Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 04/30/2024	Time in: 9:40	Time out: 11:36		ense/Permit # 920 9						Food handl	ers Food managers	Page 1	of <u>2</u>
	ction: 1-Routine	2-Follow Up		omplaint	_	Inve	stiga	tion	1	5-CO/Construction	6-Other	TOTAL/S	SCORE
Establishment Nar Aldi south 26	ne:		Contact/O Aldi	wner Name:						* Number of Repeat Vio ✓ Number of Violations	lations: COS:		- / -
Physical Address:			st control:		Но	od				e trap/ waste oil	Follow-up: Yes	10/9	0/A
3085 ridge road Compliance	S4-4	Orking IN = in c	in 04/03/202 compliance	NO = not	Na	4	NI.	Na		plicable COS = corrected or	No ☑ Pics	1 397.3	CV7 . 1
Mark the appropriate	e points in the OUT box for a	each numbered ite	em	Mark √ in ap	propri	iate bo	ox for	r IN,	NO,	NA, COS	ark an √in appropr	olation W-Y	
Compliance Status	Prior	rity Items (3 I	Points) vio	ations Requi		<i>nmed</i> ompli				ive Action not to exceed 3 d	ays		
0 I N N C U N O A O		perature for Fo	•	R	O U		N O	N A	C	Em	ployee Health		R
T S	1. Proper cooling time as		()		T				S	12. Management, food empl		l employees;	
						•				knowledge, responsibilities,	1 0		
	2. Proper Cold Holding	temperature(41°1	F/ 45°F)			~				13. Proper use of restriction eyes, nose, and mouth	and exclusion; No dis	scharge from	
	3. Proper Hot Holding to	emperature(135°	°F)							Policy Properties C	ontominotion by Ho	dl a	
	4. Proper cooking time a	and temperature				Preventing Contamination 14. Hands cleaned and properly washed/ C							
	5. Proper reheating proce		lding (165°F	in 2		~				15. No bare hand contact wi	•		
	Hours)	caute for not not	iding (100-1	2				~		alternate method properly fo			.)
	6. Time as a Public Heal	lth Control; proce	cedures & rec	cords						Highly Sus	ceptible Populations	S	
		1.0								16. Pasteurized foods used;		ffered	
		proved Source								Pasteurized eggs used when	required		
3	7. Food and ice obtained good condition, safe, and	d unadulterated;	parasite								Chemicals		
9	destruction Warehou		age integ	rity							C.1.C.1.1.C.1.1.		
	8. Food Received at prop With laser	per temperature						/		17. Food additives; approved & Vegetables	d and properly stored	; Washing Fru	iits
		from Contamin	nation			•/				18. Toxic substances proper	ly identified, stored a	nd used	
	9. Food Separated & pro			1									
W /	preparation, storage, dis Chicken over beef to be fly	walk swim									ter/ Plumbing		
	10. Food contact surface Sanitized at p	s and Returnable ppm/temperature	es ; Cleaned	and		/			,	19. Water from approved so backflow device	-	led; proper	
	11. Proper disposition of				-				ī	Approved by bui 20. Approved Sewage/Wast	lding insp ewater Disposal Syste	em, proper	
	reconditioned Disca	arded	•			~				disposal			
	Diooc					1 1				City approved			
	L									City approved rective Action within 10 da	ys		D
O I N N C U N O A O S	Prio		tion Items	(2 Points)	violat O U T		Req	uire N A	Cor C O S	rective Action within 10 da	ys ure Control/ Identifi	cation	R
	Prio	ority Foundat of Knowledge/	tion Items Personnel tion of knowl	R	O U	I	N	N	C O	Food Temperate 27. Proper cooling method u	ure Control/ Identificated; Equipment Add		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Darla Evans	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Aldi south 26		Physical Address: 3985 ridge road		City/State: Rockwa	License/Permit # FS 9209	Page <u>2</u> of <u>1</u>		
			TEMPERATURE OBSERV	ATIONS				
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp		
Freezer bunkers			Meat wall		Wic dairy			
-2/-3/4:13:8,8/4,5/2.8 /3.0			32/33/34/31/47/3	39	Meat area			
Dairy wic			Seafood /biscuit w	all				
34-36/33-28			30:31/41/39/38/38/38	66"				
			Produce wall		Online grocery			
			38/36/41/41/4	1	Fridge a	39		
					Fridge b	40		
					Freezer a	3.9		
			SERVATIONS AND CORREC					
Item Number	AN INSPECTION OF YOUR EST N <mark>OTED BELOW:</mark> ALL TEMPS TA		IT HAS BEEN MADE. YOUR ATTE	NTION IS DIREC	CTED TO THE CONDITIONS OBSERVED	AND		
	Need to clean around	dumpstei	and keep lid down					
	To defrost freezers c w		·					
	Need to clean inside w	vic and wi	f and inside deep freeze	rs				
			ng raw chicken over ribe					
W	Need to clean shelves							
07	Watch for dented cans	and brol	cen seals on meats - one	half packa	ging issue			
	Cool labeling on box,	plastic,	stickers etc	·				
	Checking dates when							
45	To clean under shelvin	g in store)					
45	To clean under shelvin	lean under shelving at bottom in wif						
45	Bottom Rack / shelf to	be lifted	onto clean under					
37	Door into wif heat strip	has bee	n replaced but ice around	d door and	plastic strips watch sticker			
45	A need to address meta	al wall pie	eces in wic and wic that a	re a bent or	not secure or missing around	door to		
44	Compactor area to cle	an aroun	d					
	Laser thermal used to	temp foo	d when receiving -probe	on site as v	vell			
45	Need to clean around back doors							
45	Need to clean under racks							
45	Need to address exposed wood around door frames into cooler							
	Watch stickers on plastic curtains							
45/42	·							
	Checking yogurt dates when stocking							
42	Need to dust fans where needed in wic s							
47	Reminder to hang mops to allow to dry - need more hooks							
46	Restrooms Hot water only 72 and only running for 8 seconds							
W	Nonfood Only sanitize	r at this f	acility- peroxide					
			In.		I mus po a constant			
Received (signature)	See abov	'e	Print:		Title: Person In Charge/ Ow	ner		
Inspected (signature)	_{by:} Kelly Kírkpa	ıtrick	RS Print:		Samples: Y N # col			