angi Tyson	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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