

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
- Vomit clean up
- Employee health

Date: 01/05/2022	Time in: 3:53	Time out: 4:28	License/Permit # Need to post permit FS 7808	Food Managers PP	Food Handlers PP	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: CVS south 7464	Contact/Owner Name: Cvs	* Number of Repeat Violations: _____	8/92/A
Physical Address: 1220 Horizon		✓ Number of Violations COS: _____	
Pest control : Need info	Hood Na	Grease trap : Na	Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/> COS

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
				✓		✓					
				✓		✓					
W	✓										
				✓		Preventing Contamination by Hands					
				✓		✓					
				✓						✓	
				✓		Highly Susceptible Populations					
				✓						✓	
				✓		Chemicals					
3					✓					✓	
				✓						✓	
Protection from Contamination						Water/ Plumbing					
				✓		✓					
				✓		✓					
				✓		✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
				✓		✓					
				✓						✓	
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
				✓		2					
				✓		W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓		✓					
Consumer Advisory						Physical Facilities					
				✓		1					
				✓		✓					
				✓		✓					
				✓		1					
				✓		1					
				✓						✓	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
				✓						✓	
				✓		Physical Facilities					
				✓		1					
W	✓					✓					
				✓		✓					
Proper Use of Utensils						Other Violations					
				✓						✓	
				✓						✓	

