

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: 5/4/26	Time in: 9:05	Time out: 12:30	License/Permit # FS2025-31	CPFM 18	Food handlers All	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	TOTAL/SCORE
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Establishment Name: Walmart 0259 Rockwall Deli	Contact/Owner Name: Adelita Messick	Number of Repeat Violations: 0	10/90/A
Physical Address: 781 E I30 Rockwall, Tx	Pest control : Refer to grocery	Number of Violations COS: 0	
Hood TFT 03/2026		Grease trap / waste oil Refer to grocery	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature No leftovers						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						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					
4. Proper cooking time and temperature See						Highly Susceptible Populations					
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					
6. Time as a Public Health Control; procedures & records See						Chemicals					
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					18. Toxic substances properly identified, stored and used See					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart Disb						Water/ Plumbing					
8. Food Received at proper temperature Checking						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 18						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All during orientation						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, quat test strips current					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 132, good pressure						30. Food Establishment Permit/Inspection Current/ insp posted Posted & current					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled Allergen included						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						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					
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/Buffer Plate)/ Allergen Label Ingredients on labels											

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

