re Foll	q u i owi	re		of \$50.00 is after 1st		City of	Rock			Ins	spe	ecti	ion Report	ıg			
	Date: Time in: Time out: License/Per 10/13/2023 2:07 3:19 FS 92												Food handlers Food managers Pp Page 1	2_			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							4-]	Inves	stiga	tion	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE			
Al	Establishment Name: Contact/Owner Na ALDI #26 Aldi						Ivanie:	✓			1		✓ Number of Violations COS: Q/0.0				
	Physical Address:Pest control :3085 ridgeEcolab monthly							Hood Grease trap/ Na Na					trap/ waste oil: Follow-up: Yes O/92/F				
M				Status: Out = not in co e points in the OUT box for	$\frac{IN}{IN} = in constants compliance}$	ompliance N n Mark	$\mathbf{O} = \text{not } \mathbf{O}$ in ap						pplicable $COS = corrected on site R = repeat violation W- Wate O, NA, COS Mark an \sqrt{n} in appropriate box for R$	h			
C	mplia	nce S	tatus	Prio	ority Items (3 P	oints) violation	s Requir		<i>imedi</i> ompli				tive Action not to exceed 3 days				
O U T	I	N I	N C	$ \begin{array}{c c} C \\ O \\ S \end{array} \begin{array}{c} Time \ and \ Temperature \ for \ Food \ Safety \\ (F = degrees \ Fahrenheit) \end{array} $				O U T	I N	N O	Employee Health	R					
				1. Proper cooling time and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~			2. Proper Cold Holding See	2. Proper Cold Holding temperature(41°F/ 45°F) See				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy				
		v	/	3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands									
		V	4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves used pr									
		L		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) No food prep				
		ľ		6. Time as a Public Hea	alth Control; proce	dures & records							Highly Susceptible Populations				
				Ар	oproved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
3		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pullled / commercial delivery									Chemicals						
	~			8. Food Received at pro	oper temperature						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
				Protection	n from Contamina	ition			~				18. Toxic substances properly identified, stored and used				
	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing	Water/ Plumbing			
	~			10. Food contact surfact Sanitized at <u>Na</u>	ces and Returnables ppm/temperature	s ; Cleaned and Na			~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
				11. Proper disposition of					~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N I		Pri	iority Foundati	on Items (2 P	oints) vi	iolati 0	_	Req N	uire N	Cor C	rrective Action within 10 days	R			
U T	N		A O S		n of Knowledge/ P		ĸ	U T	N	0	A	o s	Food Temperature Control/ Identification				
	~			21. Person in charge pr and perform duties/ Cer PP					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~			22. Food Handler/ no u PP	inauthorized persor	ns/ personnel					~		28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Cher Thermal test strips Digital / new laser										
	~			23. Hot and Cold Wate	r available; adequa	te pressure, safe							Permit Requirement, Prerequisite for Operation				
	~			24. Required records av destruction); Packaged Commerical		tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
	~			Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m 4 times per day	e obtained for speci anufacturer instruc	ed Process, and ialized tions			~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
			<u> </u>		sumer Advisory				~				32. Food and Non-food Contact <u>surfaces cleanable</u> , properly <u>designed</u> , constructed, and used				
	~		Τ	26. Posting of Consume foods (Disclosure/Rem Commercial labels						~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
		N I	N C	Core Items (1 Poir	nt) Violations Re	equire Correctiv	e Action	Not 0	to Ex	xcee N	d 90 N) Da C	ays or Next Inspection , Whichever Comes First	R			
O U		N I				ti	ĸ	U T	N	0	A	o s	Food Identification	ĸ			
Т	N	0	Š		of Food Contamin			1						-			
т W	N	0		34. No Evidence of Ins animals General clea	sect contamination,	rodent/other				~			41.Original container labeling (Bulk Food)				
Т	N V	0		34. No Evidence of Ins animals General clea35. Personal Cleanlines	sect contamination, aning ss/eating, drinking	rodent/other or tobacco use							Physical Facilities				
T W		0		 34. No Evidence of Ins animals General clea 35. Personal Cleanlines 36. Wiping Cloths; pro Using commercia 37. Environmental comt 	sect contamination, aning ss/eating, drinking pperly used and stor l wipes for nor	rodent/other or tobacco use	t	1									
Т				 34. No Evidence of Ins animals General clea 35. Personal Cleanlines 36. Wiping Cloths; pro Using commercia 	sect contamination, aning ss/eating, drinking perly used and stor il wipes for nor tamination	rodent/other or tobacco use	t						Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				
T W				 34. No Evidence of Ins animals General cleas 35. Personal Cleanlines 36. Wiping Cloths; pro Using commercia 37. Environmental cont See 38. Approved thawing 	sect contamination, aning ss/eating, drinking operly used and stor and wipes for nor tamination method	rodent/other or tobacco use	t 						Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used				
T W				 34. No Evidence of Ins animals General cleas 35. Personal Cleanlines 36. Wiping Cloths; pro Using commercia 37. Environmental cont See 38. Approved thawing 	sect contamination, aning ss/eating, drinking operly used and stor l wipes for nor tamination method er Use of Utensils at, & linens; properl	rodent/other or tobacco use ed n food contac	t 	1	-				Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and <u>lighting; designated areas used</u> 44. Garbage and Refuse properly disposed; facilities maintained See See				
т М				 34. No Evidence of Ins animals General clear 35. Personal Cleanlines 36. Wiping Cloths; pro Using commerciar 37. Environmental cont See 38. Approved thawing Proper 39. Utensils, equipmen 	sect contamination, aning ss/eating, drinking operly used and stor il wipes for nor tamination method er Use of Utensils tt, & linens; properly	rodent/other or tobacco use ed n food contac		1 1 1	-				Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained See 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean				

Retail Food Establishment Inspection Report

City of Rockwall

(Printed) Darrell Nichols	Print:	Title: Person In Charge/ Owner Assistant MOD
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: ALDI -#26		Physical A 3085 I		ity/State: Rockwal		Page <u>2</u> of <u>2</u>					
I 4 / I	<i>A</i>	T F	TEMPERATURE OBSERVA								
Item/Loca		<u>Temp F</u>	Item/Location	Temp F	Item/Location	Temp F					
Online			Deli meats	35-40	Wif off at insp insic	Ie 24-30					
	fridge A	35	Seafood	36-39	Sub freezer insid	e -8.6					
	Fridge B	38	Meat	36/38	-6/-7/-8						
	Freezer A	-7.9	Poultry	37-40	Wif door temps						
	Produce	Defrost	Wic meat/ dairy doors	32-39	8/6/11/8						
	Salad wall	32-38	Inside		Freezer bunkers	3					
	Deli pizza	33-39	WIF		6/3.2/-3/2/7-10/-5/4/3/5/	11					
	Cheese	30's			.3/ 8.7						
Item			SERVATIONS AND CORRECTIV								
Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVE	J AND					
44	To have area around o	lumpster	cleaned free of trash and oc	dor in du	mpster from meat addressed	ł					
42	To clean inside freezer	r for on lii	ne orders								
07	To discard pumpkins the	hat are ro	otten								
	Cool labeling on produ										
42	Need to clean dust fro										
W	Watch storage of juice	v	•								
07	-		pulled 3 that were yellowing	j possi	ble packaging issue						
07 42	2 ham and 1 turkey sliced meats General cleaning needed in meat case and wall cases										
42 45/42	.			ing for or	age too / fan guarde too						
45/42	Wic need to clean under shelving and around and on shelving for eggs too / fan guards too										
45	Meat portion to also clean floors Watch and address damages to walls upper on top info meat cooler										
45	Back storage area to c	<u> </u>									
45	To clean around baler										
45/37	Wif floor to be cleaned also need to address frost around the door in wif										
45	Minor clean inside sub zero freezer										
45	Need to clean accumulation where doors slide open outside wic										
42	Need to deep clean freezer bunkers / spills										
	Avoid over filling bunkers										
W	Watch for canned items with missing labels / dented etc										
14/	Checking dates when stocking										
W 47	Need to fix paper towels dispenser in Womens RR / not dispensing										
47	To clean around mop sink and store mops hanging to allow to dry										
	+										
	+										
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Ov	vner					
Inspected (signature)	See abov by: Kelly kirkpa	ıtríck	\mathcal{RS} Print:		Samples: Y N # co	llected					
	-				5 sumples. 1 1 # CO						