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
Allergy policy/training Vomit clean up Employee health
Employee health

D:		3/2	20	23	Time in: 1:28	Time out: 2:31		Fs 94							Pood Managers Food Handlers Page 1 of 2	2_
					tion: 1-Routine	2-Follow U		3-Complain		4-I	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI	RE
		ishme lort ł		Nam	e:		Aldi	ct/Owner Na	me:						* Number of Repeat Violations: ✓ Number of Violations COS:	, A
		al Ac		ss:			est control			Hoo	od				e trap / waste oil : Follow-up: Yes 10/90/	A
32:		golia		ice S	tatus: Out = not in co	$\frac{\mathbf{IN} = \mathbf{in}}{\mathbf{ompliance}}$	kin 03/08/2 n compliance		= not o	Na	red.	N/	Na A = n		No ☑ Cos pplicable COS = corrected on site R = repeat violation W- Watco	-h
Ma	ark tl	he app	orop	riate	points in the OUT box fo	r each numbered i	item	Mark 🗸	in app	propr	iate b	ox f	or IN	, NO	O, NA, COS Mark an √in appropriate box for R	.11
Co	mpli	ance	Stat	us	Pric	ority Items (3	3 Points)	violations K	Requir	_	<i>med</i> mpli				ive Action not to exceed 3 days	
O U	I N	N O	N A	C O		nperature for F legrees Fahrenhe		y	R	O U	I N	N O	N A	C O	Employee Health	R
Т				S	1. Proper cooling time					T				S	12. Management, food employees and conditional employees;	
											/				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding See	g temperature(41	1°F/ 45°F)				/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			_		3. Proper Hot Holding	temperature(135	5°F)								To confirm posted in employee break room at sink	
			/		Proper cooking time										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		(/					5077: 2			/				No food prep	_
			/		5. Proper reheating pro Hours)	cedure for hot h	iolding (165	5°F in 2				/			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; pro	ocedures &	t records							Highly Susceptible Populations	
					Stocking only										16. Pasteurized foods used; prohibited food not offered	
					A _I	oproved Source	;						/		Pasteurized eggs used when required	
					7. Food and ice obtaine good condition, safe, a			Food in								
3				•	destruction Broken			cans							Chemicals	
					8. Food Received at pr								_		17. Food additives; approved and properly stored; Washing Fruits	
					At receiving								/		& Vegetables	
					Protection	n from Contami	ination				~				18. Toxic substances properly identified, stored and used	
	/				9. Food Separated & p preparation, storage, d			food							Water/ Plumbing	
	/				10. Food contact surfact Sanitized at 200	ces and Returnab ppm/temperatur	bles ; Clean	ned and			/				19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition	of returned, prev					_			Ì	City approved 20. Approved Sewage/Wastewater Disposal System, proper	\vdash
		~			reconditioned Dam	naged					•				disposal	
0	ī	N	N	С		iority Founda	ation Iter								rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Pr Demonstratio	n of Knowledge	e/ Personne	el	nts) vi	olati O U T	I N	Req N O	n N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
				O	Pr Demonstratio 21. Person in charge pr and perform duties/ Ce	n of Knowledge	e/ Personne	el owledge,		O U	I	N	N	C O		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lisa Willams	Print:	Title: Person In Charge/ Owner Asst manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: North Goliad	Physical Address: 3251 N Goliad		City/State: Rockwal		ge <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVA	TIONS								
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp						
Fridge A instacart		35	Wif	156	Beef							
Fridge B instacart		37	Product HTT		33-37							
Upright freezer		-6.7	Produce wic	33/35	Poultry	35-37						
•			Meat wic	30	Ham cooler bunke	r 39/40						
Deli d	cheese wall cases		Produce wall	Defrost	Frozen bunkers							
32/34/33/32/36/37			Quick meals	34/35								
<u></u>	Seafood		Pork		Confirmed produce wall at ex	it 33/3(
	33/35		34-35		product number of							
	33/33	OF		INE ACTION	ic .							
Item	AN INSPECTION OF YOUR EST		SERVATIONS AND CORRECT: ENT HAS BEEN MADE. YOUR ATTEN		CTED TO THE CONDITIONS OBSERVED	AND						
Number	NOTED BELOW: temps in F											
42	Minor cleaning needed											
W	To address raindrop co											
	Using wipes quats for surfaces - 200'ppm											
W	Watch stickers on plas	tic. Curt	ains in wic difficult to clean									
34	SmallGap at bottoms of	of roll dov	vn door in back room									
W	Watch mop area and c	leaning	hang mops to dry									
44	To clean debris at load	ling dock	(
44	Dumpster missing one door											
	Produce COOL on boxes , bags or sign											
	Cabbage cool labeling on signs also tomatoes											
7/cos	Checking for dented ca	ans whe	n stocking - found one and	pulled								
7/cos	Keeping an eye on page	ckages fo	or seals - found 2 with brok	en seals h	nam							
42	To clean spills in cases where needed Ex chicken case											
42	To clean egg cart in wic											
	Watch area under milk	for spills	3									
07	Pulled one large ham wirh broken seal											
29	To add thermo to warmest location.											
	Baby food dates look good											
	Watch for dented cans											
46	Paper towels in rr and											
45	General cleaning needed in back storage room											
	To another of the same a located in superconduction											
	To send pics of thermos located in warmest location											
Received	hv:		Print:		Title: Person In Charge/ Own	er						
(signature)	See ahov	/ P			Time. I cison in charge Own	~-						
Inc	See abov Kelly kirkpa		Dutate									
Inspected (signature)	r by: Kolla biska	traich	Print:									
	Kewy Mi Mpu	n un			Samples: Y N # colle	cted						