Deck Internet Internet <th< th=""><th colspan="8">Followup City of Rock</th><th colspan="7">Employee health</th></th<>	Followup City of Rock								Employee health										
Import of important Default via Default via Default via Control with a second via	Date: 10/04/21			1/2	21	Time in: 3:15	Time out: 3:53								Est. Type Risk Category Page <u>1</u> of Page <u></u>	of _2			
Ald (26) (Add (2 mater Type) (Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							4-Investigation 5-CO/Cons			atio	n	5-CO/Construction 6-Other TOTAL/SC	ORE				
Split Design Name Mage Name Mage Name Mage Name Mage Name	Aldi #26 Aldi							\					✓ Number of Violations COS: Q/Q1	/Α					
Number Structure Data of a proposition for a transformation of the structure of a proposition for a transformation of the structure of a proposition for a transformation of the structure of a proposition for a transformation of the structure of a proposition for a transformation of the structure of a proposition for a transformation of the structure of a proposition for a structure of the structure of a proposition for a transformation of the structure of		3085 ridges road Ecolab											a						
Compared Name The and Trapperature for Food Setty Compared Name Properties of Section (III) Properties of Section (III) Properties of Section (IIII) Properties of Section (IIIII) Properties of Section (IIIIII) Properties of Section (IIIIIII) Properties of Section (IIIIIIII) Properties of Section (IIIIIIIIIIIIIIIIII) Properties of Section (IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	M	Compliance Status:Out = not in compliance $IN = in compliance$ $NO = n$ Mark the appropriate points in the OUT box for each numbered itemMark $\sqrt{10}$													O , NA , COS Mark an $$ in appropriate box for R	atch			
V N	Co	Compliance Status								Co	ompl	liance	e Sta	atus					
Image: Second			$ \begin{array}{c c c c c c c c c c c c c c c c c c c $				R	U		N O	A N	0	r						
Image: Second			~	1. Proper cooling time and temperature							~								
Image: Normal Amplementation in Proceeding Constrained by Planck Proceeding Constrained by Planck		~				2. Proper Cold Holding	g temperature(41°F/45	°F)			~				eyes, nose, and mouth				
Image: Second				~		3. Proper Hot Holding to	temperature(135°F)			Policy to post sign emailed									
Image:						4. Proper cooking time a	4. Proper cooking time and temperature												
Image: Second				· /			cedure for hot holding	(165°F in 2											
Normality Normality Approved Source Production of the out-instability of the out-insta		6. Time as a Public Health Control; procedures & records																	
3 4 7. Food addice obtained from approved outce; Food in gene condition, used maintenance parade distances and the analysis distances andit and the analysis distances and the analysis distances and the a		<u> </u>		-									16. Pasteurized foods used; prohibited food not offered						
Image: Second address: approved and properly stored; Washing Pruits: Image: Second address: approved and properly stored; Washing Pruits: Image: Second address: approved and properly stored; Washing Pruits: Image: Second address: approved and properly stored; Washing Pruits: Image: Second address: approved and properly stored; Washing Pruits: Image: Second address: approved stored; Washing Pruits: Image: Second address: approved stored; Washing Pruits: Image: Second address: approved address: approved address: approved address: approved stored; Washing Pruits: Image: Second address: approved address: a	3	3			~	 Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite 													
Protection from Contamination Its Torics substances, properly identified, stored and used Image: Protection from Contamination Image: Protection from Contamination Image: Protection from Contamination Image: Propendion, storage, display, and tasting Image: Protection from Contamination Image: Protection from Contamination Image: Propendion, storage, display, and tasting Image: Protection from Contamination Image: Protection from Contamination Image: Protection from Contamination Image: Propendion display, and tasting Protection from Contamination Protectin Contamination Protectin fr		~				8. Food Received at prop							~			3			
Image: Solution of the programme of the solution of the solutis of the solution of the solution of the solution of the solutis											~		-						
Image: Section of the section of th									<u> </u>			Water/ Plumbing							
Preconditioned Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days P N N S Demonstration of Knowledge Personnel Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days P N N S Demonstration of Knowledge Personnel Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days P N N S Propertage Propertage Priority Foundation Items (2 Points) Prioritems (2 Points) Prioritems (2 Points) </td <td></td> <td>~</td> <td colspan="4">10. Food contact surfaces and Returnables ; Cleaned and</td> <td></td> <td></td> <td colspan="5"></td> <td></td>		~	10. Food contact surfaces and Returnables ; Cleaned and																
0 1 N N C Food Temperature Control/Identification R 0 1 N N C Food Temperature Control/Identification R 1 21. Person in charge present, demonstration of knowledge, and perform dates? Certified Food Manager (CPA) N			~				of returned, previously	served or			~								
C N N N Consumer Advisory Person and the person an						Pric	ority Foundation	Items (2 Po		olati	ions		uire	e Cor	rrective Action within 10 days				
Image perform dutics: Centified Food Manager (CFN) 21. Proper Cooling method used: Equipment Adequate to Proper Cooling method used: Equipment Adequate to Proper Cooling method used: Tempentative (Centrical Thermal test strips) Image: Safe Water, Record(seeping and Food Package Labeling 23. Proper Date Marking and disposition Image: Safe Water, Record(seeping and Food Package Labeling 23. Proper Date Marking and disposition Image: Safe Water, Record(seeping and Food Package Labeling 23. Proper Date Marking Another Cooling methods used: Tempent test strips Image: Safe Water, Record(seeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe Safe Science (Current): Packaged Food (Japeled Coord) Image: Safe Water, Record(seeping and Food Package Labeling 24. Required records available (Abellstock tags; parasite description) Image: Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plane (Variance) Image: Consumer Advisory 31. Adequate hand/washing facilities: Received and to specialized processing method; manufacturer instructions Image: Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Service sink or curb cleaning facility provided Image: Consumer Advisory 33. Marcewashing facilities; installed, maintained, used Service sink or curb cleaning facility provided Image: Consumer Advisory 33. Adequate thand/washing facilities; installed, maintained, used S	U		N O		0	Demonstration	n of Knowledge/ Perse	onnel	R	U	I N	N O	N A	0		R			
Pp Safe Water, Recordsceping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Image: Construct of the properties of the properis of the properties of the properties of the propertie		~				and perform duties/ Cert Prepackaged	rtified Food Manager (CFM)			~				Maintain Product Temperature				
Safe Water, Recordice jung and Pood Package Labeling 2 Thermal test strips Need SecOndary in upright coolers Permit Requirement, Prerequisite for Operation Conformer cial Watch Permit Requirement, Prerequisite for Operation Commercial Watch Utensity, Equipment, and Vending Consumer Advisories, raw or under cooked fools (Disclosure/Reminder/Buffer Plate) / Alteren Label 31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used Consumer Advisories, raw or under cooked fools (Disclosure/Reminder/Buffer Plate) / Alteren Label 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Prevention of Food Contamination R V 33. Personal Cleanliness/eating, diriking or tobacco use V 34. No Evidence of Insect contamination, rodent/der animals Watch for Condensation in wif N to X		Pp									/	-							
Image: Construction of the construc						Labeling 23. Hot and Cold Water available; adequate pressure, safe				2					Need secondary in upright coolers				
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 Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used W 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used V 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 33. Warewashing Facilities; Installed, maintained, used/ Service sink or curb cleaning facility provided Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First W 34. No Evidence of Insect contamination, rodent/other animals Watch for flies 8 W 35. Personal Cleanines/eating, drinking or tobacco use 41. Original container labeling (Bulk Food) W 36. Wiping Cloths; properly used and stored 43. Adequate ventilation and lighting; designated areas used Watch for lines W 38. Approved thawing method 43. Adequate ventilation and lighting; designated areas used Watch for line with in with watch for lines 44. Garbage and Refuse properly disposed; facilities maintained W 39. Utensils, equipment, & linens; properly used, stored, dried, & ha		~		V		24. Required records ava destruction); Packaged I	vailable (shellstock tag Food labeled				~								
HACCP plan: Variance obtained for specialized processing methods; manufacturer instructions supplied, used Consumer Advisory 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of Carts / Shelving 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) / Allergen Label 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 8 V N S Prevention of Food Contamination R V N S Prevention of Food contamination, rodent/other animals Watch for files N S V I 35. Personal Cleanliness/eating, drinking or tobacco use I I I I V I 35. Personal Cleanliness/eating, drinking or tobacco use I I I I I V I 35. Personal Cleanliness/eating, drinking or tobacco use I <td< td=""><td></td><td></td><td></td><td></td><td>_</td><td>Conformance w</td><td>with Approved Proce</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></td<>					_	Conformance w	with Approved Proce												
W designed, constructed, and used Watch condition of carts / shelving Watch condition of carts / shelving Watch condition of carts / shelving 0 1 N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First 0 1 N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First 0 1 N N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First 0 1 N N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First 0 1 N N Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First 0 1 N N Core Items (1 Point) Violations require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First 0 33. Warewashing Facilities; installed, maintained, used/ 34. No Evidence of Insect contamination, rodent/other animals Watch for files Physical Facilities 0 36. Wriping Cloths; properly used and stored Using Spray Dottles 1 41. Original container labeling (Bulk Food) 1 43. Adequate ventilation and lighting; designated areas used Watch for Condens				~		HACCP plan; Variance processing methods; ma	e obtained for specializ anufacturer instruction	ed			~				supplied, used				
V foods (Disclosure/Reminder/Buffet Plate) / Allergen Label V Service sink or curb cleaning facility provided V N N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First V N N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First V N N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First W I N N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First W I N N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First W I S Food Identification R W I S Food Identification R I I N N Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First W I I I I I I I I I I I I I I I I						Cons	sumer Advisory			W					designed, constructed, and used				
O I N				~									~		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
O I N						Core Items (1 Poin	nt) Violations Requi	ire Corrective	e Action	Not	to E	Excee	ed 9(0 Da	ays or Next Inspection , Whichever Comes First				
W 34. No Evidence of Insect contamination, rodent/other animals Watch for flies 41. Original container labeling (Bulk Food) Image: Section of the secti	U					Prevention o	of Food Contaminati	on	R	U				0		R			
Image: Construction of the second state of the second s	-				~	animals Watch for flie	es			_			~	~	41.Original container labeling (Bulk Food)				
37. Environmental contamination 37. Environmental contamination Watch for Conclensation in wif 43. Adequate ventilation and lighting; designated areas used 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained Proper Use of Utensils 45. Physical facilities installed, maintained, and clean See 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 46. Toilet Facilities; properly constructed, supplied, and clean Need to provide soap and towels to men's restroom 40. Single-service & single-use articles; properly stored 47. Other Violations		~						bacco use							•				
38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained Proper Use of Utensils 45. Physical facilities installed, maintained, and clean 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 45. Physical facilities; properly constructed, supplied, and clean 40. Single-service & single-use articles; properly stored 47. Other Violations		~				36. Wiping Cloths; prop Using spray bo	perty used and stored Ottles			1				Ц	See				
Proper Use of Utensils 1 45. Physical facilities installed, maintained, and clean See 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 46. Toilet Facilities; properly constructed, supplied, and clean Need to provide soap and towels to men's restroom 40. Single-service & single-use articles; properly stored 47. Other Violations	L	~						wif		W	/				Watch in wic				
Image: Construct of the single of the sin										4	~			$\left - \right $					
						39. Utensils, equipment,	t, & linens; properly us			1				$\left \right $	See 46. Toilet Facilities; properly constructed, supplied, and clean	m			
	-	~					ngle-use articles; prope	erly stored		1	ļ								

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Darrell Nichols	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

Establishn Aldi 2	nent Name: 6	Physical A	ddress:	City/State:		License/Permit # Page of 9209		of					
			TEMPERATURE OBSERVA	TIONS									
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		<u>Temp F</u>					
Veggi	e	30's											
Sa	lads cheese	29/30's											
	Deli	30's	Online instacart										
	Milk. Wic	31/39	Freezer	12									
Frc	zen bunkers		Fridge b	29									
-12/ -2	23/ -2/4/-17/ -3/-10/8		Fridge a	35									
	Wif												
	-20/-15												
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND													
Number	AN INSI LETION OF TOOR LETADEISTIMENT HAS BEEN WADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Country of origin on box/ label / packaging												
07	Watch for package integrity - bacon and ham pulled												
	Watch where chicken	is stored	avoid over beef or in co	ntact next	to								
42	clean spills in coolers	s etc											
	Avoid over stocking fre	ezers											
29	Add secondary thermo												
46	Paper towels in restro	oms now	/ except men's										
	Clean around mop sir	nk / hang	mop to dry										
	Digital thermo on site												
	Seal wood around doo												
42/45	Clean floor, dust fan g	guards ar	nd etc in wic and wif										
	Watch rotation of baby		- 23 in front of a 22										
	Watch for dented cans												
W	Clean flour spills where needed												
	Avoid floor storage in wif clean under shelving												
W	Small amount of ice a	round doo	or to Wif										
	-												
Received	by:		Print:			Title: Person In Charge/	Owner						
(signature)	See abov Kelly Kírk	<u>'e</u>											
Inspected (signature)	Kelln Kírk	hatri	Print:										
Form EH-06	(Revised 09-2015)					Samples: Y N #	‡ collecte	ed					