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
Vomit clean up Employee health
Employee health

Date: 10/06/202	Time in: 9:53	Time out: 11:22	FS 92	209	_				Page 1 of _	
Purpose of Inspection Establishment N	pection: 1-Routine	2-Follow Up	3-Complai ontact/Owner N		4-I	nvest	igati	on	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
ALDI 26	vame.	Ald		ame.					✓ Number of Violations COS: se tran / waste oil	Λ
Physical Addres 3085 Ridge road		Pest co Massey			Hoo la	d		Grea Na	se trap / waste oil : Follow-up: Yes 7/93/1	<u> </u>
Complian Mark the appropr	iate points in the OUT box for	r each numbered item	Mark		ropri	ate bo	x for	IN, N	pplicable COS = corrected on site N = repeat violation W- Wat on, NA, COS Mark an I mappropriate box for R	tch
Compliance State		ority Items (3 Poil	nts) violations	Require		<i>media</i> mplia	nce S	tatus	tive Action not to exceed 3 days	
O I N N N T O A		nperature for Food S legrees Fahrenheit)	Safety	R	O U T	I N	N N		Employee Health	R
	1. Proper cooling time	and temperature						3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding	g temperature(41°F/ 45	5°F)						13. Proper use of restriction and exclusion; No discharge from	-
	See	See			•	/			eyes, nose, and mouth Emailed poster	
/	3. Proper Hot Holding	Proper Hot Holding temperature(135°F) Proper cooking time and temperature							Preventing Contamination by Hands	
/	,	<u> </u>				/			14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating pro Hours)	cedure for hot holding	g (165°F in 2				v		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	6. Time as a Public He	alth Control; procedur	res & records						No food prep Highly Susceptible Populations	
		1.0							16. Pasteurized foods used; prohibited food not offered	
	•	oproved Source	F 1:				V		Pasteurized eggs used when required	\perp
3	7. Food and ice obtained good condition, safe, a destruction Pulled a	nd unadulterated; para							Chemicals	
	8. Food Received at pr Checked at ar	-					V		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	Protection	n from Contaminatio	n			/			18. Toxic substances properly identified, stored and used	
w	9. Food Separated & pr preparation, storage, di Watch egg storage	splay, and tasting					, ,		Water/ Plumbing	
	10. Food contact surfact Sanitized at Na	ces and Returnables ; C ppm/temperature	Cleaned and			~			19. Water from approved source; Plumbing installed; proper backflow device City approved	
	11. Proper disposition reconditioned	of returned, previously	y served or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
	Pri	iority Foundation	Items (2 Poi	ints) vio	olatio	ons R	equi	re Co	rrective Action within 10 days	
O I N N N T O A	C O Demonstration	n of Knowledge/ Pers	sonnel	R	O U T		N N			R
	21. Person in charge pr and perform duties/ Ce Pp					/			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	22. Food Handler/ no u	inauthorized persons/	personnel				·		28. Proper Date Marking and disposition	+
		ordkeeping and Food Labeling	Package		(/			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	+
'	23. Hot and Cold Water									
		er available; adequate p	pressure, safe						Permit Requirement, Prerequisite for Operation	
	24. Required records a destruction); Packaged Commercial	vailable (shellstock tag				·			Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted	
	destruction); Packaged Commercial	vailable (shellstock tag Food labeled with Approved Proce	gs; parasite			<u> </u>	I		30. Food Establishment Permit (Current/ insp sign posted)	
	destruction); Packaged Commercial Conformance	vailable (shellstock tag Food labeled with Approved Proce /ariance, Specialized F e obtained for specialis	gs; parasite edures Process, and zed						30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending	
	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	vailable (shellstock tag Food labeled with Approved Proce /ariance, Specialized F e obtained for specialis	gs; parasite edures Process, and zed		V				30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of egg cart	
	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	vailable (shellstock tag Food labeled with Approved Proce /ariance, Specialized F e obtained for specializanufacturer instruction issumer Advisory er Advisories; raw or	gs; parasite edures Process, and zed ns		W				30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Commercially Core Items (1 Points)	wailable (shellstock tag Food labeled with Approved Proce Variance, Specialized F e obtained for speciali- anufacturer instruction sumer Advisory er Advisories; raw or hinder/Buffet Plate)/ A nt) Violations Requi	gs; parasite edures Process, and zed ns under cooked degree Label		Not t	I	N N	l C	30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of egg cart 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Commercially Core Items (1 Points) C O Prevention	wailable (shellstock tag Food labeled with Approved Proce Variance, Specialized F e obtained for specializanufacturer instruction sumer Advisory er Advisories; raw or a inder/Buffet Plate)/ A nt) Violations Required of Food Contamination	gs; parasite edures Process, and zed ns under cooked dllergen Label tire Corrective	Action N	Vot t	I		l C	30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of egg cart 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification	R
U N O A	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Commercially Core Items (1 Points) Prevention 34. No Evidence of Instanimals Watch	wailable (shellstock tag Food labeled with Approved Proce Variance, Specialized F e obtained for speciali- nanufacturer instruction sumer Advisory er Advisories; raw or ninder/Buffet Plate)/ A nt) Violations Requ of Food Contamination, roce	gs; parasite edures Process, and zed ns under cooked	Action N	Not t	I	N N	C A O	30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of egg cart 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	R
U N O A	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 26. Posting of Consum foods (Disclosure/Rem Commercially Core Items (1 Points) 34. No Evidence of Instantials Watch 35. Personal Cleanlines	wailable (shellstock tag Food labeled with Approved Proce drainance, Specialized Fe e obtained for specializanufacturer instruction sumer Advisory er Advisories; raw or a hinder/Buffet Plate)/ A nt) Violations Requi of Food Contamination, roce sect contamination, roce ses/eating, drinking or te	gs; parasite edures Process, and zed ns under cooked allergen Label sire Corrective ion dent/other tobacco use	Action N	Not t	I	N N	C A O	30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of egg cart 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	R
U N O A	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Commercially Core Items (1 Points) 34. No Evidence of Insanimals Watch 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray by	wailable (shellstock tag Food labeled with Approved Proce /ariance, Specialized F e obtained for speciali- anufacturer instruction issumer Advisory er Advisories; raw or inder/Buffet Plate)/ A nt) Violations Requiration of Food Contamination, roce ses/eating, drinking or topperly used and stored ottles	gs; parasite edures Process, and zed ns under cooked allergen Label sire Corrective ion dent/other tobacco use	Action N	Not t	I	N N	C A O	30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of egg cart 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	R
U N O A	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 26. Posting of Consum foods (Disclosure/Rem Commercially Core Items (1 Poil Prevention 34. No Evidence of Insanimals Watch 35. Personal Cleanlines 36. Wiping Cloths; pro Using spray be 37. Environmental con See	wailable (shellstock tag Food labeled with Approved Proce Variance, Specialized F e obtained for speciali- anufacturer instruction issumer Advisory er Advisories; raw or inder/Buffet Plate)/ A nt) Violations Requiration of Food Contamination sect contamination, roce sected and stored of the Sected and Sec	gs; parasite edures Process, and zed ns under cooked allergen Label sire Corrective ion dent/other tobacco use	Action N	Not t	I	N N	C A O	30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of egg cart 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	R
U N O A	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Commercially Core Items (1 Points) 34. No Evidence of Insanimals Watch 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray by	wailable (shellstock tag Food labeled with Approved Proce Variance, Specialized F e obtained for speciali- anufacturer instruction issumer Advisory er Advisories; raw or inder/Buffet Plate)/ A nt) Violations Requiration of Food Contamination sect contamination, roce sected and stored of the Sected and Sec	gs; parasite edures Process, and zed ns under cooked allergen Label sire Corrective ion dent/other tobacco use	Action N	Not t	I	N N	C A O	30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of egg cart 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R
U N O A	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 26. Posting of Consum foods (Disclosure/Rem Commercially) Core Items (1 Point of Prevention) 34. No Evidence of Insanimals Watch of See of	wilable (shellstock tag Food labeled with Approved Proce Variance, Specialized F e obtained for speciali- nanufacturer instruction sumer Advisory er Advisories; raw or hinder/Buffet Plate)/ A nt) Violations Requi of Food Contamination, roce sect contamination, roce sect contamination, roce sect and stored oftles tamination method er Use of Utensils	gs; parasite edures Process, and zed ns under cooked	Action N	Not t	I	N N	C A O	30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of egg cart 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean See	R
U N O A	destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m 26. Posting of Consum foods (Disclosure/Rem Commercially Core Items (1 Poins) 34. No Evidence of Insanimals Watch 35. Personal Cleanline: 36. Wiping Cloths; pro Using Spray both 37. Environmental con See 38. Approved thawing	with Approved Proce Variance, Specialized F e obtained for specialization anufacturer instruction issumer Advisory er Advisories; raw or inder/Buffet Plate)/ A nt) Violations Required for Food Contamination, roce sect contamination, roce sesseating, drinking or to the poperly used and stored cottles tamination method er Use of Utensils it, & linens; properly uses utensils; properly uses	gs; parasite edures Process, and zed ns under cooked allergen Label vire Corrective ion dent/other tobacco use	Action N	Not t	I	N N	C A O	30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of egg cart 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	R

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: ALDI 26		Physical Address: 3085 Ridge road		City/State: Rockwall		License/Permit # Page _ FS 9209		<u>2</u> of <u>2</u>	
		1 0000	TEMPERATURE OBSERVAT						
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat		_	emp	
Online cooler 1		37	Dairy wic		V	<u>eggie wal</u>	<u> </u>		
Or	nline cooler 2	33	37.3/36/38			39.6-41			
	Freezer A	-2.7	Fresh meat wall uni	t					
Freezer bunkers			33/38/37/33						
1/-2.6/4.3/14.3htt/ 10.2/1.0/10/18			Seafood/ deli cheese	9					
	Wif		Defrost / recovered to 30's	6					
-3	/-8/-7/-9.8/-5		Pizza and salads	6					
	Meat room	35	38/39/40						
		OI	SERVATIONS AND CORRECTI	VE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: temps in F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	ECTED TO TH	HE CONDITIONS OBSI	ERVED AND		
46		s installe	ed in restrooms waiting o	n deliver	v				
42	To clean spills in glass				,				
37			led and clean food debris sp	oills					
W			sty cart used for eggsun		e when ru	ustv - will mark	off next ti	me	
	Watch shell egg storage		- ,			· ,			
07			eals - bacon, hot dogs , mea	ts etc. pi	ılled seve	eral salami / sau	sage Ftc		
07	· ·		hout labels and watch for d			Tai Gaiaiii 7 Gaa	loago Lio		
	Cool labeling - packag			ontou ou					
	Dates look good on ba		itero , eigne						
42/45			nd wic and wif and in back r	oom					
42/45	J		ed to clean under shelving		floor and	d on shelving			
12, 10			aired with duct tape? Work				d door		
45	To clean around mop s	•	and thin dust taps. Work	ordor ride	o boon pi		4 400.		
10	†		condensation etcto clean	snills und	der shelv	ing and nallets v	where nee		
45/42			Condendation dieto diedir	opino an	401 011011	ing and panete v	WHOTO HOC	<u> </u>	
42/45			hack area						
12/10	14000 to olour around	door iii	baok aroa						
!!	Product is arriving from	n vendor	with broken seals entire	hoves o	of elicad n	neate without nr	nner seal	le	
• • •	Product is arriving from vendor with broken seals entire boxes of sliced meats without proper seals								
Received	l by:		Print:			Title: Person In Char	ge/ Owner		
(signature)	See above	'e							
Inspected	See abov		Print:					_	
(signature)	Kellu kirkha	tríck	RS						
			. •			Samples: Y N	# collected		