| Followup | | | | | | | City of | Roo | ckw | | | tion Report | ing | | |
|-------------|--|---|----------|--------|---|-------------------------|--|-------------|--|-----------------------|--|---|---|--|---|
| | Date: Time in: Time out: License/Per 09/18/2023 12:58 12:41 Fs 94 | | | | | | | | | | | | $\begin{array}{c c} Food Managers \\ Pp \\ Pp \\ Pp \\ Page \underline{1} \\ of \\ \end{array}$ | 2 | |
| | Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N | | | | | | | | | | gatio | n | 5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations: | ORE | |
| Al | Aldi North Aldi | | | | | | i vuine | | | | | - | ✓ Number of Violations COS: 7/02/ | Ά | |
| | Physical Address: Pest control : 3251 N Goliad st Orkin 08/4/2023 | | | | | | Hood Grease tr Na Na | | | | | ase trap / waste oil : Follow-up: Yes / //30/ No | | | |
| M | | | | | | | $\mathbf{O} = \mathbf{n}$ \mathbf{V} in | | | | | | applicable $COS = corrected on site NO, NA, COS Mark an \sqrt[4]{in appropriate box for R}$ | tch | |
| Co | Priority Items (3 Points) violations | | | | | | s Req | | | <i>ediat</i> plian | | | · · · · · · · · · · · · · · · · · · · | | |
| O U T | I N N C N O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | R | C T | D 1 | | Ν | С | | | | | |
| | | ~ | | ٥ | 1. Proper cooling time and temperature | | | | | | | | | Management, food employees and conditional employees; knowledge, responsibilities, and reporting | Т |
| | | • | | | 2. Proper Cold Holding temperature(41°F/45°F) | | | | _ | | | | - | 13. Proper use of restriction and exclusion; No discharge from | |
| | ~ | | | | See | | | | | V | | | | eyes, nose, and mouth Policy posted in break room | |
| | | | / | | 3. Proper Hot Holding temperature(135°F) | | | | | | | | Preventing Contamination by Hands | | |
| | | | / | | 4. Proper cooking time a | <u>^</u> | (1 (50)) | | | | | | | 14. Hands cleaned and properly washed/ Gloves used properly | |
| | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | | 15. No bare hand contact with ready to eat for alternate method properly followed (APPRO | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_{1} , N_{2} ,) | | |
| | 6. Time as a Public Health Control; procedures & records Storage stocking | | | | | | | | _ | 1 | Highly Susceptible Populations | | | | |
| | | | | | | proved 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 See canned | | | | | | | <u> </u> | | Chemicals | |
| | . / | | | | 8. Food Received at pro | oper temperature | | | | | | | | 17. Food additives; approved and properly stored; Washing Fruits | - |
| | | | | | Laser thermo u | | | | | | | ~ | | & Vegetables 18. Toxic substances properly identified, stored and used | _ |
| | | | | | 9. Food Separated & pro | n from Contaminati | | | | V | | | | 10. Toxic substances property identified, stored and used | |
| | | | | | preparation, storage, dis | | | | | | | Water/ Plumbing | | | |
| | ~ | | | | 10. Food contact surface Sanitized at <u>Na</u> | ppm/temperature | la | | | v | | | | 19. Water from approved source; Plumbing installed; proper backflow device Watch | |
| | | ~ | _ | | 11. Proper disposition o reconditioned | • | - | | | · | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |
| O U | I N | N O | N A | C O | | ority Foundation | | Dints) R | (| 0 1 | _ | | С | | R |
| T | 1 | 0 | ^ / | s | 21. Person in charge pre and perform duties/ Cer | esent, demonstration | of knowledge, | | | | | | s | | |
| | | | ~ | | 22. Food Handler/ no ur | nauthorized persons/ | personnel | | _ | | | ~ | • | 28. Proper Date Marking and disposition | |
| | Safe Water, Recordkeeping and Food Package Labeling | | | | | | v | / | ľ | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser and probe | | | | |
| | ~ | | | | 23. Hot and Cold Water | r available; adequate | pressure, safe | | | | | | | Permit Requirement, Prerequisite for Operation | |
| | ~ | | | | 24. Required records av destruction); Packaged I | | ags; parasite | | | V | / | | | 30. Food Establishment Permit (Current/ insp sign posted) Posted | |
| | | | | | 25. Compliance with Va | | Process, and | | - | Т | | | | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly | - |
| | ~ | | | | HACCP plan; Variance processing methods; ma Log book on iPad 2 | anufacturer instruction | ons | | | v | | | | supplied, used 32. Food and Non-food Contact surfaces cleanable, properly | |
| | | | | | Cons | sunter Auvisor y | | | | V | | | | designed, constructed, and used | |
| | ~ | | | | 26. Posting of Consume foods (Disclosure/Remi On packaging | | | | | | | ~ | • | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided | |
| 0 | Ι | N | N | С | Core Items (1 Poin | nt) Violations Req | uire Corrective | e Actio | | ot to | | | | Days or Next Inspection , Whichever Comes First | R |
| U T | N | 0 | A | 0 S | | of Food Contamina | | | τ | | N O | | | Food Identification | |
| | ~ | | | | 34. No Evidence of Inse animals | | | | | | V | 1 | | 41.Original container labeling (Bulk Food) | |
| | ~ | | | | 35. Personal Cleanliness | | | | | T | - | | | Physical Facilities 42. Non-Food Contact surfaces clean | |
| 1 | | | | | 36. Wiping Cloths; prop Using peroxide 37. Environmental conta Condensation | tamination | d contact | + | 1 | V | | | ┢ | 42. Non-Pool Contact surfaces clean43. Adequate ventilation and lighting; designated areas used | + |
| | | ~ | | | 38. Approved thawing n | | | | ۷ | ٨ | ╡ | | | 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster | ╈ |
| | | | | | - | er Use of Utensils | | | 1 | | | | | 45. Physical facilities installed, maintained, and clean | |
| | ~ | | | | 39. Utensils, equipment dried, & handled/ In use Watch | se utensils; properly | used | | 1 | | | | | 46. Toilet Facilities; properly constructed, supplied, and clean Need paper towels | |
| | ~ | | | | 40. Single-service & sin and used | ngle-use articles; pro | periy stored | | | | ~ | , | | 47. Other Violations | |

Retail Food Establishment Inspection Report

City of Rockwall

| Beceived by: Jay Lovejoy | 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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| Establishi Aldi N | ment Name: North | Physical A 3251 | ^{ddress:} N Goliad | City/State: Rockwal | I | License/Permit # Page 2 of FS 9445 | | <u>2</u> of <u>2</u> | | | | |
|---|---|-----------------|--------------------------------|---|-------------------|------------------------------------|----------|----------------------|--|--|--|--|
| Térme/Term | | Tomp | TEMPERATURE OBSERVA | | Item/Location | | | Toma F | | | | |
| Item/Loc | e coolers instacart | <u>Temp F</u> | Item/Location | <u>Temp F</u> | | | | <u>Temp F</u> | | | | |
| | | 38/37 | | | Produce/ salads | | S / | | | | | |
| 2 | door freezer | -8.2 | 33-38 | | 35/36/39/40 | | | | | | | |
| | Wif | -8.1 | Fish | 34-37 | Quick meals | | | Defrost | | | | |
| Freez | zer spots bunkers | | Deli meat | | Recovered to 34-3 | | | | | | | |
| -5,-10,- | 9.8,-9.4,-7.8,-10,-9,-8,-2, | | 34/36/38/40 | | | | | | | | | |
| | Dairy wic | | Cheese | 36-38 | | | | | | | | |
| 37/37 | 7/37/35/39/33/34 | | Deli | 36-39 | | | | | | | | |
| Chi | cken wall unit | 34-36 | Meat wic | 33 | | | | | | | | |
| OBSERVATIONS AND CORRECTIVE ACTIONS | | | | | | | | | | | | |
| Item Number | ItemAN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F | | | | | | | | | | | |
| | Best to always store carton of shelled eggs on the bottom in the reach in coolers | | | | | | | | | | | |
| 45 | To clean floor in wif un | | | | | | | | | | | |
| 37 | Small raindrop condensation on ceiling in wif | | | | | | | | | | | |
| 42 | Restroom hot water 80 / need paper towels to exit Clean spills in freezer bunkers where needed | | | | | | | | | | | |
| 45 | To clean spills etc und | | | | | | | | | | | |
| | • | | product , packaging or sig | In | | | | | | | | |
| | Baby formula dates lo | | | <u>, </u> | | | | | | | | |
| 07 | Watch for dented cans | s - pulled | cherry filling / pumpkin / so | oup | | | | | | | | |
| | Keep an eye on roll do | oors botto | om - weather stripping | | | | | | | | | |
| 45 | GeneralCleaning unde | er pallets | where needed | | | | | | | | | |
| | Watch area around dumpsters | | | | | | | | | | | |
| 14/ | Taking temps with laser | | | | | | | | | | | |
| W Watch and address stickers on plastic curtains going into wic | | | | | | | | | | | | |
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| | | | | | | | | | | | | |
| Received (signature) | See abov | /e | Print: | | | Title: Person In Charge/ | Owner | | | | | |
| Inspected (signature) | | ıtríck | \sqrt{RS} Print: | | | a 1 | | | | | | |
| Form EH-06 | 6 (Revised 09-2015) | | | | | Samples: Y N # | collecte | bd | | | | |