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

	ate:					e out:	License/P								st. Type	Risk Category		. 2
	01/06/2021						FS 8			_			_	_	PP	Low	Page 1 of	
Е	stabli	ishn	nent	Nan	e:	Follow Up Cont	3-Compla tact/Owner N		4-	-Inve	estig	atioi	n	5-CO/Construction * Number of Re	epeat Viola		TOTAL/SCO	ORE
_	VS hysic				h	Pest contr	rol ·		Но	od		G	reasi	✓ Number of Vi e trap :		OS: Follow-up: Yes	3/97/	Ά
	Ğolia	ıd				Terminix m	onthly		Na			Na	1	·		No 🗾		
Μ					tatus: Out = not in compliance points in the OUT box for each nu	umbered item	Mark •	0 = not $in a$						oplicable COS = co. O, NA, COS	orrected on s Mar		olation W-Wa ate box for R	ıtch
C	ompli	ianc	e Sta	tus	Priority It	tems (3 Points	s) violations	Requi	_		<i>diate</i> lianc			ive Action not to exc	ceed 3 day	28		
O U T	I N	N O		C O S	Time and Temperatu (F = degrees)		ety	R	O U T	N	N O		C O S		Empl	oyee Health		R
1		./	,	3_	Proper cooling time and tem				_1		,		5	12. Management, fo knowledge, respons			employees;	
					2. Proper Cold Holding temper	rature(A1°F/ A5°I	3)			•				13. Proper use of re-		1 0	charge from	4
	/				See	rature(+1 17 +3 1	.,			/				eyes, nose, and mor	uth		•	ו
		/			3. Proper Hot Holding tempera	ature(135°F)										tamination by Har		
		/	•		4. Proper cooking time and ten	mperature				/	,			14. Hands cleaned	and proper	ly washed/ Gloves u	ised properly	
		/	,		5. Proper reheating procedure Hours)	for hot holding (	165°F in 2				/			15. No bare hand coalternate method pro				
		. /	,		6. Time as a Public Health Cor	ntrol; procedures	& records							No direct hand	dling	`		
		V												16. Pasteurized food		eptible Populations ohibited food not of		
					Approved	l Source						~		Pasteurized eggs use	ed when re	quired		
	/				7. Food and ice obtained from good condition, safe, and unad destruction								Cl	nemicals				
	ļ- 				8. Food Received at proper ten	nperature		$\parallel$						17. Food additives;	approved a	and properly stored;	Washing Fruits	
	<b>'</b>				Check at arrival							<b>'</b>		& Vegetables				
					Protection from					/	,			18. Toxic substance	es properly	identified, stored an	id used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												Water	·/ Plumbing				
	<b>✓</b>				10. Food contact surfaces and Sanitized at Na ppm/te		eaned and			<b>/</b>	,			19. Water from appr backflow device	roved sour	ce; Plumbing install	ed; proper	
		/	,		11. Proper disposition of return reconditioned Discarde	ned, previously so	erved or			/	,			20. Approved Sewa disposal	ige/Wastew	vater Disposal Syste	m, proper	
	Priority Foundation Items (2 Poin						ints) ı	_	_			Cor	rrective Action withi	in 10 days				
O U T	I N	N O	N A	OOS	Demonstration of Kn	owledge/ Person	mel	R	U T	N	N O	N A	C O S	Food Te	emperatur	e Control/ Identific	eation	R
	/				21. Person in charge present, d and perform duties/ Certified F					/	,		.5	27. Proper cooling r			quate to	
					PP 22. Food Handler/ no unauthor	rized persons/ per	rsonnel							Maintain Product To 28. Proper Date Ma				+
	~				Pp	sing and Food D	nalraga				<i>V</i>			29. Thermometers p	provided, a	ccurate, and calibrat	ed; Chemical/	+
Safe Water, Recordkeeping and Food Package Labeling								<b>'</b>				Thermal test strips In all coolers						
	10				23. Hot and Cold Water availa 105								1			Prerequisite for O		
L	•	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						~				30. Food Establish Need 2021						
					Conformance with Ap 25. Compliance with Variance	, Specialized Pro	cess, and							31. Adequate handw		pment, and Vendin cilities: Accessible a	-	
			~		HACCP plan; Variance obtain processing methods; manufact		.1			~				supplied, used				
					Consumer	Advisory				~	,			32. Food and Non-fo			e, properly	
			~		26. Posting of Consumer Advi foods (Disclosure/Reminder/B						~			33. Warewashing Fa Service sink or curb			used/	
0	I	N	N	С	Core Items (1 Point) Via	olations Requir	e Corrective	Action	Noi		Exce		0 Da	ys or Next Inspection	on , Which	never Comes First		R
U T	N	0	A	o s	Prevention of Food				U	N	0	A	o s			dentification		
	~				34. No Evidence of Insect contanimals					~				41.Original containe CommercialO		(Bulk Food)		
	~				35. Personal Cleanliness/eating		acco use							42.35	•	cal Facilities		
	36. Wiping Cloths; properly used and stored				Ш	1					42. Non-Food Conta				$\perp$			
	37. Environmental contamination				Ш		~				43. Adequate ventils				$\perp$			
		/			38. Approved thawing method					~	_			44. Garbage and Re		• •		$\perp$
					Proper Use		1		1					45. Physical facilities See				$\perp$
	~				39. Utensils, equipment, & line dried, & handled/ In use utens	sils; properly used	1		1					46. Toilet Facilities: Men's need	d dispe		a, and clean	
	/				40. Single-service & single-use and used	e articles; proper	ly stored				<b>~</b>			47. Other Violations	s			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by:  Johnny Fortenberry	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: CVS North	Physical A  N Gol		City/State: <b>Rockwa</b> l	I	License/Permit # FS 8424	Page <u>2</u> of <u>2</u>				
		TEMPERATURE OBSERVAT	TIONS	_						
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	<u>ion</u>	Temp				
Milk cooler FS 1		FS 6 non Tcs	40							
36-40F		Wine/ coke coole	r 35/39							
Tcs Juice cooler FS 2		FS 8 beer	31							
34-36		Ice cream freeze	r -9							
Water non Tcs FS 3	42	Blue bell freezer	· -1							
FS 4 Fuji cooler	34									
Coffee cooler FS 5										
41 /39										
		BSERVATIONS AND CORRECTI								
Item AN INSPECTION OF YOUR ES Number NOTED BELOW:	STABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSE	ERVED AND				
42 Clean inside milk cool	er									
42 Clean fan guards in w	ater cool	er								
42 Clean inside FS 5, FS	6 6 , fs 8									
45 Watch items on floor i	n back ro	oom and keep floor under s	helving cl	ean						
Watch for any gaps a	t back do	oor								
46 Hot water in RR 105 -	need pa	per towel dispenser in men'	s restroor	n						
Baby formula dates lo	Baby formula dates look good Using quats product for sanitizing common surfaces - non food contact									
Using quats product for										
Facility is prepacked of	only									
Received by: (signature)		Print:			Title: Person In Charg	ge/ Owner				
See abou	<u>/e</u>									
See above the signature See ab	atríck	Print:			Samples: Y N	# collected				