Follow-up fee of $50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- [x] First aid kit
- [ ] Allergy policy/training
- [x] Vomit clean up
- [ ] Employee health

Date:	Time in:	Time out:	License/Permit #	Food handlers	Food managers	Page 1 of 2
03/18/2024	11:30	12:37	FS 9445	Pp	Pp	

Purpose of Inspection: [x] 1-Routine [ ] 2-Follow Up [ ] 3-Complaint [ ] 4-Investigation [ ] 5-CO/Construction [ ] 6-Other [x] — **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Aldi north Goliad 49	Aldi		6/94/A

Physical Address:	Pest control :	Hood	Grease trap / waste oil :	Follow-up: Yes [ ] No [x]
324 N Gloias	Massey monthly	Ma	Na	

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation W- Watch
Mark the appropriate points in the **OUT** box for each numbered item. Mark ✓ in appropriate box for **IN, NO, NA, COS**. Mark an ✓ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)	
			✓		3. Proper Hot Holding temperature(135°F)	
			✓		4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records Stocking only	
					Approved Source	
3				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature At receiving	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at Na ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned Discard	

Compliance Status OUT	IN	NO	NA	COS	Employee Health	R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To keep posted	
					Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly No direct hand food contact	
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_)	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✓				19. Water from approved source; Plumbing installed; proper backflow device See	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
W	✓				23. Hot and Cold Water available; adequate pressure, safe 89 in rr but no food handling	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logging twice per day	
					Consumer Advisory	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Emailed new allergy poster	

Compliance Status OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
			✓		28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser	
					Permit Requirement, Prerequisite for Operation	
W	✓				30. **Food Establishment Permit** (Current/ insp sign posted) To post new one	
					Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Keep an eye on condition of shelving etc	
			✓		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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
W					34. No Evidence of Insect contamination, rodent/other animals Watch doors etc	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use Stored away	
	✓				36. Wiping Cloths; properly used and stored Using commercial spray	
w					37. Environmental contamination Watch for a small amount in the Wif	
		✓			38. Approved thawing method	
					Proper Use of Utensils	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

Compliance Status OUT	IN	NO	NA	COS	Food Identification	R
			✓		41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean See attached	
	✓				43. Adequate ventilation and lighting; designated areas used	
1					44. Garbage and Refuse properly disposed; facilities maintained Need lid and to clean around	
1					45. Physical facilities installed, maintained, and clean See attached / to clean under	
W					46. Toilet Facilities; properly constructed, supplied, and clean Equipped - keep paper towels in unit	
	✓				47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jay Lovejoy	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick RS	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Aldi north 49	S Goliad	Rockwall	FS 9445	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Online shopping unit A	37	Freezer section		MDU wall 34/38/39/29	
Online shopping Unit B	37.5	Freezer Bunkers		Produce MDU	Defrost
Freezer 2 door	-14	2/8/-1/3/8/8/-2.4/-5.3/-8.2/11		37/38/41 /43/42	
Bev coolers non Tcs	42/43	Cooler bunkers		Dairy wic	37/38
		34/ 35/33		Meat locker	32
		Poultry	34/35	Checked at exit	30-40
		Meat	32-34		
		Fish	32-34		

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
44	Area around dumpster needs attention / to call to report one lid missing
W	Restrooms equipped with soap and towels - hot water 89 F and doesn't run for 15 seconds
45/42	Need to clean under racks in coolers and freezers and also clean under equipment (bottom pan)
42	Water fountains to be cleaned
W	Deep freezers to defrost those in need
	iPad app tracks dates on product
	CoolLabeling - box. Sticker, bag
07	Found 3; dented cans - watch for dents on top and bottom
	Taking temps 2 times per day
42	To address stickers on plastic stops in wic and wif
45	To clean under racks and pallets in back stock area
	Watch back doors for any gaps
45	Clean floor under shelving in wif
W	To address small amount of condensation in wif on ceiling
	AllPrepackaged!!

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick RS	**Print:**	Samples: Y N # collected

Form EH-06 (Revised 09-2015)