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

04	:: /10	/20	23	Time in: 1:15	Time out: <b>2:29</b>		License/Pe Fs 92							Food handler	Food managers	Page 1 of	2
				tion: 1-Routine	2-Follo		3-Complain		4-I	nvesti	gatio	n [	5-CO/Const	ruction	6-Other	TOTAL/SCO	ORE
Esta <b>Ald</b> i		ment	Nan	ne:		Conta Aldi	ct/Owner N	ame:					* Number of ✓ Number of				
Phy	sical	Addre				Pest contro			Ноо	d	G	rease	e trap//waste oil		Follow-up: Yes	6/94/	Α
3085	Ť	e roa		Status: Out = not in co	IN	Orkin 03/10/ = in compliance		not o	Na		Na TA = a		1:1- GOG	L	No 🗸	W W	. 1
Marl				points in the OUT box for	each number	red item	Mark X	in app	ropria	te box f	or IN,	NO,	, NA, COS	Mai	site <b>R</b> = repeat vi rk an in appropria		tcn
Com	plian	ce Sta	tus	Prio	rity Items	(3 Points)	violations	Requir	_	<i>mediat</i> mplian			tive Action not to	exceed 3 day	ys		
O U	I N	N	C	Time and Ten	-		ty	R	O U	I N N O	N	CO		Empl	loyee Health		R
Т			S	1. Proper cooling time	legrees Fahre and temperat				Т			S	12. Management	, food employ	yees and conditiona	l employees;	
	V												knowledge, respo	onsibilities, a	nd reporting		
	/			2. Proper Cold Holding	g temperature	e(41°F/ 45°F)				/			13. Proper use of eyes, nose, and r		nd exclusion; No di	scharge from	
				3. Proper Hot Holding	temperature(	135°F)			Щ				No prep / po				
		~		4. Proper cooking time	•	<u> </u>								Ü	ntamination by Ha		
		/		1 0	•		5°E in 2			/							
		~		5. Proper reheating pro- Hours)	cedure for no	ot notding (16	05 F III 2			V					ready to eat foods lowed (APPROVEI		
H				6. Time as a Public Hea	alth Control;	procedures &	& records							Highly Susce	eptible Populations	s	
									П		Ι.				rohibited food not o		
				Ap	proved Sou	rce					<b>'</b>		Pasteurized eggs	used when re	equired		
				7. Food and ice obtaine good condition, safe, and	ed from appro	oved source; lated: parasite	Food in										
3				destruction Broken s	seals / one	e can with	out label							Ci	hemicals		
Ħ,				8. Food Received at pro	oper tempera	ture			П				17. Food additive & Vegetables	es; approved	and properly stored	; Washing Fruits	
				Checking							~				· 1	. 1 1	
			ı		n from Cont		6 1		Щ	<b>/</b>		Ц	18. Toxic substar	ices properly	identified, stored a	na usea	
	/			<ol><li>Food Separated &amp; pr preparation, storage, di</li></ol>			1000							Wate	er/ Plumbing		
				10. Food contact surfact Sanitized at		,	ned and			<b>/</b>			backflow device	• •	rce; Plumbing instal	lled; proper	
				11. Proper disposition of	of returned, p	reviously ser	ved or		H			H	City appro 20. Approved Se	wage/Wastev	water Disposal Syste	em, proper	
	1	_											1: ^^1				
	~			reconditioned Disc					Ш				disposal				
0	I N	N N	С			ndation Ite	ems (2 Poi	nts) vi	iolatio	ons Re		C Cor	disposal  rrective Action wi	thin 10 days	S		R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (Printed / covid Darla Evans	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: 26	Physical A	ddress: Ridge road	City/State: Rockwal		2 of 2			
			TEMPERATURE OBSERVA						
Item/Loc		Temp F	Item/Location	30's	Item/Location	Temp I			
Fruit v	eggie wall	36/37	Dairy wic	Fridge A	36				
S	Salads area	34/37	Fridge B	33					
	Deli pizza	34-36	Wif 1 ice cream	<b>-8/-12</b>	Freezer A	-1.8			
	Cheese	34	Wif 2 dinners	-7.4–11					
	Deli meat	32	Bunkers		Ham freezer bucker	-3/			
Sea	food / biscuits	33/34	End	-11	Ice cream end	5.3			
	Poultry	36/36	Hams	29/32	Blue bell	-6.2			
E	Beef / Pork	37/35			Frozen meals 2	-3/7			
	1		SERVATIONS AND CORRECT		··-				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS		NT HAS BEEN MADE. YOUR ATTEN	ITION IS DIRE	CTED TO THE CONDITIONS OBSERVED AT	ND			
W	Small amount of clear	ina need	ed around roll door in bac	delivery a	area				
					is need to be refrigerated?) company direct	tive at RT			
42	General cleaning of co	olers etc	-spills	<u> </u>					
45	General cleaning und		· · · · · · · · · · · · · · · · · · ·						
	Dates on baby food w								
45	To clean under sugar		associated areas						
			ers - pulled hams - begin	ning to dis	scolor (6)				
42	Address stickers on w		<u> </u>	<u> </u>					
45	Clean floor in wic	<u> </u>	'						
42	Dust fan guards in wic	;							
45	To clean floor in wif								
45	To clean around mop	sink - nee	ed new mop rack						
46	Need paper towels in	rr - replac	ed soap in women's						
45	General cleaning in ba	ack room	under pallets etc						
	No food prep or handl	ing done	on site /,product is receive	d at temp	/ stored until sold				
W									
Received	l by:		Print:		Title: Person In Charge/ Owner				
(signature)	See abov	/e							
Inspected	See abou		Print:						
(signature)	Kelly kirkpo	ıtrick	$\mathcal{RS}$						
F FU 0	7				Samples: Y N # collected	ed			