	Followup Fee of \$50.00 after First aid kit																			
					n	Retail Fo	od Esta	abli	shr	ne	nt I	ns	pe	cti	ion Report First aid kit					
	First Followup Ketan Food Esta														Allergy policy Vomit clean up					
C									City of Rockwall						all Employee health					
Date: Time in: Time out: License/Pe 8/7/24 9:32 10:12 FS-78													$\begin{array}{c c} CPFM & Food handlers \\ Dn & Dn & Page 1 of 2 \end{array}$	_						
				mec	tion: 1-Routine	2-Follow Up	3-Compla			O 4-Investigation				-r	Pp Pp Page - of 2 5-CO/Construction 6-Other TOTAL/SCORI					
Establishment Name:					ne:	Cont	act/Owner I				XNumber of Repeat Violations: 2	_								
CVS South 7464 Physical Address:					04	Pest control :			Hood				Grease trap :/ waste oil		te trap :/ waste oil Follow-up: Yes 4/96/A	١				
1220 Horizon Rockwall, Tx Dynasty Pest						$\mathbf{O} = \mathbf{n}$	_	l/a	.d	NA	N/a		$No \swarrow$ oplicable COS = corrected on site R = repeat violation W= Watch							
Ma	Mark the appropriate points in the OUT box for each numbered item Mark '								checl	kmar	k in aj	ppro	priat	te bo	ox for IN, NO, NA, COS Mark an \times in appropriate box for R	1				
Priority Items (3 Points) violations Compliance Status						Ĺ	juire	Co	mplia	nce	Stati	us								
U	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $				R		O U T		N O	N A	C O S	Employee Health	R							
			1. Proper cooling time and temperature					Ī						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	_			2. Proper Cold Holding temperature(41°F/45°F)					-	_	_	_			13. Proper use of restriction and exclusion; No discharge from					
	See See							•					eyes, nose, and mouth Policy							
					3. Proper Hot Holding to	er Hot Holding temperature(135°F)									Preventing Contamination by Hands					
					4. Proper cooking time a	• •									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 foods or approved alternate method properly followed (APPROVED Y_N_)					
					6. Time as a Public Hea	lth Control; procedures	& records								Highly Susceptible Populations					
		Approved Source												16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction CVS										Chemicals					
	~				8. Food Received at pro	oper temperature			_						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					Protection	from Contamination					/				18. Toxic substances properly identified, stored and used					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing					
	~		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>N/a</u> ppm/temperature				aned and								19. Water from approved source; Plumbing installed; proper backflow device City approved					
	11. Proper disposition of returned, previously served or reconditioned Discard							~				20. Approved Sewage/Wastewater Disposal System, proper disposal								
Priority Foundation Items (2 Po					oints R) vio	olatio 0		_	ire (Cor C		R							
Ŭ T	N	N O	N A	C O S		of Knowledge/ Person		ĸ		U T	N		A	o s	Food Temperature Control/ Identification	N				
	~				21. Person in charge pre- and perform duties/ Cer Pp	tified Food Manager (C	FM)			•	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
			22. Food Handler/ no un Pp					•			28. Proper Date Marking and disposition									
					Safe Water, Reco				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	_						
				23. Hot and Cold Water 103									Permit Requirement, Prerequisite for Operation							
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial										30. Food Establishment Permit/Inspection Current/ insp posted Posted and Current					
					25. Compliance with Va		cess, and		┥┝						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
		1	~		HACCP plan; Variance processing methods; ma		1								supplied, used					
					Cons	sumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used VCT tile					
					26. Posting of Consume foods (Disclosure/Remi										33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	I	N	N	С	Core Items (1 Poin	t) Violations Require	e Corrective	e Acti	ion N					_	ys or Next Inspection , Whichever Comes First	R				
U T	I N	N O	N A	C O S		of Food Contamination		K		U T		N O	N A	C O S	Food Identification	A				
	~				34. No Evidence of Inse animals	,] [~				41.Original container labeling (Bulk Food)					
\square	/			_	35. Personal Cleanlines		acco use								Physical Facilities					
	/				36. Wiping Cloths; prop N/A	-				1						★				
		/			37. Environmental conta										43. Adequate ventilation and lighting; designated areas used					
		/			38. Approved thawing r	method				(~				44. Garbage and Refuse properly disposed; facilities maintained					
					-	er Use of Utensils	1			1						*				
					39. Utensils, equipment dried, & handled/ In us					0	~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped and clean					
	~				40. Single-service & sin and used	ngle-use articles; properl	y stored					1	~		47. Other Violations					
1									<u>і </u>					[

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ben Epley	^{Print:} Ben Epley	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: South 7464	Physical A 1220	Horizon Rd	City/State: Rockwa	ll, Tx	License/Permit # Page 2 of FS-7808		2			
Item/Loc	ation	Тетр	TEMPERATURE OBSERVA	ATIONS Temp	Item/Loca	tion	Tem	n			
Beer o		52/64		Temp			Tem	P			
	lce	25									
lcec	ream freezers	15.1									
ſ	Milk cooler	39									
V	later cooler	38									
Coff	ee/sports drink	40									
S	oda cooler	45									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Number	AN INSPECTION OF FOOR ESTABLISHMENT HAS BEEN MADE. FOOR AFTENHION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
42	Ice prepackaged by Ready Ice										
42	Time to clean fan guards in coolers as needed To clean / replace carpet as needed										
32	To repair separated/br										
	Thermal in dairy coole										
	Dates checked on can		n complaiance								
	Dates checked on bab	y formula	a and foods, in complaian	се							
	Observed naked juice	tropical a	and blue machine expire d	ated July	2024						
	Restrooms equipped v	vater tem	p greater than 103 in eac	h room							
45	•		lving in back stock room								
	Great practice hanging										
W	Keep eye on wooden s	shelves in	1 back								
Received	by:		Print:			Title: Person In Charg	e/ Owner	_			
(signature)	See abov	<u>'e</u>	See ab	ove							
Inspected (signature)		ST	(Richar	d Hill		Samples: Y N	# collected	_			
Form EH-06	(Revised 09-2015)										