



# Retail Food Establishment Inspection Report

## City of Rockwall

<b>Received by:</b> <i>Darla Evans</i>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Aldi south 26</b>	Physical Address: <b>3985 ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9209</b>	Page 2 of 1
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezer bunkers		<b>Meat wall</b>		<b>Wic dairy</b>	32-36
-2/-3/4:13:8,8/4,5/2.8 /3.0		32/33/34/31/47/39		<b>Meat area</b>	33/3\$
<b>Dairy wic</b>		Seafood /biscuit wall			
<b>34-36/33-28</b>		30:31/41/39/38/38/366"			
		<b>Produce wall</b>		<b>Online grocery</b>	
		<b>38/36/41/41/41</b>		<b>Fridge a</b>	39
				<b>Fridge b</b>	40
				<b>Freezer a</b>	3.9

### 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 TAKEN in F
	Need to clean around dumpster and keep lid down
	To defrost freezers c where needed
	Need to clean inside wic and wif and inside deep freezers
	Meatwall- take care when storing raw chicken over ribeye etc
W	Need to clean shelves where needed
07	Watch for dented cans and broken seals on meats - one half packaging issue
	Cool labeling on box , plastic , stickers etc
	Checking dates when loading / stocking
45	To clean under shelving in store
45	To clean under shelving at bottom in wif
45	Bottom Rack / shelf to be lifted onto clean under
37	Door into wif heat strip has been replaced but ice around door and plastic strips watch sticker
45	A need to address metal wall pieces in wic and wic that are a bent or not secure or missing around door too
44	Compactor area to clean around
	Laser thermal used to temp food when receiving -probe on site as well
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	Need to clean spills on shelving , flooring and plastic dunnage rack in dairy cooler
	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 sanitizer at this facility- peroxide

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<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

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