Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Dat		7/20	101	Time in:	Time out		License/P							Est. Type Risk Category Pp grocery	Page 1 of 2	
				3:09	4:09		FS 9		_	Inves	tigo	tion	_	Pp grocery   Med   5-CO/Construction   6-Other	TOTAL/SCOR	
Esta	ablisl	hment	Nar	ne:	Z-Fond	Conta	act/Owner l		_  -+-	mves	uga	11011		* Number of Repeat Violations:	TOTAL/SCOK	Ŀ
		26 sc I Addr		1		Aldi Pest contro	ol ·	I	Нос	nd.		Gr	0000	✓ Number of Violations COS: e trap : Follow-up: Yes	6/94/A	
	je roa		C33.			Massey 04	/05/21		Na	<i>-</i>		Na	casc	No No		
Mar		omplia approp		Status: Out = not in co	ompliance IIN r each numbe	ered item	nce No	$O = not o$ $\int not o$						plicable $COS = corrected on site NA, COS                                   $	lation W-Watch ate box for R	Ĺ
C	12	C4-	4	Prio	rity Item	s (3 Points	) violations	Requi	_					ve Action not to exceed 3 days		
О	Î	nce Sta N N O A	C	Time and Ten			ety	R	O	omplia I N	N	N	C O	Employee Health		R
Ť	- '		s	(F = d 1. Proper cooling time:	legrees Fahr and tempera				T	-1			s	12. Management, food employees and conditional	employees:	
	·			, in the second						~				knowledge, responsibilities, and reporting	r	
				2. Proper Cold Holding See attached	g temperatur	re(41°F/ 45°F	)							13. Proper use of restriction and exclusion; No disceyes, nose, and mouth	charge from	
				3. Proper Hot Holding		e(135°F)								Screening at arrival	.1.	
		<b>V</b>		4. Proper cooking time	and temper	ature								Preventing Contamination by Han  14. Hands cleaned and properly washed/ Gloves u		
				5. Proper reheating pro-	cedure for h	not holding (1	65°F in 2							15. No bare hand contact with ready to eat foods or		
		/		Hours)						•				Alternate method properly followed (APPROVED No direct contact	YN)	
	ı			6. Time as a Public Hea Stocking only	alth Control	l; procedures	& records							Highly Susceptible Populations		
				Ар	proved Sou	urce					•	/		16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required	fered	
				7. Food and ice obtaine good condition, safe, ar												
3			~	destruction See de			z							Chemicals		
				8. Food Received at pro	oper temper							/		17. Food additives; approved and properly stored; & Vegetables	Washing Fruits	
				,		tamination			W	/	,			18. Toxic substances properly identified, stored an	d used	
				Food Separated & pr preparation, storage, dis		,	g food			<u> </u>				Watch on shelf above towels  Water/ Plumbing		
				10. Food contact surfac			aned and				_			19. Water from approved source; Plumbing installe	ed: proper	
				Sanitized at Na			aned and			/				backflow device City approved		
	·	/		11. Proper disposition of reconditioned Disc	of returned, arded	previously se	erved or			~				20. Approved Sewage/Wastewater Disposal Syster disposal	m, proper	
						ındation It	ems (2 Po							rective Action within 10 days		
	I N	N N O A	C O S		iority Fou			ints) v	O U	I	N		C O	rective Action within 10 days  Food Temperature Control/ Identific	ation	R
O U T		N N O A		Demonstration 21. Person in charge pr and perform duties/ Cei	n of Knowle	edge/ Person	nel		0	I	N	N	C	Food Temperature Control/ Identific  27. Proper cooling method used; Equipment Adec		R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Aldi 26		Physical Address: Ridge road		City/State: <b>Rockwal</b>	I License/Permit # FS 9209	Page <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT	TIONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp						
-1,/-4/-7/-10 Beef wall 34/35/39 Chicken wall 34/33			Salad wall	30's	Instacart							
			Produce wall	30's	Fridge A	37						
			Dairy cooler wic	31	Fridge B	35						
			Meat cooler wic	26	Freezer A	-1°						
			WiF large	-7								
			Wif small	-17								
Ch	eese and deli											
	30's											
			BSERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERV	ED AND						
	No prep on site -											
	Keep an eye on location of raw chickens and raw beef on the sales floor as well											
	Ground turkey over ground beef											
42	Replaced pads under raw meats when soaked or before											
42	Clean shelving as needed throughout sales floor											
W	Cool labeling - watch box of tomatoes unable to read country when box is down into shelving unit											
	Watch other produce				<u> </u>							
7	Watch for dented cans											
	Avoid over stocking freezer bunkers etc											
39	Always best to hang mops to dry											
	Protect paper towels when storing											
	Checking temps when delivery's arrive with laser											
45	<u> </u>		back room and address ice	on pipes	that could lead to water be	hind unit						
			in strips on wic / wif doors									
42/45	•		•									
	Clean shelving / flooring in wic dairy esp Watch floor storage in wif and clean floor, fans etc											
	<u> </u>											
	Using quats wipes on customer areas  Code references having additional thermo located in warmest part of coolers											
	Code references navn	ig addition	man anomio robatod in warm	oor pair c	7. 000.010							
Received	l by:		Print:		Title: Person In Charge/ (	Owner						
(signature)	See ahou	/ <b>e</b>										
Inspected	See abou		Print:									
(signature)	Kelln Kirkho	atrick	RS									
	Robby Roll Mpt		, 100		Samples: Y N # 6	collected						