

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: 07/13/2020	Time in: 3:08	Time out: 3:46	License/Permit # FS 8424	Est. Type PP	Risk Category Low	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 pharmacy 8337 NORTH	Contact/Owner Name: Cvs	* Number of Repeat Violations: _____	7/93/A
		✓ Number of Violations COS: _____	

Physical Address: N Goliad	Pest control : Terminix	Hood Na	Grease trap : Na	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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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 X in appropriate box for IN, NO, NA, COS Mark an X 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	
O	I	N	N	C			O	I	N	N	C			
U	T		A	O	S	U	T		A	O	S			
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health							
												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) See	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy/ using temp check at arrival and screening at entry	
												3. Proper Hot Holding temperature(135°F)	Preventing Contamination by Hands	
												4. Proper cooking time and temperature	14. Hands cleaned and properly washed/ Gloves used properly	
												5. Proper reheating procedure for hot holding (165°F in 2 Hours)	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	Highly Susceptible Populations	
Approved Source												16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	Chemicals	
												7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dented and out of date / pulled	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												8. Food Received at proper temperature	18. Toxic substances properly identified, stored and used	
Protection from Contamination												9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing	
												10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	19. Water from approved source; Plumbing installed; proper backflow device City	
												11. Proper disposition of returned, previously served or reconditioned	20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						R	Compliance Status						R	
O	I	N	N	C			O	I	N	N	C			
U	T		A	O	S	U	T		A	O	S			
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification							
												21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) PP	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
												22. Food Handler/ no unauthorized persons/ personnel	28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package Labeling												23. Hot and Cold Water available; adequate pressure, safe 107	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In coolers	
												24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	Permit Requirement, Prerequisite for Operation	
Conformance with Approved Procedures												25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	30. Food Establishment Permit (Current/ insp sign posted) Posted	
Consumer Advisory												26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Commercial product	Utensils, Equipment, and Vending	
												31. Adequate handwashing facilities: Accessible and properly supplied, used	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

Compliance Status						R	Compliance Status						R	
O	I	N	N	C			O	I	N	N	C			
U	T		A	O	S	U	T		A	O	S			
Prevention of Food Contamination							Food Identification							
												34. No Evidence of Insect contamination, rodent/other animals Flies	41. Original container labeling (Bulk Food)	
												35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities	
												36. Wiping Cloths; properly used and stored	42. Non-Food Contact surfaces clean See	
												37. Environmental contamination	43. Adequate ventilation and lighting; designated areas used	
												38. Approved thawing method	44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils												39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Store clean	45. Physical facilities installed, maintained, and clean Flooring and air vents where needed	
												40. Single-service & single-use articles; properly stored and used	46. Toilet Facilities; properly constructed, supplied, and clean Need paper towels and holder in men's rooms and place in holder in women's	
													47. Other Violations	

