Follow-up fee of \$50.00 is required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Voltage of										ng							
	Date: Time in: Time out: License/P 03/02/2022 3:00 4:02 FS 94												Food handlersFood managersNaNa			Page <u>1</u> of	2
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						1.0				n	5-CO/Construction 6-Other * Number of Repeat Violations:			TOTAL/SCO	RE	
Alc	di 4	9 No	rth (Goliad		Aldi	Iname.						✓ Number of Vi		COS:	8/92/	Δ
	Physical Address:Pest control :3251 N GoliadEcolab 03/02/22							Ho Na	Hood Na		Grease Na		se trap :		Follow-up: Yes	0/32/1	
Ma				Status: Out = not in co	$\frac{IN}{IN} = in c$	compliance Nark	NO = nc						pplicable COS = co O, NA, COS	orrected on Ma	site \mathbf{R} = repeat vio	plation W- Wat	ch
	Mark the appropriate points in the OUT box for each numbered item Mark V Priority Items (3 Points) violations H								mme	diate	e Cor	rrect					
Co O U T	mplia I N	N N C Time and Temperature for Food Safety 0 A 0 S (F = degrees Fahrenheit)				R		JN	N	e Sta N A	C C O S	Employee Health					
		V	/	1. Proper cooling time and temperature				12. Management, food employees and condition knowledge, responsibilities, and reporting							employees;		
	~			2. Proper Cold Holding temperature(41°F/45°F) See					~	•	13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth						
	•	v	/	3. Proper Hot Holding temperature(135°F)				Emailed poster for hand sink Preventing Contamination by							nds		
		v	-	4. Proper cooking time and temperature										and properly washed/ Gloves used properly			
		V	-	5. Proper reheating pro- Hours)	ocedure for hot hol	ding (165°F in 2					~				n ready to eat foods of lowed (APPROVED		
		6. Time as a Public Health Control; procedures & records							Highly Susceptible Popul						eptible Populations		
				Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
3			~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pulled items listed			T						Chemicals				
	~			8. Food Received at pro	oper temperature						~		17. Food additives; & Vegetables	approved	and properly stored;	Washing Fruits	
	-				n from Contamin	ation		V	V						v identified, stored ar	nd used	
				9. Food Separated & pr preparation, storage, di						<u> </u>	Watch storage Water/ Plumbing						
	~			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature									19. Water from approved source; Plumbing installed; proper backflow device City approved				
		~		11. Proper disposition of reconditioned Disc	of returned, previo	ously served or			~	•					water Disposal Syste	m, proper	
0	I	N N		Pri	iority Foundat	tion Items (2 P	oints)	viola		s Reg		Cor	rrective Action withi	in 10 day	\$		R
U T	N	O A			n of Knowledge/				JN	0	A	o s		emperatu	re Control/ Identific	cation	
	~			21. Person in charge pr and perform duties/ Cer PP to confirm with	rtified Food Mana th new code	ager (CFM)	,		~	•			Maintain Product T	emperatur		quate to	
	/			22. Food Handler/ no u PP to confirm with n	nauthorized personew code	ons/ personnel					~		28. Proper Date Ma	•	•		
	_			Safe Water, Reco	Labeling	_		V	N				Thermal test strips Laser and to	locate	accurate, and calibrate <u>e probe in cas</u>	e of need	
			_	24. Required records av				_			1	1	-	-	t, Prerequisite for O	-	
	~			destruction); Packaged Commercial					~	•			Posted		· · ·		
				25. Compliance with V		ed Process, and		_	1				31. Adequate handv		ipment, and Vendin cilities: Accessible a		
		r		HACCP plan; Variance processing methods; m	anufacturer instru				~	•			supplied, used				
				Con	sumer Advisory				~	•			32. Food and Non-fidesigned, constructed		act surfaces cleanable ed	e, properly	
	~			26. Posting of Consume foods (Disclosure/Rem Commercial package	inder/Buffet Plate				~	•			Service sink or curb	o cleaning	nstalled, maintained, facility provided ed - watch a		
	- 1			Core Items (1 Poin	nt) Violations K	Require Correctiv							ays or Next Inspectio			lou	-
O U T	I N	N N O A			of Food Contam		R		JN	N O	N A	C O S			Identification		R
1				34. No Evidence of Ins animals See attached	d	*				~			41.Original containe	er labeling	g (Bulk Food)		
\square	~			35. Personal Cleanlines			\square						42 Nov Ex 1.0	•	ical Facilities		
\square	~		-	36. Wiping Cloths; pro Using otc spra 37. Environmental cont	iy 🗌	orea	+	1	~	,			42. Non-Food Conta See 43. Adequate ventil		es clean lighting; designated	areas used	+
\square		· ·		38. Approved thawing	method		+	1		1			44. Garbage and Re Still missing li		erly disposed; faciliti	es maintained	
			1	Prop	er Use of Utensil	s		1	1	1			45. Physical facilitie Watch flooring	es installe	d, maintained, and cl	ean	
	~			39. Utensils, equipmen dried, & handled/ In us Watch	it, & linens; prope se utensils; proper	rly used, stored, ly used		1							constructed, supplie	d, and clean	
	~			40. Single-service & sin and used	ngle-use articles;	properly stored				~			47. Other Violation	s			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Casey Mize	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

Establishment Name: Aldi foods 49 N Goliad		Physical Address: 3251 N Goliad		ity/State: Rockwal	I	License/Permit # Page 2 or FS 9445		2 of 2				
Item/Loca	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Location			Temp F				
Curbsi		F	Wif	-8/-9			rs					
	Fridge A	36	Produce / cooler	32/34	-5.5/-8.4/-6.5/-5.3/-9.6/7.4/-7/-1		/-10/					
	Fridge B	36	Side cooler meat	28	Bunkers refrig							
	Freezer A	-9.2			37/38							
					Poultry wall			33-38				
			Quick meals	39/41	Beef / pork			42-34				
			Veggies wall		Cheese / deli wall 3			34-39				
			35/36/37/39/41									
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temps F												
46	Hot water in Womens restroom 92 / 95 in mens / air fryer only no paper towels to exit											
45	Minor cleaning inside Wif flooring											
42	Try to keep plastic curtains free of stickers											
34 W	Small gap under roll doors in back receiving area											
W	Using laser thermo for receiving need probe for internal temp if needed /											
42	Avoid storing chemical spray bottles on rack for donations Need to clean food debris from bottom of freezer unit (ravioli)											
W	Avoid over stocking corned beef											
07	Watch for discoloration and pull meats as needed - ham/ salami/pork chops											
	Fruit and veggies											
	Fruit / veggies whole of	cool label	ling either by sticker / packa	ge or sig	n							
-	•	•	rmula 22 oz containers date	d June 2	6, 2021 p	oulled at insp						
44			ed into city by manager									
	Hot water in break roo	m 114 F										
Received (signature)	See abov	'e	Print:	Title: Person In Charge/ Owner			Owner					
Inspected (signature)	by: Kelly kirkpa	ıtríck	\sqrt{RS} Print:					1				
Form EH-06	(Revised 09-2015)					Samples: Y N #	collecte	u				