Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Da	ite:			Time in:	Time out:	License/Po	ermit #						Food hand		1 ,	2
					2:50	FS 8							Pp	PP	Page <u>1</u> of <u>2</u>	
		shmen			2-Follow Up Con	3-Complaintact/Owner N		4-	Inve	stiga	atior	1	5-CO/Construction * Number of Repeat Vio	6-Other	TOTAL/SCOR	ŁΕ
		3337 al Add		th	Pest cont			Нос	a d		C	****	✓ Number of Violations e trap/ waste oil	COS: Follow-up: Yes	7/93/ <i>P</i>	1
		Goliac			Dynasty 0	7/2023		Na	ou		Na			No Pics		_
Ma				Status: Out = not in compete points in the OUT box for ea	pliance IN = in compliance item	Mark	0 = not $in ap$						pplicable COS = corrected on NA, COS		olation W-Watch iate box for R	h
Co	mplia	ance S	tatus	Priori	ty Items (3 Point	s) violations	Requi	_	<i>nmed</i> ompli				ive Action not to exceed 3 a	lays		
O U	I N	N N O A	C		erature for Food Sa	fety	R	O U	I N	N O	N A	C	Em	ployee Health		R
Т			S	1. Proper cooling time and	<u> </u>			T				S	12. Management, food empl knowledge, responsibilities,		l employees;	
		•		2. Proper Cold Holding te	mporatura(/1°E/ /5°	E)			•				13. Proper use of restriction		ocharga from	
				2. Floper Cold Holding te	mperature(41 F/ 43	r)			~				eyes, nose, and mouth No prep	and exclusion, No dis	scharge from	
	3. Proper Hot Holding temperature(135°F)													ontamination by Har	nds	
		V	4. Proper cooking time and temperature						1				14. Hands cleaned and prop	perly washed/ Gloves	used properly	
		V	5. Proper reheating procedure for hot holding (165°F in 2 Hours)								/		15. No bare hand contact will alternate method properly for	ith ready to eat foods of	or approved O Y N)	
	6. Time as a Public Health Control; procedures & records					\vdash										
		V	1_		· *								16. Pasteurized foods used;	prohibited food not of		
				Appr	oved Source						/		Pasteurized eggs used when	required		
3				7. Food and ice obtained for good condition, safe, and	unadulterated; parasi	te							Chemicals			
J				destruction Dented can		ns to check										
	/			8. Food Received at proper Best to check w	_	ng					/		17. Food additives; approve& Vegetables	d and properly stored;	Washing Fruits	
					rom Contamination	<u> </u>			/				18. Toxic substances proper	ly identified, stored an	nd used	
	П			9. Food Separated & prote		ng food	П						Wa	ton/ Dlumbing		
	Ц			preparation, storage, displ 10. Food contact surfaces		eaned and							19. Water from approved so	ter/ Plumbing	led: proper	
	~			Sanitized at pp		canca and			~				backflow device City approved	dice, I lumbing mstar	ісц, ргорсі	
				11. Proper disposition of reconditioned Disca	returned, previously	served or			/				20. Approved Sewage/Wast disposal	ewater Disposal Syste	em, proper	
						tems (2 Po	ints) 1	riolat	ions	Roa	uire	Cor	rrective Action within 10 da	rue .		_
O U	I N	N N O A			of Knowledge/ Perso	•	R	OU	I	N O		C		ure Control/ Identific	cation	R
Т			S	21. Person in charge prese	ent, demonstration of	knowledge,		Т				S	27. Proper cooling method u			
		-	1	and perform duties/ Certif		ŕ			•				Maintain Product Temperat	ure	1	
		V		22. Food Handler/ no una Pp	uthorized persons/ pe	ersonnel					'		28. Proper Date Marking an	•	4. 1. Ch 1/	
				Safe Water, Record	keeping and Food F Labeling	ackage		2 Therma					Thermal test strips	29. Thermometers provided, accurate, and calibrated; Chemical/ Chermal test strips In warmest. Location of cooler / also need one to check temps		
	/		Τ	23. Hot and Cold Water a	vailable; adequate pr	essure, safe							Permit Requirement, Prerequisite for Operation			
				24. Required records avail destruction); Packaged Fo		; parasite		W					30. Food Establishment Po	ermit (Current/ insp s	sign posted)	
				Commercial	th Approved Proced	urec		•					To post new	uipment, and Vendir	10	
				25. Compliance with Vari HACCP plan; Variance of	iance, Specialized Pro	ocess, and							31. Adequate handwashing supplied, used			
		-		processing methods; manu					~				supplied, used			
			_	Comon	mer Advisory											-
				Consui	·				/				32. Food and Non-food Cordesigned, constructed, and u		e, properly	ļ
				26. Posting of Consumer A		nder cooked			•				designed, constructed, and u 33. Warewashing Facilities;	ised installed, maintained,		
		V			Advisories; raw or u				'		/		designed, constructed, and u	ised installed, maintained,		
0	I	N N		26. Posting of Consumer A foods (Disclosure/Remind	Advisories; raw or under/Buffet Plate)/ All	ergen Label	Action	Not		xcee N	ed 90	O Da	designed, constructed, and u 33. Warewashing Facilities;	installed, maintained, g facility provided	, used/	R
O U T	I N	ľ	ı C	26. Posting of Consumer a foods (Disclosure/Remind Core Items (1 Point) Prevention of	Advisories; raw or under/Buffet Plate)/ Alle Violations Requin	ergen Label ee Corrective n							designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleanin tys or Next Inspection, Wh Food	installed, maintained, g facility provided ichever Comes First I Identification	, used/	R
		N N	i C	26. Posting of Consumer a foods (Disclosure/Remind Core Items (1 Point) Prevention of 34. No Evidence of Insect animals Watch doors	Advisories; raw or under/Buffet Plate)/ Alle Violations Requin Food Contamination t contamination, rode	re Corrective n nt/other		O U	I N	N	N	C O	designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning tys or Next Inspection, What	installed, maintained, g facility provided ichever Comes First I Identification	, used/	R
		N N	i C	26. Posting of Consumer a foods (Disclosure/Remind Core Items (1 Point) Prevention of 34. No Evidence of Insect animals Watch doors 35. Personal Cleanliness/e	Advisories; raw or urder/Buffet Plate)/ All Violations Requin Food Contamination t contamination, rode eating, drinking or to	re Corrective n nt/other		O U T	I N	N O	N	C O	designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleanin ys or Next Inspection, Wh Food 41.Original container labelia	installed, maintained, g facility provided ichever Comes First I Identification ng (Bulk Food)	, used/	R
		N N	i C	26. Posting of Consumer a foods (Disclosure/Remind Core Items (1 Point) Prevention of 34. No Evidence of Insect animals Watch doors 35. Personal Cleanliness/e 36. Wiping Cloths; proper Na	Advisories; raw or ur der/Buffet Plate)/ Alle Violations Require Food Contamination t contamination, rode eating, drinking or to rly used and stored	re Corrective n nt/other		O U	I N	N O	N	C O	designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleanin tys or Next Inspection, Wh Food 41.Original container labelii Phy 42. Non-Food Contact surfa See	installed, maintained, g facility provided ichever Comes First I Identification ng (Bulk Food) sical Facilities ces clean	, used/	R
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Retail Food Establishment Inspection Report

City of Rockwall

Johnny Fortenberry	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page 2 of 2			
Cvs r		North		Rockwa	II	FS 8424	1 mge <u>7</u> 01 <u>7</u>			
T. 7	·		TEMPERATURE OBSER		T. 7					
Dairy	cooler fs cooler 1	Temp F 38/39	Freezer 1	-1.9	Item/Locat	10 n	Temp			
F	S cooler 2	39	Freezer 2	-7.8	+					
F	S cooler 3	39.1								
	cooler 4	35								
	Cooler 5	27								
	Cooler 6	41								
	Cooler 7	37								
E	Beer cooler	41								
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F									
	Prepackaged foods or	าly								
	Using reddy ice									
07/cos	Watch for dented cans - pulled 2									
	Baby formula dates look good									
	Avoid over stocking coolers									
29	Need thermo in warmest part of milk cooler and naked juice cooler									
45	To reseal to Address wooden shelving in back room to allow to clean									
	Baby formula dates look good									
	Hot water at 100 in re	strooms -	no longer need paper to	wels due to	push do	or				
	Replace carpet square	es as nee	ded							
45	To clean flooring arou									
42	Dust fans in coolers where needed									
	Plans to get a thermo	for receiv	ing foods and for warme	est location i	n coolers					
Received (signature)	See abov	/e	Print:			Title: Person In Char	ge/ Owner			
Inspected (signature)		utríck	Print:							
5 511 04			. •			Samples: Y N	# collected			