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:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
4/29/26	12:35	3:00	FS2025-30	7	100	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:		
Walmart Market 3530 Bakery	Kimberly Wilson	✗ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	9/91/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
850 W Rusk St, Rockwall, TX 75087	Refer to Grocery Insp	Blanco 4/2026	Refer to Grocery Insp	

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 ✗ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✔				3. Proper Hot Holding temperature(135°F) See	
	✔				4. Proper cooking time and temperature See	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✔				6. Time as a Public Health Control; procedures & records See	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Disb. center	
	✔				8. Food Received at proper temperature Receiving log	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 0 ppm/temperature	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves & utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✔				18. Toxic substances properly identified, stored and used Stored low and separate	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 10	
	✔				22. Food Handler/ no unauthorized persons/ personnel 100 before first shift	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 128, good pressure	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Labels	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Good date markings	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, 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	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✔				34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
1					36. Wiping Cloths; properly used and stored Using spay bottles	
	✔				37. Environmental contamination	
	✔				38. Approved thawing method Cooking	
					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	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used See	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean See grocery report	
		✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Steven Sauders	**Print:** Steven Sauders	**Title: Person In Charge/ Owner** MOD
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page __ of __
Walmart Mrkt #3530 Bakery	850 W Rusk St	Rockwall, Tx	FS2025-30	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WiC	33	gravy	168	Self serve	
WIF HTT	-1.8	Chicken tenders	159	Deli meat/chz	38/38
Cold holding		Bone in chix	155	Hot holding	
Turkey	32	Ranch tenders	162	Rotisserie chix	158
Ham	32			Popcorn chix	146
Colby Jack cheese	33			Chicken tenders	152
America Cheddar	32			Dessert freezer	-1.6
Hot holding				Blast chiller	Off

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 greater than 107 throughout the kitchen
10	3 comp sink set up, 128, quat sani 0ppm/ then 200ppm. Issue with dispenser to repair
	Using digital thermo and strips current 12/2026
32/45	To remove shipping liner from blast chiller
45	Stickers on wic door flaps, to remove to make cleanableon curtain deli and meat, dairy
32/42	Heavy carbon buildup on bread pan sleeves, to address to make cleanable
	Hot holding using tphc with time noted on rotisserie chicken, popcorn chicken
43	Light bulb burned out under fryer hood and oven hood
45	General detail clean of floor tile around equipment some heavy soiled areas
	Using dedicated slicer for meats and other for cheese
	Wipe down after every customer
	Cleaned once every 4 hours or as needed
36	Sanitizer spray bottles tested 0ppm
	Self serve salads 34-37, cheese 36, soups 35
	Labels appear correct on breads and desserts with correct dates
	Allergen notice posted at self serve pastries cabinet
	Prepackaged pastry now, no longer needed tongs or tissue paper to handle products
	Allergens noted on all products labels

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature) RS MH RS	**Print:** Richard Hill RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)