



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed) <b>Darrell Nichols</b>	Print:	Title: Person In Charge/ Owner <b>Assistant MOD</b>
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>ALDI -#26</b>	Physical Address: <b>3085 ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9209</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Online		<b>Deli meats</b>	<b>35-40</b>	<b>Wif off at insp inside</b>	<b>24-30</b>
<b>fridge A</b>	<b>35</b>	<b>Seafood</b>	<b>36-39</b>	<b>Sub freezer inside</b>	<b>-8.6</b>
<b>Fridge B</b>	<b>38</b>	<b>Meat</b>	<b>36/38</b>	<b>-6/-7/-8</b>	
<b>Freezer A</b>	<b>-7.9</b>	<b>Poultry</b>	<b>37-40</b>	<b>Wif door temps</b>	
<b>Produce</b>	<b>Defrost</b>	<b>Wic meat/ dairy doors</b>	<b>32-39</b>	<b>8/6/11/8</b>	
<b>Salad wall</b>	<b>32-38</b>	<b>Inside</b>		<b>Freezer bunkers</b>	
<b>Deli pizza</b>	<b>33-39</b>	<b>WIF</b>		<b>6/3.2/-3/2/7-10/-5/4/3/5/11</b>	
<b>Cheese</b>	<b>30's</b>			<b>.3/ 8.7</b>	

### 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 temps F
44	To have area around dumpster cleaned free of trash and odor in dumpster from meat addressed
42	To clean inside freezer for on line orders
07	To discard pumpkins that are rotten
	Cool labeling on product / sign or packaging (box)
42	Need to clean dust from cooler vents where needed
W	Watch storage of juice on edge of refrigeration
07	Watch your discolored meats - pulled 3 that were yellowing .. possible packaging issue
07	2 ham and 1 turkey sliced meats
42	General cleaning needed in meat case and wall cases
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
45	Watch and address damages to walls upper on top info meat cooler
45	Back storage area to clean under plastic pallets etc /
45	To clean around baler unit /
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
	Checking dates when stocking
W	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 by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Samples: Y N # collected

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