	ir			of\$50.00 is Ifter 1 st	Ret		City of ∣	Rocl	kw		: In	sp	ect	ion Report		First aid Allergy p Vomit clea	olicy/traini an up	ng
Date: 01/1	0/2	20	22	Time in: 3:40	Time out: 4:08		License/P									Food managers	Page $\underline{1}$ of	2
				tion: 🖌 1-Routine	2-Follow		3-Compla	int	_	Inve	estig	atio	n	5-CO/Constru	ction	6-Other	TOTAL/SCO	RE
Establ CVS						Cont Cvs	act/Owner l	Name:						★ Number of Re✓ Number of Vi				٨
Physic N Golia		ddre	ess:			Pest contr entokil m			Ho Na	od		G Na		se trap :		Follow-up: Yes	2/98//	A
	Com			tatus: Out = not in con	mpliance IN =	in complia	nce N	$\mathbf{O} = \mathrm{not}$	obser		N	$\mathbf{A} = \mathbf{r}$	10t ap	pplicable COS = co	prrected or	n site $\mathbf{R} =$ repeat vi	olation W- Wat	ch
Mark t	he ap	prop	riate	points in the OUT box for	each numbered	l item	Mark							0, NA, COS tive Action not to exc		ark an v in appropri ays	iate box for R	
Compliance Status Time and Temperature for Food Safety 0 I N N C						R	C	Compliar O I M		I N ([•	R			
U N O A O T S (F = degrees Fahrenheit)					U T	U N O A O Employee Health T S 12. Management, food employees and conditional					1							
1. Proper cooling time and temperature							~	'			knowledge, respons			r employees,				
2. Proper Cold Holding temperature(41°F/ 45°F)						,	13. Proper use of restriction and exclusion; No discharge fro eyes, nose, and mouth					scharge from						
	3. Proper Hot Holding temperature(135°F)					Policy						_						
	4. Proper cooking time and temperature			+		Preventing Contamination by H							+					
	 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 						V	15. No bare hand contact with ready to eat foods						_				
	Hours)							alternate method properly followed (APPROVI No food contact					OY. N)					
	6. Time as a Public Health Control; procedures & records						Highly Susceptible Population						ceptible Populations	5				
				Ap	proved Sourc	e						~		16. Pasteurized food Pasteurized eggs us		prohibited food not of required	ffered	
w	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pulled one bottle of baby formula swollen					1		Chemicals										
				8. Food Received at pro									,		approved	and properly stored	; Washing Fruits	T
w				Vendors place int	o coolers	/ to che	ck temp					~		& Vegetables				_
					from Contan		a fa a d			~				18. Toxic substance	es properi	ly identified, stored a	nd used	_
~				9. Food Separated & propreparation, storage, dis	•		g 100d								Wat	ter/ Plumbing		
~				10. Food contact surface Sanitized at <u>Na</u>	ppm/temperat	ure				~	,			backflow device	/ed	urce; Plumbing instal		
	~			11. Proper disposition or reconditioned Disc	of returned, pre ard/ dar					~	,			20. Approved Sewa disposal	ige/Waste	ewater Disposal Syste	em, proper	
				Prie	ority Found	lation It	ems (2 Po							rrective Action withi	in 10 day	ys		<u> </u>
O I U N T	N O	N A	C O S	Demonstration	ı of Knowledg	ge/ Person	nel	R	O U T	Ν	N O	N A	C O S	Food Te	emperatu	ure Control/ Identifi	cation	R
~				21. Person in charge pre and perform duties/ Cer Pp						~	,			27. Proper cooling r Maintain Product Te		sed; Equipment Ade	equate to	
~				22. Food Handler/ no un Pp	nauthorized pe	ersons/ per	sonnel					~		28. Proper Date Ma	rking and	d disposition		
				Safe Water, Reco	rdkeeping and Labeling	d Food Pa	ickage			~	•			29. Thermometers p Thermal test strips In coolers		accurate, and calibra	ted; Chemical/	
~				23. Hot and Cold Water	r available; ade	equate pre	ssure, safe							-	-	nt, Prerequisite for C	-	
		1		24. Required records av destruction); Packaged		tock tags;	parasite		w	~				30. Food Establish To post 202		rmit (Current/ insp	sign posted)	
				Conformance v 25. Compliance with Va						T	1		r			acilities: Accessible a	0	_
		~		HACCP plan; Variance processing methods; ma	obtained for s	specialized				~	•			supplied, used	, usining 1		and property	
				Cons	sumer Adviso	ory				~	,			32. Food and Non-f designed, constructed		tact surfaces cleanabl sed	e, properly	
~				26. Posting of Consume foods (Disclosure/Remi Commercial product	inder/Buffet Pl							~		33. Warewashing Fa Service sink or curb		installed, maintained g facility provided	, used/	
	3.7	N		Core Items (1 Poin	nt) Violation	s Require	e Corrective							ays or Next Inspectio	on , Whi	chever Comes First	ţ	
O I U N T	N O	N A	C O S	Prevention	of Food Conta	amination	I	R	O U T	Ν	N O	N A	C O S		Food	Identification		R
V				34. No Evidence of Inse animals Watch								~		41.Original contained	er labelin	ng (Bulk Food)		
~				35. Personal Cleanlines	-	-	acco use									sical Facilities		
~				36. Wiping Cloths; prop Using spray fo	r surface	stored S			1					42. Non-Food Conta See				
1			[37. Environmental cont Shelving						~				43. Adequate ventil	ation and	l lighting; designated	areas used	
	~	_		38. Approved thawing r						~	'			ç		perly disposed; facilit		
				•	er Use of Uten				V	N N				Watch		ed, maintained, and c		1
~				39. Utensils, equipment dried, & handled/ In us See	se utensils; pro	perly used	l			~				46. Toilet Facilities Equipped		y constructed, supplie	ed, and clean	
~				40. Single-service & sin and used See	igle-use article	es; properl	y stored				~			47. Other Violations	s			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Johnny Fortenberry	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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Establishment Name: CVS NORTH	Physical A N Gol		City/State: Rockwal		License/Permit # FS 8424	Page <u>2</u> of <u>2</u>						
Item/Location	Tom: F	TEMPERATURE OBSERVA		Item/I	ion							
Coolers	<u>Temp F</u>	Item/Location	Temp F	Item/Locat	<u>10n</u>	Temp F						
	07	Beer	31									
Dairy T	37	Ice cream freeze										
Tea	32	Ice cream 2	-8.9									
Flavored water	42.7											
Water	27											
Starbucks	34											
Pepsi	39											
Coke / wine	35											
Tá		SERVATIONS AND CORRECTI										
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO TH	IE CONDITIONS OBSI	ERVED AND						
Using reddy ice - locke	ed outsid	e										
		interiors where needed										
37 Shelving to be 6 inche				<u> </u>								
	Soap and towels and dryer in restrooms - doors push open now - so no hand contact to exit											
	Hot water 101 F great Raby formula swellen bettle pulled and will return to vender / diseard / damage											
	Baby formula swollen bottle pulled and will return to vendor / discard / damage Dates look good Hourly cleanings of commonly touched surfaces - using Lysol product											
°												
, <u> </u>	,		•									
(signature) See abov	/e	Print:			Title: Person In Char	ge/ Owner						
(signature) See abov Inspected by: (signature) Kelly kirkpo	ıtríck	\sqrt{RS} Print:			a 1 2 5	u 1 1						
Form EH-06 (Revised 09-2015)					Samples: Y N	# collected						