Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

V	First aid kit
	Allergy policy/training
닏	Allergy policy/training Vomit clean up Employee health
ш	Employee health

															<u> </u>	nealth	
	ate: 7/2	7/2	20	22	Time in: 1:05	Time out: <b>1:40</b>	I	se/Permit # wer 20	22	2 p	os	te	d F	FS 8424 Pp		Page <u>1</u> of <u>2</u>	
					tion: 1-Routine	2-Follow Up		nplaint	4-	Inve	stiga	atior		5-CO/Construction	6-Other	TOTAL/SCORE	
	tabli						Contact/Ow CVS	ner Name:						<b>★</b> Number of Repeat Vio ✓ Number of Violations			
	ysica				1	Pes	t control :		Но	od		Gı	rease	e trap//waste oil	Follow-up: Yes	4/96/A	
	Golia					Dyna	asty monthly		Na			Na		<b>F</b>	No 🗸		
M					tatus: Out = not in cor points in the OUT box for	прпансе	ompliance	NO = not of						plicable COS = corrected o	n site <b>R</b> = repeat vic	lation W- Watch	
IVI	ark u	е ар	ргор	rate										ive Action not to exceed 3 d		e box for K	
	mpli					(0 -			C	ompl	iance	e Stat	tus		,		
O U	I N	N O	N A	O		perature for Fo egrees Fahrenheit		R	U	N	N O	N A	C O	Em	ployee Health	R	
T S (r = degrees rannennen)  1. Proper cooling time and temperature									T				S	12. Management, food empl	oyees and conditional	employees;	
		/								/				knowledge, responsibilities,	and reporting		
					2. Proper Cold Holding	temperature(41°	F/ 45°F)							13. Proper use of restriction	and exclusion; No dis	charge from	-
	•									-				eyes, nose, and mouth Employee health po	licv		
			1		3. Proper Hot Holding to	emperature(135°	F)								ontamination by Har	ıds	
			•		4. Proper cooking time a	and temperature								14. Hands cleaned and prop	erly washed/ Gloves u	sed properly	-
			•		5. Proper reheating proc	edure for hot hol	ding (165°F in	2		~				15. No bare hand contact wi	th ready to eat foods o	r approved	_
			~		Hours)	caure for flot flot	ullig (105 1 lli					/		alternate method properly for			
					6. Time as a Public Hea	lth Control: proc	edures & reco	rds						No prep			
		~													ceptible Populations		
					Арр	proved Source						/		16. Pasteurized foods used; Pasteurized eggs used when		fered	
	1				7. Food and ice obtained	1 from approved	cource: Food is	2									
					good condition, safe, an	d unadulterated;	parasite	.							Chemicals		
					destruction Cvs dist	ribution cer	nter								O.10.1110415		
					8. Food Received at pro	_								17. Food additives; approve & Vegetables	d and properly stored;	Washing Fruits	
					check at arriva	by compa	any					•					
					Protection	from Contamin	ation			/				18. Toxic substances proper	ly identified, stored an	d used	
	/				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbin					ter/ Plumbing		
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na ppm/temperature					/				19. Water from approved so backflow device City approved	urce; Plumbing install	ed; proper	
					11. Proper disposition of	f returned, previo	usly served or							20. Approved Sewage/Wast	ewater Disposal Syste	m, proper	_
		V			reconditioned Disca	arded / da	amages							disposal			
					Prio	ority Foundat	ion Items (2		_	_		_	_	rective Action within 10 da	ys	,	
O U	I N	N O	N A	C O	Demonstration	of Knowledge/	Personnel	R	O U	N	N O	N A	C O	Food Temperate	ure Control/ Identific	ation	
Т		21. Person in charge present, demonstration of knowledge,				lge,	Т				S	27. Proper cooling method u	used: Equipment Ade	quota to	_		
	<b>'</b>				and perform duties/ Cert Pp 22. Food Handler/ no un							<b>'</b>		Maintain Product Temperature 28. Proper Date Marking an	ıre	quate to	_
	•				Pp							~		29. Thermometers provided		adı Chamiaal/	_
					Safe Water, Recor	Labeling			W					Thermal test strips To provide probe f			
	~				23. Hot and Cold Water	available; adequ	ate pressure, sa	ate						Permit Requiremen	nt, Prerequisite for O	peration	
					24. Required records avadestruction); Packaged I		k tags; parasite	;	w					30. Food Establishment Pe	ermit (Current/ insp s	ign posted )	
					destruction), I ackaged I	ood labeled			VV					To post			
	Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and			d		1				Utensils, Eq	uipment, and Vendin						
					HACCP plan; Variance	obtained for spec	cialized	u						supplied, used	acinties. Accessible a	nd property	
					processing methods; ma	nufacturer instru	ctions										
					Cons	umer Advisory			_					32. Food and Non-food Con		e, properly	
									2					designed, constructed, and u Shelving wooder	n and height		
	~				26. Posting of Consume foods (Disclosure/Remin Commercial							/	_	33. Warewashing Facilities; Service sink or curb cleanin	installed, maintained,	used/	
					Core Items (1 Poin	t) Violations R	equire Corre						_	ys or Next Inspection , Whi	chever Comes First		
U	I N	N O	N A	C O	Prevention of	of Food Contam	ination	R	O U	I N	N O	N A	C O	Food	Identification	R	1
Т				S	34. No Evidence of Inse	ect contamination	, rodent/other		Т			. /	S	41.Original container labelin	ng (Bulk Food)		1
$\vdash$				Į.				2									
1	<b>'</b>				animals Watch 35. Personal Cleanliness	s/eating. drinking	or tobacco use										
	<b>'</b>				35. Personal Cleanliness	<u> </u>					,				sical Facilities		
	ソソソ					<u> </u>			1					42. Non-Food Contact surfa See attached			
	\ \ \ \				35. Personal Cleanliness	erly used and sto			1	<b>/</b>				42. Non-Food Contact surfa	ces clean	areas used	
	\ \ \ \				35. Personal Cleanliness 36. Wiping Cloths; prop	perly used and sto				•				42. Non-Food Contact surfa See attached	ces clean d lighting; designated a		_
	ン ン ン	<b>✓</b>			35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing n	perly used and sto	red		1 W	•				42. Non-Food Contact surfa See attached 43. Adequate ventilation and 44. Garbage and Refuse pro	ces clean  I lighting; designated aperly disposed; faciliti	es maintained	_
	ン ン ン	~			35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing n	perly used and storamination method r Use of Utensils	red			•				42. Non-Food Contact surfa See attached 43. Adequate ventilation and 44. Garbage and Refuse pro 45. Physical facilities install Minor cleaning under	ces clean  I lighting; designated aperly disposed; facilitied, maintained, and cl	es maintained ean	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	<i>'</i>			35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing n	nethod  r Use of Utensile, & linens; proper e utensils; proper	red  S Ty used, stored	i,		•				42. Non-Food Contact surfa See attached 43. Adequate ventilation and 44. Garbage and Refuse pro	ces clean  I lighting; designated aperly disposed; facilitied, maintained, and cl	es maintained ean	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

	Received by: (signature) Printed /covid Johnny Fortenberry	Print:	Title: Person In Charge/ Owner
I	Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr CVS	ment Name: 8337	Physical A  N Gol		ity/State: Rockwal	_	License/Permit # FS 8424	Page 2 of 2			
010	0001	11 401	TEMPERATURE OBSERVAT		•	100121				
Item/Loc		Temp F	Item/Location	Temp F	Item/Locati	on	<u>Temp</u>			
Ice cre	eam cooler	-4.9	Water 2	41.2						
	Ice	11	Tea	37.9						
Ice c	ream cooler 2,	-1.2	Milk cooler	32.3						
	Beer	40.9	Bottle cooler by register	34						
	Wine	40.4								
	Monster	40.1								
	Red Bull	32.2								
1	Water one	35								
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVENT HAS BEEN MADE, YOUR ATTENTI			E CONDITIONS OBSI	ERVED AND			
Number	NOTED BELOW: ALL TEMPS T		ANT INSTITUTE TOOK AT TENT	OIV IS DIKE	CILD TO III	E CONDITIONS OBSI	SKY ED TIND			
	Using reddy ice unit lo	cked out	side							
42			e coolers and outside cooler	s where	needed					
42	To clean spills in coole		ea etc							
42	To clean spills in milk cooler									
Good	Thermo located in the one unit selling Tcs foods in warmest location									
	Dates on baby formula look good									
	Hot water in restrooms 101 and equipped / doors now push open									
W	Advised to get a food thermo probe nsf approved to check internal food temp if needed									
32	Shelving to be 6 inches from floor to allow to clean under in back room and also to be washable									
42	To dust the air vents on the coolers where needed									
Received	by:		Print:			Title: Person In Charg	ge/ Owner			
u							•			
(signature)	See abov	/e								
	See abov		Print:							