

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report  
City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 01/13/2023	Time in: 2:22	Time out: 3:01	License/Permit # Fs 7808	Food handlers Pp	Food managers Pp	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: CVS pharmacy 7464			Contact/Owner Name: CVS		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 1220 horizon			Pest control : Dynasty quarterly	Hood Na	Grease trap/ waste oil Na	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> <b>Pics</b>
<b>6/94/A</b>						

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark  in appropriate box for IN, NO, NA, COS Mark an  in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days							
Compliance Status			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
OUT	IN	NO	NA	COS			
					1. Proper cooling time and temperature		
					2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>		
					3. Proper Hot Holding temperature(135°F)		
					4. Proper cooking time and temperature		
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
					6. Time as a Public Health Control; procedures & records		
<b>Approved Source</b>							
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		
					8. Food Received at proper temperature <b>Need. Thermo to check see 29</b>		
<b>Protection from Contamination</b>							
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Store eggs low		
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature		
					11. Proper disposition of returned, previously served or reconditioned		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Employee Health				R
OUT	IN	NO	NA	COS			
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>No food prep</b>		
<b>Preventing Contamination by Hands</b>							
					14. Hands cleaned and properly washed/ Gloves used properly		
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )		
<b>Highly Susceptible Populations</b>							
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
<b>Chemicals</b>							
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					18. Toxic substances properly identified, stored and used		
<b>Water/ Plumbing</b>							
					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>		
					20. Approved Sewage/Wastewater Disposal System, proper disposal		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS			
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>PP</b>		
					22. Food Handler/ no unauthorized persons/ personnel <b>PP</b>		
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							
					23. Hot and Cold Water available; adequate pressure, safe		
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>		
<b>Conformance with Approved Procedures</b>							
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		
<b>Consumer Advisory</b>							
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On packages		

Compliance Status			Food Temperature Control/ Identification				R
OUT	IN	NO	NA	COS			
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					28. Proper Date Marking and disposition		
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
<b>Permit Requirement, Prerequisite for Operation</b>							
					30. Food Establishment Permit (Current/ insp sign posted ) <b>To post permit when receives</b>		
<b>Utensils, Equipment, and Vending</b>							
					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>No food prep</b>		
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

Compliance Status			Prevention of Food Contamination				R
OUT	IN	NO	NA	COS			
					34. No Evidence of Insect contamination, rodent/other animals		
					35. Personal Cleanliness/eating, drinking or tobacco use		
					36. Wiping Cloths; properly used and stored <b>Not using</b>		
					37. Environmental contamination <b>Watch</b>		
					38. Approved thawing method		
<b>Proper Use of Utensils</b>							
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch</b>		
					40. Single-service & single-use articles; properly stored and used		

Compliance Status			Food Identification				R
OUT	IN	NO	NA	COS			
					41. Original container labeling (Bulk Food)		
<b>Physical Facilities</b>							
					42. Non-Food Contact surfaces clean <b>:see</b>		
					43. Adequate ventilation and lighting; designated areas used		
					44. Garbage and Refuse properly disposed; facilities maintained		
					45. Physical facilities installed, maintained, and clean <b>See</b>		
					46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>		
					47. Other Violations		

