r e Foll	q u ow	ir	e c		of \$50.00 is ifter 1st			od Esta	Rocl	{ W		In	sp	ect	ion Report	SSI	First aid k Allergy po Vomit clea Employee	olicy/traini n up	ng
	^{ate:} 3/1	0/:	20	21	Time in: 2:45	Time out: 3:33		FS 9							PP		Low	Page $\underline{1}$ of	2
				spect Nam	tion: 🖌 1-Routine	2-Follow U		3-Compla		4-	Inve	estig	atio	n	5-CO/Construction * Number of Repeat V	وامز	6-Other	TOTAL/SCO	RE
Al	di F	000	ds i	#49	e.		Aldi		Name:						✓ Number of Violation	is C	OS:	7/93//	Δ
	iysic Golia		.ddro	ess:		Mas	st contro sey 2/2	2/21		Ho Na	od		G Na		e trap :		Follow-up: Yes No 🖌	11901	
м					tatus: Out = not in components in the OUT box for	$\frac{\mathbf{IN} = \text{in } \mathbf{C}}{\text{each numbered ite}}$	complian	ice N Mark	$\mathbf{O} = \text{not}$						pplicable COS = corrected		ite \mathbf{R} = repeat vio k an $$ in appropria	lation W-Wat	ch
										re In	nmee	diate	Co	rrect	tive Action not to exceed 3			are box for R	
Co O U	Compliance Status						R	C O U	I	lianco N O	e Sta N A	N C	Employee Health						
Т	$\mathbf{U} = \mathbf{N} = \mathbf{U} = $					T		Ŭ	А	š	12. Management, food em	-	<u> </u>	employees;					
		/	1. Proper cooling time and temperature						knowledge, responsibilities, and reporting										
	~			2. Proper Cold Holding temperature(41°F/ 45°F) See							13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth					charge from			
	-		~		3. Proper Hot Holding temperature(135°F)				+		Screening at arrival Preventing Contamination by Hand					de			
			• •/		4. Proper cooking time	and temperature			+		Preventing Contamination by H 14. Hands cleaned and properly washed/ Glove							-	
			~		5. Proper reheating proc	cedure for hot ho	lding (1	65°F in 2							15. No bare hand contact v				+
			~		Hours)						alternate method properly followed (APPR				owed (APPROVED	YN)			
	6. Time as a Public Health Control; procedures & records Loading								Highly Susceptible Populations										
	Approved Source							16. Pasteurized foods used; prohibited food no Pasteurized eggs used when required						fered					
3			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pulled and are pulling						<u> </u>	Chemic				nemicals					
					8. Food Received at pro		ing		+		1				17. Food additives; approv	red a	and properly stored;	Washing Fruits	-
	/				Checking at re	eceiving							~		& Vegetables				
						n from Contamir					~				18. Toxic substances prope	erly	identified, stored an	d used	
W	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch in coolers 10. Food contact surfaces and Returnables ; Cleaned and						Water/ Plumbing 19. Water from approved source; Plumbing in					U							
	~				Sanitized at <u>Na</u>	ppm/temperature					~				backflow device	our	ce; Plumbing installe	ed; proper	
		~			11. Proper disposition or reconditioned Disc	of returned, previo arded	ously se	rved or			~				20. Approved Sewage/Wa disposal	stew	vater Disposal Syster	m, proper	
0	Ι	N	N	С	Prie	ority Founda	tion It	ems (2 Po	oints) v	iolat 0		Req			rrective Action within 10 a	lays	_	_	R
U T	N	0	A	O S		n of Knowledge/				U T	Ν	0	A	O S	Food Tempera	tur	e Control/ Identific	ation	
	 				 21. Person in charge pre- and perform duties/ Cer PP 22. Food Handler/ no un 	rtified Food Mana	ager (CH	FM)			~				27. Proper cooling method Maintain Product Tempera28. Proper Date Marking a	ture		quate to	_
	•				On site Safe Water, Recor	rdkeeping and F Labeling	ood Pa	ckage			~				29. Thermometers provide Thermal test strips	d, a	ccurate, and calibrat	ed; Chemical/	-
	/		~		23. Hot and Cold Water	r available; adequ	ate pres	sure, safe			<u> </u>			<u> </u>	Laser probe Permit Requirem	ent,	Prerequisite for O	peration	
	-				No food prep 24. Required records av		k tags; j	parasite							30. Food Establishment l		-	-	T
	V		V		destruction); Packaged										202				
					25. Compliance with Va		ed Proc								31. Adequate handwashing		pment, and Vendin vilities: Accessible a	-	
			~		HACCP plan; Variance processing methods; ma						~				supplied, used No handling 32. Food and Non-food Co	nta	et surfaces cleanable	properly	
											~				designed, constructed, and	use	d		
			~		26. Posting of Consume foods (Disclosure/Remi							~			33. Warewashing Facilitie Service sink or curb cleani Mop sink prese	ng f	acility provided	used/	
0	Ι	N	N	С	Core Items (1 Poin	nt) Violations H	Require	Corrective	Action	Not		Excee N	ed 9 N	0 Da	ys or Next Inspection, W				R
U T	N	0	A	o s		of Food Contam			ĸ	U T		0	A	o s			dentification		
1					34. No Evidence of Inse animals Small alarm	door in back	, 					~			41.Original container labe	ling	(Bulk Food)		
	~				35. Personal Cleanlines			icco use								•	cal Facilities		
	~				36. Wiping Cloths; prop Na		ored			1					42. Non-Food Contact sur				
W	~				37. Environmental cont Watch conden	amination sation see	e 45				~				43. Adequate ventilation a Watch in cooler		0 0. 0		
		~			38. Approved thawing r						~				44. Garbage and Refuse pr Watch	ope	rly disposed; faciliti	es maintained	
					Prope	er Use of Utensil	s			1					45. Physical facilities insta Minor cleaning in wi			ean	T
	~				39. Utensils, equipment dried, & handled/ In us			, stored,		1					46. Toilet Facilities; prope	rly o	constructed, supplied	l, and clean	1
	~				40. Single-service & sin and used	ngle-use articles;	properly	y stored				~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Justin Bradley	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishn Aldi F	nent Name: OOdS	Physical A N Goli	ad	City/State: Rockwal	I License/Permit # FS 9445	Page <u>2</u> of <u>2</u>			
Item/Loca	ation	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Location	Temp F			
	age stations at POS	30's	Wic	-16/-18	Salad wall				
	Insta cart		Wic dairy	32/29	30-40 F				
C	Cooler A/ B	35/ 34	Meat Wic	25/26					
	Freezer	-12	Chicken wall	32/33/35					
	ezer Bunkers		Beef wall	30's					
	-18/-12/-11/-6		Fish	30's					
	am bunker	32/33	Deli meats wall						
Frozei	n bunkers -2/-3/-4/-6	OB	Cheese / deli	30'S	JS				
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:								
42 45	Minor cleaning inside insta cart coolers As all amount of ice around slider door in wif								
34	small gap at back door to address with weatherstripping								
	Always Best to store raw meats below precooked in wic and customer reach in area / one small area bacon over hot dogs								
42/45	Clean inside coolers through out store where needed								
	Produce kept in boxes with COOL labeling -packaging as well								
07	Checking for dented cans where stocking - pulled a 9 during insp								
07	Watch pull dates on baby food 1 pouch 02/21								
07	One soup can without label and others observed in lower.cases								
46	Need paper towels in restrooms								
	Hot water at sink in employee break room sink 108								
Received (signature)	See abov	/e	Print:		Title: Person In Charge/	Owner			
Inspected (signature)	See abov ^{by:} Kelly Kírkpo	ıtríck	Print:		Samplar V N	collected			
Form EH-06	(Revised 09-2015)				Samples: Y N #	collected			