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

Date: 09/12/202	Time in: 2:30	Time out: 3:45	Fs 94							Food Managers Food Handlers Page 1 of _	2
	ection: 1-Routine	2-Follow Up			4-]	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCO	RE
Establishment Na	me:		Contact/Owner	-						* Number of Repeat Violations:	_
Aldi Foods no Physical Address			Aldi control :		Нос	ad.		G	rong	✓ Number of Violations COS: e trap / waste oil : Follow-up: Yes 9/91//	Α
3251 North Goliad		Ecola	ab 09/12/2022		Na	Ju		Na		No Z	_
Compliance	Status: Out = not in co	ompliance IN = in co	ompliance N	O = not o						plicable $COS = corrected on site NA, COS Mark an Ma$	ch
Mark the appropria										o, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
Compliance Status	. 1			R	Co	ompl I	iance N	Stat N	C	-	R
U N O A O		nperature for Foo legrees Fahrenheit)			U	N	0	A	o s	Employee Health	
	1. Proper cooling time	and temperature							b	12. Management, food employees and conditional employees;	Т
						V				knowledge, responsibilities, and reporting	
	2. Proper Cold Holding See	g temperature(41°F	7/ 45°F)			_				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	3. Proper Hot Holding	temperature(135°E	7							Policy at arrival	_
		<u> </u>								Preventing Contamination by Hands	
	4. Proper cooking time	•				/				14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating pro Hours)	cedure for hot hold	ling (165°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, proce	duras la racorda							No food handling	L
	o. Time as a rubiic rie	aiui Colitioi, proce	dures & records	Ш						Highly Susceptible Populations	
	Ar	proved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	7. Food and ice obtained	ed from approved s	ource: Food in								-
3	good condition, safe, a	nd unadulterated; p								Chemicals	
	destruction Pulled										
	8. Food Received at pr Checking with	-						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						. 1				18. Toxic substances properly identified, stored and used	╁
	9. Food Separated & pr	n from Contamina				V				Watch for labels	
	preparation, storage, di		during rood							Water/ Plumbing	
	10. Food contact surface		s; Cleaned and	\forall					ļ	19. Water from approved source; Plumbing installed; proper	
	Sanitized at Na	ppm/temperature				~				backflow device	
	11. Proper disposition reconditioned	of returned, previou	usly served or							20. Approved Sewage/Wastewater Disposal System, proper disposal	
										•	┺
0 I N N 0				R R	0	I	N	N	С	rective Action within 10 days	R
U N O A C		n of Knowledge/ P			U T	N	О	A	o s	Food Temperature Control/ Identification	
	21. Person in charge prand perform duties/ Ce					/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	1 cfm 22. Food Handler/ no u	inauthorized persor	ns/ personnel					_		28. Proper Date Marking and disposition	+
	PP							V		29. Thermometers provided, accurate, and calibrated; Chemical/	+
	Safe Water, Reco	ordkeeping and Fo Labeling	ood Package		2					Thermal test strips	
	23. Hot and Cold Water	er available; adequa	ate pressure, safe							Probe on site to add hanging in service Coolers	
										Permit Requirement Prerequisite for Operation	:
	No prep 95 f 24. Required records a	vailable (shellstock	tags; parasite	H						Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	;
			tags; parasite			'					
	24. Required records a destruction); Packaged Conformance	Food labeled with Approved Pr	rocedures			•				30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) JC Lovejoy	Print:	Title: Person In Charge/ Owner store manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nment Name: North	Physical A	ddress: North Goliad	City/State: Rockwal	I	License/Permit # 9445	Page 2 of 2			
7 (101)	101111	02011	TEMPERATURE OBSERVA		<u>'</u>	3 1 13				
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Loca	ation_	<u>Temp</u>			
Instacart fridge a		39	Poultry wall							
	Fridge B	38	33/34/35/36							
	Freezer A	1.0-5.6	Beef/ pork/ seafood	b						
	WIF	.3–3	35/36/39/37							
Wic			Cheese and del	<u>i</u>						
	Meat area	31	34/37/40/31/39							
Fro	ozen bunkers		Veggie Wall unit							
2.2/.9/3.	.8/ 11/-14/-6.6/-4/ -5.5 /5.9-3.6		35/41/40/39							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI ENT HAS BEEN MADE, YOUR ATTEN			THE CONDITIONS OBS	SERVED AND			
Number	NOTED BELOW: temps in F									
44	Extra cleaning needed behind and around dumpster									
	No food prep on site									
14/	Hot water in rr 95 F / to provide paper towels in restrooms Discussed having a thermo in the warmest location in reach in coolers									
W	_			CH III COO	iers					
45 W	Need to clean spills up		_	r broad of						
45			nat is not washable in wif fo	r breau e	ι.					
45		To clean under shelving and pallets where needed Wetch for broken apple on mosts Ex basen etc (pulled appear)								
37	Watch for broken seals on meats Ex bacon etc (pulled several Nugget bunker -ready to be defrosted									
01	To have thermos in fre									
07	Watch for broken sea									
	Cool labeling on box,		•							
07			ne and one without label							
Received (signature)	dby: See abou	/ <u>O</u>	Print:			Title: Person In Char	rge/ Owner			
T	<u> </u>	/ C	D.:							
Inspecte (signature)		utríck	RS Print:							
	J 1					Samples: Y N	# collected			