Retail Food Establishment Inspection Report <ul> <li>First aid kit</li> <li>Allergy policy/training</li> </ul>																	
2nd Followup \$50.00 City of Rockwall Vomit clean up Employee health																	
Date:         Time in:         Time out:         License/P           10/09/2020         11:35         12:11         FS 92												Est. Type PP grocery LOW Page <u>1</u> of <u>2</u>					
Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 📃 3-Compla							_	Inve	estig	atio	n [	5-CO/Construction 6-Other TOTAL/SCORE					
Establishment Name: Contact/Owner I Aldi 26 south Aldi										I		* Number of Repeat Violations: Vumber of Violations COS: Follow.up: Ves					
Physical Address:     Pest control :       Ridge road     Massey							Hoo Na	Grease trap : Follow up: Fest									
Compliance Status: Out = not in compliance IN = in compliance NO					$\mathbf{O} = \text{not}$						plicable $COS = corrected on site R = repeat violation W-Watch NA, COS Mark an \sqrt{in appropriate box for R}$						
					Priority Items (3 Points) violations		ire In	ımec	diate	Co	rrecti						
O U	I N		N A	C O	Time and Temperature for Food Safety	R	O U		N O	A O	C O	Employee Health					
Т			A     S     (F = degrees Fahrenheit)       1. Proper cooling time and temperature									12. Management, food employees and conditional employees;					
		2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from					
	~		See attached					~				eyes, nose, and mouth Policy					
		L			3. Proper Hot Holding temperature(135°F)					<u></u>		Preventing Contamination by Hands					
		V	/		4. Proper cooking time and temperature			~				14. Hands cleaned and properly washed/ Gloves used properly					
		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 handling directly					
	6. Time as a Public Health Control; procedures & records							<u> </u>	<u> </u>	l		Highly Susceptible Populations					
	<u> </u>	- -			Approved 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									Chemicals					
•					destruction Warehouse / pulled dented can 8. Food Received at proper temperature			1	1	<b></b>	1	17. Food additives; approved and properly stored; Washing Fruits					
					Laser thermo					~		& Vegetables No prep					
	<u> </u>				Protection from Contamination			~				18. Toxic substances properly identified, stored and used					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing							
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
		Image: Interview of the second seco						~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0		N 1	N	C	Priority Foundation Items (2 Po	ints) v			Req N	uire N	Cor	rective Action within 10 days					
Ŭ T	Ň		A	ŏ s	Demonstration of Knowledge/ Personnel		O U T	Ň	Õ	A							
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Pp					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	22. Food Handler/ no unauthorized persons/ personnel Pp								~		28. Proper Date Marking and disposition						
Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips On unit and laser for receiving					
	23. Hot and Cold Water available; adequate pressure, safe No good handling										Permit Requirement, Prerequisite for Operation						
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					~				30. Food Establishment Permit (Current/ insp sign posted ) Posted the						
					Conformance with Approved Procedures							Utensils, Equipment, and Vending					
		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						~		31. Adequate handwashing facilities: Accessible and properly supplied, used Na restroom equipped							
					Consumer Advisory			~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of carts etc					
		L			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Commercially packaged				~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
					Core Items (1 Point) Violations Require Corrective	Action	ı Not	to E	Exce	ed 9	0 Da	Clean around mop sink ys or Next Inspection , Whichever Comes First					
O U T	I N		N A	C O S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification					
	~				34. No Evidence of Insect contamination, rodent/other animals Watch				V			41.Original container labeling (Bulk Food)					
	~				35. Personal Cleanliness/eating, drinking or tobacco use			1				Physical Facilities					
	~				36. Wiping Cloths; properly used and stored Using premixed otc		1		_			42. Non-Food Contact surfaces clean See (2. A least of the second					
		~			37. Environmental contamination			~				43. Adequate ventilation and lighting; designated areas used					
		38. Approved thawing method           Selling frozen			$\square$		~				44. Garbage and Refuse properly disposed; facilities maintained						
					Proper Use of Utensils		1					<ul> <li>45. Physical facilities installed, maintained, and clean</li> <li>See</li> <li>46. Toilet Facilities; properly constructed, supplied, and clean</li> </ul>					
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			~				46. Totlet Facilities; properly constructed, supplied, and clean Equipped					
	~				40. Single-service & single-use articles; properly stored and used				~			47. Other Violations					

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) JOE little	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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	nent Name: 6 south	Physical A Ridge	road	City/State: Rockwal	l	License/Permit # Page 2 of FS 9209		2 of 2		
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA           Temp F         Item/Location		Item/Location			Temp F		
	ce coolers	<u>197-40</u>	Wic interior	<u>Temp F</u>	<u>Item/Locat</u>			<u>Temp r</u>		
	MDU	30's	20/30's							
M	eat wall unit	30's	Online shopping units	3						
	WIC	29/30	Fridge a	29/34						
	Spots		Fridge b	31/35						
-	11/-23/-9-3		Freezer a	-12						
	Wif	-12/-26								
		0.1			IC					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIV			E CONDITIONS OBS	ERVED AN	ND		
Number	NOTED BELOW:									
	Watch over restocking freezer units									
42	General cleaning inside coolers on shelving etc									
07	Watch for dented cans - pulled one / and labels as well									
	Dates checked weekly									
	Dates on baby formula look good									
	Cool label on sticker/ packaging or sign									
45	Wif watch flooring etc/ wic as well and dust fans in wic									
45	Minor cleaning around mop sink									
	Restrooms with soap and towels									
45	Clean inside wic unde									
			and standard quats wipes for	or basket	s and oth	ner customer to	uched	areas		
			· · ·							
	Sanitizing areas/employees in masks / mask posting at doors/ socialDistancing stickers on floor									
Received	bv:		Print:	2.0, 000iu		Title: Person In Char				
(signature)	See abov	<u>'e</u>								
Inspected (signature)	See abov <sup>by:</sup> Kelly Kírkpo	ıtríck	$\mathcal{RS}$ Print:							
Form EH-06	(Revised 09-2015)					Samples: Y N	# collecte	ed		