r e Fol	q u llow	i r	e d		of \$50.00 is ofter 1st		l Food Esta City of I	Roc	kw		In	spe	ecti			First aid k Allergy po Vomit clea Employee	olicy/traini n up	ng
	Date:         Time in:         Time out:         License/Per           01/05/2022         3:53         4:28         Need								st p	bei	rm	it F		5 7808 PP PP			2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N											1	5-CO/Construction     6-Other     TOTA     * Number of Repeat Violations:			TOTAL/SCO	RE	
_	CVS south 7464 Cvs								11-				✓ Number of Violations COS:		8/92/	Α		
	1220 Horizon Need info						Na				ase trap : Follow-up: Yes No COS				_			
Ν	Mark the appropriate points in the OUT box for each numbered item Mark						🗸 in a							x an √in appropria	lation W- Wat te box for R	ch		
C	Compliance Status							Requ	ire Immediate Corrective Action not to exceed 3 days Compliance Status									
O U T	Ν	I N N C Time and Temperature for Food Safety					R	O U T	Ν	N O	Α	C O S	Employee Health					
		~		1. Proper cooling time and temperature						~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
w	~	-			2. Proper Cold Holding te Two coolers not			~				13. Proper use of restric eyes, nose, and mouth	charge from					
			~	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands						ds		
		4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves					ly washed/ Gloves u	sed properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods o alternate method properly followed (APPROVED No food handling								
		6. Time as a Public Health Control; procedures & records								Highly Susceptible Populati								
					Approved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
3				<ul> <li>Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</li> <li>See attached</li> </ul>						<u> </u>								
	~				8. Food Received at prope To check	er temperature						~		<ol> <li>Food additives; appr</li> <li>Vegetables</li> </ol>	roved a	nd properly stored;	Washing Fruits	
_					Protection fr	rom Contamin	ation			~				18. Toxic substances pro Stored by mop sir		identified, stored and	d used	-
					9. Food Separated & prote preparation, storage, displ			Water/ Plumbing					/ Plumbing					
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature						19. Water from approved source; Plumbing in backflow device			ce; Plumbing installe	ed; proper	T					
		~			11. Proper disposition of r reconditioned	returned, previo	usly served or			~				20. Approved Sewage/V disposal	Vastew	ater Disposal Syster	n, proper	
		N	N	С	Prior	rity Foundat	ion Items (2 Po	ints)	violat 0		Req N		Cor	rrective Action within 10	0 days			R
O U T	I N	N O	N A	o s	Demonstration o	0		ĸ	U T	Ν	0	A	o s	Food Tempe	erature	e Control/ Identifica	ation	ĸ
	~		~		21. Person in charge prese and perform duties/ Certif Pp					~				27. Proper cooling meth Maintain Product Temp			quate to	
					22. Food Handler/ no una	d Handler/ no unauthorized persons/ personnel						~		28. Proper Date Marking	g and d	lisposition		
	Safe Water, Recordkeeping and Food Package Labeling						2					29. Thermometers provi Thermal test strips Place near doo						
	~				23. Hot and Cold Water a 100 in restrooms	5	_							-		Prerequisite for O		
	~				24. Required records avail destruction); Packaged Fo	ilable (shellstocl ood labeled	tags; parasite		W	~				30. Food Establishmen To post for pu		-	gn posted )	
			[		Conformance wit					I				Utensils,	, Equip	oment, and Vending	5	
			~		25. Compliance with Vari HACCP plan; Variance of processing methods; many	btained for spec	ialized			~				31. Adequate handwash supplied, used	ing fac	ilities: Accessible ar	nd properly	
					Consu	mer Advisory				~				32. Food and Non-food designed, constructed, a			, properly	
	~				26. Posting of Consumer A foods (Disclosure/Remind On commercial produ	der/Buffet Plate						~		Watch 33. Warewashing Facilit Service sink or curb clea			used/	+
					Core Items (1 Point)		equire Corrective	-						ys or Next Inspection,	Which	ever Comes First		
O U T	Ν	N O	N A	C O S	Prevention of	Food Contami	nation	R	O U T	Ν	N O	N A	C O S	I	Food Io	lentification		R
	~				34. No Evidence of Insect animals							~		41.Original container la	beling	(Bulk Food)		
L	~				35. Personal Cleanliness/e					1					•	al Facilities		
L	~				36. Wiping Cloths; proper Using peroxide	product	red		1					42. Non-Food Contact s See			reas used	_
W	/				37. Environmental contan Watch 38. Approved thawing me					~				<ul><li>43. Adequate ventilation</li><li>44. Garbage and Refuse</li></ul>				_
		~							-	~				44. Garbage and Refuse 45. Physical facilities in				_
					<b>Proper</b> 39. Utensils, equipment, &	Use of Utensils & linens; proper			1					45. Thysical facilities in See 46. Toilet Facilities; pro				_
	~				40. Single-service & single	utensils; proper	y used		1					47. Other Violations	,, c		,	
	~				and used	, articles, j					~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Jeremy Burkham	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

	nent Name: outh 7464	Physical A	<sup>ddress:</sup>	City/State: Rockwa	1	License/Permit #	Page	Page <u>2</u> of <u>2</u>			
0030		12201	TEMPERATURE OBSERVA		1						
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Loca	tion		<u>Temp F</u>			
Coole	Ϋ́S										
	Beer	42/29									
Fr	eezer foods										
	-3/-9										
	Dairy	34-36									
	Beverage	33/									
C	offee cooler	46/48									
S	oda cooler	39									
Item	OBSERVATIONS AND CORRECTIVE ACTIONS										
Number	AN INSPECTION OF FOUR LEFABLISHIMLAT HAS BEEN MADE. FOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Using reddy ice										
07	Watch for dented cans - two cans found to be dente										
07	Organic similac dated Sept 1										
42	To Clean inside refrigeration -shelving and fans guards walls etc										
29	Reminder about secondary thermos in all Tcs coolers										
	2 coolers not holding below 41										
07	Rice baby cereal dated Nov 30th 2021										
W	Shelving to be 6 inches from floor - several appear to be resided										
46			t room and appears that u	irinal is not	flushing						
45	Replace carpet squares where needed on sales floor										
Received (signature)	See ahov	/e	Print:			Title: Person In Char	ge/ Owner				
Inspected			Print:								
(signature)	See abov Kelly kirkpo	ıtríck	(RS			Samples: Y N	# collect	ed			
	(Povised 00 2015)		<b>I</b>								