required after 1st Image: City of Rockwall Followup City of Rockwall										Allergy policy/train	policy/training ean up ee health							
Date: 09/22/21			21	Time in: 2:53	Time out: 3:43	FS 9							$\begin{array}{c c} \text{Bac Page} \\ \hline \\ \text{Grocery} \\ \hline \\ \text{LOW} \\ \end{array} \begin{array}{c} \text{Page} \frac{1}{2} \\ \hline \\ \end{array}$	of 2				
Purp Estab				tion: 1-Routine	2-Follow Up	3-Compla Contact/Owner 1		4	-Inve	estig	atio	n	S-CO/Construction G-Other TOTAL/SC * Number of Repeat Violations:	CORE				
ALDI 49 Aldi Physical Address: Pest control :						Но	od		G	ireas	× Number of Violations COS: se trap : Follow-up: Yes 8/92	<u>'/A</u>						
	N Goliad Massey				0 (Hood Grease trap : Na Na Na = not applicable												
Mark				points in the OUT box for	r each numbered iter	n Mark		oprop	oriate	box f	for IN	N, NO	O, NA, COS Mark an √in appropriate box for R	/atch				
Comp O I	Priority Items (3 Points) violations Compliance Status Compliance St							C	Complian O I N		e Sta							
U N T			o s	(F = degrees Fahrenheit)			R	U T	N	Ő	A	o s	Employee Health					
	~	•		1. Proper cooling time and temperature					~	,			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
~				2. Proper Cold Holding	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)								<u> </u>	Policy Preventing Contamination by Hands					
		v ./		4. Proper cooking time	and temperature					, ,		14. Hands cleaned and properly washed/ Gloves used properly						
				5. Proper reheating proc		-					15. No bare hand contact with ready to eat foods or approved							
		V		Hours) 6. Time as a Public Hea	alth Control: proce	duras & racards					V		alternate method properly followed (APPROVED Y N.)					
		/		0. Thile as a Fublic Hea					T			Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered						
				Approved Source							~		Pasteurized eggs used when required					
3			~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction See attached					_			•	Chemicals					
	•			8. Food Received at pro	oper temperature						~		17. Food additives; approved and properly stored; Washing Fruit & Vegetables	is				
-			<u> </u>		n from Contamina	ation			./	,	•		18. Toxic substances properly identified, stored and used					
				9. Food Separated & pr	rotected, prevented				•			<u> </u>	Low					
~				preparation, storage, dis		<u>Classed and</u>			1			1	Water/ Plumbing					
~				Sanitized at <u>Na</u>	ppm/temperature	s; Cleaned and			~	1			19. Water from approved source; Plumbing installed; proper backflow device See attached					
	~	•		11. Proper disposition of reconditioned Disc	of returned, previou arded	usly served or			~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal					
0 1	N	N	С		•	· · ·	oints) v R	0	I	Ν	Ν	С		R				
U N T	0	A	O S	Demonstration 21. Person in charge pro	n of Knowledge/ P			U T		0	A	O S	F					
~				and perform duties/ Cer					~	'			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
~	1			22. Food Handler/ no un Pp	inauthorized persor	ns/ personnel					~		28. Proper Date Marking and disposition					
				Safe Water, Reco	ordkeeping and Fo Labeling	ood Package			~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
V	•			23. Hot and Cold Water See	r available; adequa	te pressure, safe			<u> </u>			<u> </u>	Permit Requirement, Prerequisite for Operation					
				24. Required records av destruction); Packaged	vailable (shellstock	tags; parasite							30. Food Establishment Permit (Current/ insp sign posted)					
				Commercially	y with Approved Pr	rocedures							Posted Utensils, Equipment, and Vending	_				
		~		25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Specialize e obtained for speci	ed Process, and ialized			~	,			31. Adequate handwashing facilities: Accessible and properly supplied, used					
				Cons	sumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
~	•			26. Posting of Consume foods (Disclosure/Remi Commercial label				-	~	,			Watch condition of carts etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Yes mop sink					
		- -			nt) Violations Ro	equire Corrective	-	n Not					ays or Next Inspection , Whichever Comes First	R				
O I U N T	N O		C O S		of Food Contamin		R	U T	N	N O	N A	C O S	Food Identification	K				
1				34. No Evidence of Inse animals See						~			41.Original container labeling (Bulk Food)					
				35. Personal Cleanlines36. Wiping Cloths; prop									Physical Facilities 42. Non-Food Contact surfaces clean					
				36. Wiping Cloths; prop 37. Environmental cont		cu	+	1					 42. Non-Food Contact surfaces clean See attached 43. Adequate ventilation and lighting; designated areas used 	-+				
1				38. Approved thawing r	ו		+			_			43. Adequate ventuation and ignuing, designated areas used 44. Garbage and Refuse properly disposed; facilities maintained					
	V							V 1		<u> </u>			See attached 45. Physical facilities installed, maintained, and clean					
				39. Utensils, equipment				H	+	-			See attached 46. Toilet Facilities; properly constructed, supplied, and clean	\rightarrow				
				dried, & handled/ In us	se utensils; properl	y used		1					Need paper towels to exit room	\square				
				40. Single-service & sir and used	ngie-use articles; p	roperly stored				~			47. Other Violations					
			•									•	·					

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Casey Mize	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishn ALDI	nent Name: 49	Physical A North	Goliad	City/State: Rockwal	Ι	License/Permit # FS 9445	Page	2 of 2					
Item/Loca	ation	TEMPERATURE OBSE Temp F Item/Location		TIONS Temp F	Item/Location			Temp F					
Veggie		30's	Chicken	30'36									
Bag	ged lettuce etc	34-35/35	Dairy wic		Deep freezer bunke								
	Deli wall	30's	27/28/32/34		-7/-21./-3 /-8 /-11 /-12/24 H								
C	heese wall	20's	Meat wic	22	Wif								
	Aldi Finds	30's											
F	Pork / beef	33/35	Online shopping area	ι									
	Seafood	34	Freezer /	18/									
			Cooler / cooler 34/35										
Item	OBSERVATIONS AND CORRECTIVE ACTIONS												
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F												
	CoolLabeling on product bag or sign												
	To address torn gasket on door into wic												
W 42/45	Always best to store cartons of eggs below coffee creamer in wic												
42/45 37	Clean spills on carts and etc in dairy cooler Need to address Ice around door into wic / and various other places inside unit												
47			inches from floor in coolers	•									
45	Need to clean under the	-											
	Hot water in restroom only 90 BUT 110 in employee break room hand sink												
	No food handling on site as all prepackaged												
07	Found 3 cans of toddler formula dated august 2021												
07	Pulled dented cans ob												
	Normal cleaning under pallets and in drains etc												
34	Small gap at bottom of roll door - both sides												
	Using peroxide cleaner												
	Using laser thermo for receiving												
	Dumpster missing one door - to notify city												
Received (signature)	^{by:} See abov ^{by:} Kelly kírkpa	/e	Print:			Title: Person In Charge/ (Owner						
Inspected	by:		Print:										
(signature)	Kelly kirkpa	ıtríck	$\langle \mathcal{RS} $			Samples: Y N #	collecte	ed					