

Followup Fee of  
\$75.00 after  
First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>5/4/26</b>	Time in: <b>9:05</b>	Time out: <b>12:30</b>	License/Permit # <b>FS2025-31</b>	CPFM <b>20</b>	Food handlers <b>All</b>	Page <u>1</u> of <u>2</u>
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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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Walmart 0259 Bakery</b>	Contact/Owner Name:	Number of Repeat Violations: <b>X</b> _____	<b>6/94/A</b>
Physical Address: 781 E I30 Rockwall, Tx	Pest control : Refer to grocery	Number of Violations COS: _____	

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
1. Proper cooling time and temperature <b>No leftovers</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Employee Health form posted</b>					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
		✓				<b>Highly Susceptible Populations</b>					
	✓					✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
<b>Approved Source</b>						✓					
	✓					18. Toxic substances properly identified, stored and used <b>Stored low</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Walmart Disb</b>						<b>Water/ Plumbing</b>					
	✓					✓					
8. Food Received at proper temperature <b>Checking</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
<b>Protection from Contamination</b>						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting <b>See</b>											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>											

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>20</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>No leftovers</b>					
	✓										
22. Food Handler/ no unauthorized persons/ personnel All before first shift						28. Proper Date Marking and disposition <b>Good date labels</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo, quat test strips current</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>144 good pressure</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Allergen included</b>						30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted and current</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Manufacturing</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients on labels						2					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Dishwasher not confirmed 160st</b>					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						✓					
	✓					42. Non-Food Contact surfaces clean					
	✓					1					
36. Wiping Cloths; properly used and stored <b>Using spray bottles 200ppm</b>						43. Adequate ventilation and lighting; designated areas used <b>See</b>					
	✓					✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained <b>See grocery report</b>					
	✓					1					
38. Approved thawing method <b>Refrigerator</b>						45. Physical facilities installed, maintained, and clean <b>See</b>					
<b>Proper Use of Utensils</b>						✓					
	✓					46. Toilet Facilities; properly constructed, supplied, and clean <b>See grocery report</b>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											
	✓					47. Other Violations <b>N/a</b>					
40. Single-service & single-use articles; properly stored and used											

