Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training Vomit clean up Employee health
✓ Vomit clean up
Employee health

Date:			20	ഹ	Time in:		License/Permit #					20	۱۵,	Food handlers		Page 1 of 2	
							242 need 2023 Aint 4-Investigation [3 Pp 5-CO/Construction	Pp 6-Other	TOTAL/SCORE						
Establishment Name: CVS 8337 Contact/Owner Johnny Forte							Name	Name:				<u>. II</u>	★ Number of Repeat Violations: ✓ Number of Violations COS:		TOTTL/SCORE		
Physical Address: Pest control:									rease	e trap : Follow-up: Yes		8/92/A					
											ulation W-Watch						
Ma	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								R	Compliance Status						R		
U T							K	U N O A O Employee Health									
		/			1. Proper cooling time and temperature					12. Management, food employees and condition knowledge, responsibilities, and reporting					employees;		
					2. Proper Cold Holding temperature(41°F/45°F)				-						13. Proper use of restriction and	d exclusion; No dis	charge from
	•		_		See						<u> </u>				eyes, nose, and mouth Policy		
			'		3. Proper Hot Holding temperature(135°F)					1					Preventing Cont 14. Hands cleaned and properly	amination by Han	
			~		4. Proper cooking time and temperature5. Proper reheating procedure for hot holding (165°F in 2				-	1	~				15. No bare hand contact with 1		
			~		Hours)								~		alternate method properly follo No food contact		
			~		6. Time as a Public Hea	lth Control; proc	edures & records								Highly Suscep	otible Populations	
	•				Ap	proved Source							~		16. Pasteurized foods used; pro Pasteurized eggs used when rec		fered
					7. Food and ice obtaine good condition, safe, ar				İ								
3					destruction Dented	can	F									emicals	
	/				8. Food Received at pro		o do so						/		17. Food additives; approved at & Vegetables		Washing Fruits
						from Contamir			-		/				Prepackaged food 18. Toxic substances properly i	I ONIY dentified, stored an	d used
					Food Separated & protected, prevented during food preparation, storage, display, and tasting					<u> </u>	<u> </u>				Water	Plumbing	
					10. Food contact surfac			+							19. Water from approved source	Ü	ed; proper
	/				Sanitized at	ppm/temperature				(/				backflow device City approved	-	
		/			11. Proper disposition or reconditioned	of returned, previo	ously served or				/				20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper
					Pri	ority Founda	tion Items (2 Po	ints)) vio	lati	ons	Req	uire	Cor	rective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature	Control/ Identific	ration
	~				21. Person in charge pro and perform duties/ Cer Pp only						•				27. Proper cooling method used Maintain Product Temperature	l; Equipment Ade	quate to
	~	22. Food Handler/ no unauthorized persons/ personnel Pp only								/		28. Proper Date Marking and d	isposition				
	Safe Water, Recordkeeping and Fo			ood Package								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips To replace the secondary in unit 1 with one of the extras /					
	/		23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation						
	_				24. Required records av	vailable (shellstoc Food labeled	k tags; parasite							30. Food Establishment Permit (Current/ insp sign posted) 2022 posted need 2023			
					destruction); Packaged Commercial	vith Approved F	rocedures			•					<u> </u>	ment, and Vendin	g
	~				25. Compliance with V HACCP plan; Variance processing methods; ma	ariance, Specialize obtained for spe	ed Process, and cialized				~				31. Adequate handwashing faci supplied, used		0
					Cons	sumer Advisory			_		~				32. Food and Non-food Contac designed, constructed, and used		e, properly
	~				26. Posting of Consume foods (Disclosure/Remi				-				/		33. Warewashing Facilities; ins Service sink or curb cleaning fa		used/
0	I	N	N	С	Core Items (1 Poin	nt) Violations I	Require Corrective	Acti R	on N	Vot i	to Ex	xcee N	d 90	Da C	ys or Next Inspection , Which	ever Comes First	R
U T	N	0	A	o s		of Food Contam				U T	N	0	A	o s		entification	
w	/				34. No Evidence of Instantinals Watch back	door							/		41.Original container labeling (Duik FOOd)	
	/				35. Personal Cleanlines36. Wiping Cloths; proj					. 1					Physica 42. Non-Food Contact surfaces	al Facilities	
	/				37 Environmental cont					1		\dashv			See 43. Adequate ventilation and light		areas used
1					See 38. Approved thawing in						'				44. Garbage and Refuse proper		
		/					_				~				45. Physical facilities installed,		
					39. Utensils, equipment	er Use of Utensil				1		\dashv			Clean under shelving 46. Toilet Facilities; properly co		
	/				dried, & handled/ In us						~				Equipped		
	/				40. Single-service & sin and used	ngle-use articles;	properly stored					/	Ī		47. Other Violations		
<u> </u>																	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Theresa LaRue	Print:	Title: Person In Charge/ Owner PiC
Inspected by: KellyKirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: 3337	Physical A 2004	_{ddress:} N Goliad	City/State: Rockwall	License/Permit # Fs 8424	Page <u>2</u> of <u>2</u>							
T. 07		m n	TEMPERATURE OBSERVA		T. IX	70							
Item/Loc	ooler 1	Temp F	Item/Location		Item/Location	Temp 1							
IVIIIK CO	Joier i	40.4	Cooler 8 beer	32									
Te	ea. Cooler 2	41.3	Ice cream	4.4									
Wate	r cooler 3 non Tcs	40/45	lce cream 2,	3.2									
	Cooler 4	35	Ice unit empty										
	Cooler 5	36											
Cod	oler 6 non Tcs	42,											
	Cooler 7	38											
Item	AN DISPECTION OF VOLUE TO		SERVATIONS AND CORRECT			EDVED AND							
Number	NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRECT	ED TO THE CONDITIONS OBS	EKVED AND							
07 / cos	To look for dented can	s -pulled	milk can										
42	To clean spills in milk	cooler											
42	To dust fan guards in i	nilk coole	er										
W	Water cooler is colder	up top	. to avoid over stocking to	p shelf prev	enting air flow								
29	Thermo in milk cooler	appears	to be broken / need digita	for checking	g food temps								
37 /45													
45	Back room reminder shelving to be 6 inches so that you can clean under them Clean under shelving												
W	Keep an eye on back	door gaps	s at bottom										
	Paper towels dispense Door is push open so												
45	Hot water is 110 F Seal wood on shelves in back room												
Received (signature)	See abov	/e	Print:		Title: Person In Char	ge/ Owner							
Inspected	l by:		Print:										
(signature)	See abou	ıtrick	RS		Samples: Y N	# collected							