	ļu	ire				i0.00 is r 1st		I	Reta		ood E City					In	sp	ect	tion Report	ıg			
	Date: Time in: Time out: License/P 07/05/2022 1:13 1:48 Fs 78													Food handlers Food managers Na $Page 1 of 2$	Page <u>1</u> of <u>2</u>								
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							mplair	nt	4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SCOR	TOTAL/SCORE							
	abli 'S F				ne: 17464	1				Con CVs	itact/Ow S	vner Na	ame:						* Number of Repeat Violations: ✓ Number of Violations COS:	•			
Ph	ysica izon				-					est cont	trol :			Ho Na	od		G Na		se trap : Follow-up: Yes 5/95/A	ł			
пог		Com	plia	nce S	tatus:	Out = not in	comp	liance I		complia	ance	NO	= not		ved	N	-		applicable $COS = corrected on site R = repeat violation W- Watch$	h			
Ma						n the OUT box f	for ea	ch num	bered i	tem	N	Mark 🗸	/ in ap	pprop	riate	box f	for I	N, NO	O , NA , COS Mark an $$ in appropriate box for R				
Co	mpli	Priority Items (3 Points) violations pliance Status I N N C Time and Temperature for Food Safety						luons I	R		ompl		e Status										
U T	N	0	$ \begin{array}{c c} A & O \\ S \\ \end{array} \begin{array}{c} F = degrees \ Fahrenheit) \end{array} $						ĸ	U T	Ν	0		o s	Employee Health	R							
		1. Proper cooling time and temperature								~				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											
	~										~	eyes, nose, and mouth To post at hand sink											
		3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands									
			~			per cooking tim								~					14. Hands cleaned and properly washed/ Gloves used properly				
			~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)									alternate method properly followed (APPR				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
		_			6. Time as a Public Health Control; procedures & records										<u> </u>		<u> </u>		No handling	-			
															Γ.	[1	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
						A	Appr	oved So	ource						~				Pasteurized eggs used when required All dairy is pasteurized				
	~	 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Oak farms diary 						in							Chemicals								
	~					d Received at p		-			rad						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					10 0	heck tem	·				reu				. /		•		18. Toxic substances properly identified, stored and used				
					9. Foo	Protection of Separated &	-				ng food				V								
	/	preparation, storage, display, and tasting									-				Water/ Plumbing								
	~				Sanitiz	od contact surf zed at <u>Na</u>	_ pp	m/temp	peratur	e					~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned							r			~				20. Approved Sewage/Wastewater Disposal System, proper disposal								
0	I	N	N	С	_			- v			````	2 Poi	nts) v R	0	Ι	N	Ν	С		R			
U T	N	0	A	0 S	21 Pe	Demonstrati			U			dae		U T	N	0	A	O S					
	~					erform duties/ C		,				uge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Fo	od Handler/ no	una	uthorize	ed pers	sons/ pe	ersonnel						~		28. Proper Date Marking and disposition				
					Sa	afe Water, Ree		keeping .abeling		Food P	ackage			2			-		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Advised to get a food thermo to check food temps				
	~				23. Ho 114	ot and Cold Wa	ter a	vailable	; adeq	uate pr	essure, s	afe							Permit Requirement, Prerequisite for Operation				
					destru	equired records ction); Package	d Fo			ck tags	; parasit	e			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
	-				Cor	Conformance		h Appr	roved	Proced	lures				Ľ.				Utensils, Equipment, and Vending				
						ompliance with CP plan; Varian	Vari	ance, S	peciali	ized Pro	ocess, an	nd							31. Adequate handwashing facilities: Accessible and properly supplied, used				
			V			ssing methods;									V					l			
						Co	onsui	mer Ad	lvisory	y				w	r				32. Food and Non-food Contact <u>surfaces cleanable</u> , <u>properly</u> designed, constructed, and used				
- 1	_				26 Po	sting of Consu	mer	Advisor	ries: ra	w or m	nder coo	ked		vv					Watch - wooden shelving 33. Warewashing Facilities; installed, maintained, used/				
	~				foods	(Disclosure/Realised)											~		Service sink or curb cleaning facility provided				
	- T				Core	Items (1 Po	oint)	Viola	tions	Requir	re Corre	ective A							ays or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S		Preventio	n of i	Food C	Contar	ninatio	n		R	O U T	I N	N O	N A	C O S	Food Identification	R			
	~				34. No animal	DEvidence of In ls	nsect	contan	ninatio	n, rode	nt/other						/		41.Original container labeling (Bulk Food)				
	~					rsonal Cleanlin	iess/e	ating, d	lrinkin	ig or tol	bacco us	se							Physical Facilities				
	~				36. Wi	iping Cloths; p	roper	ly used	and st	tored				1					42. Non-Food Contact surfaces clean See				
W					^{37. En} Wat	vironmental co	ontarr	nination	L						~				43. Adequate ventilation and <u>lighting; designated areas used</u>				
		~				pproved thawin									~				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpsters				
				_		Pro	per 1	Use of 1	Utensi	ils				1					45. Physical facilities installed, maintained, and clean See				
1						ensils, equipme & handled/ In						d,		F	~			Γ	46. Toilet Facilities; properly constructed, supplied, and clean				
1	_	_		_	See	ngle-service &			/1 1	5		d			Ľ	_	_	_	47. Other Violations	<u> </u>			
	~				and us	U	Singl	e ase di		, proper	.1, 51010					~							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ben Epley	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Cvs rockwall	Physical A Horizo		City/State: Rockwal		License/Permit # 7808	2 of 2						
		TEMPERATURE OBSERVA	TIONS									
Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	ion		Temp F					
Beer cooler	46											
Beef cooler 2	39											
Freezer	8/10											
Milk cooler												
37/38/40												
Beverage cooler 1	37											
Beverage cooler 2	39											
Beverage cooler 3 soda	54											
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	IE CONDITIONS OBSE	RVED AN	ND					
42 Clean bottom pans ins	ide coole	ers where needed										
42 Clean inside ice coole	Clean inside ice cooler											
•	Clean spills in milk cooler											
	Observed thermo hangin in dairy cooler											
	Clean fans guards in coolers where needed											
	Cooler with Monster drinks etc is holding 54 F											
	To address gaskets on coolers where needed											
42 To clean plastic shelvi				_								
	•	carpet edge to prevent ac		1								
42 Coolers at end caps -		and towels and hot water	114 F									
			elvina to h	e washa	hle							
v	Minor cleaning under shelving in back room / reminder shelving to be washable Back door looks tight fitting - good											
Received by: (signature) Soc above		Print:			Title: Person In Charg	e/ Owner						
See anov												
(signature) See abov Inspected by: (signature) Kelly kirkpo	ıtríck	$\langle \mathcal{RS} $										
					Samples: Y N	# collecte	ed					