

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 07/25/2023	Time in: 2:07	Time out: 2:50	License/Permit # FS 8424	Food handlers Pp	Food managers PP	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 8337 North	Contact/Owner Name: Cvs	* Number of Repeat Violations: _____	7/93/A
Physical Address: 2004 N Goliad		✓ Number of Violations COS: _____	
Pest control : Dynasty 07/2023		Hood Na	Grease trap/ waste oil Na
		Follow-up: Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/> Pics

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 ✓ 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				
O	I	N	N	C	O		O	I	N	N	C	O					
U	T		A	O	S							U	T				
Time and Temperature for Food Safety (F = degrees Fahrenheit)							Employee Health										
					✓							✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
												✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth No prep
					✓		Preventing Contamination by Hands										
					✓							✓					14. Hands cleaned and properly washed/ Gloves used properly
					✓										✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
					✓		Highly Susceptible Populations										
					✓										✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
							Chemicals										
					✓										✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables
												✓					18. Toxic substances properly identified, stored and used
							Water/ Plumbing										
					✓							✓					19. Water from approved source; Plumbing installed; proper backflow device City approved
					✓							✓					20. Approved Sewage/Wastewater Disposal System, proper disposal
							Approved Source										
					✓												7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dented can / yummy /oak farms to check
												✓					8. Food Received at proper temperature Best to check when delivering
							Protection from Contamination										
																	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
					✓							✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature
					✓							✓					11. Proper disposition of returned, previously served or reconditioned Discarded

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

Compliance Status						R	Compliance Status						R				
O	I	N	N	C	O		O	I	N	N	C	O					
U	T		A	O	S	U	T					U	T				
Demonstration of Knowledge/ Personnel							Food Temperature Control/ Identification										
					✓							✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
					✓										✓		28. Proper Date Marking and disposition
							Safe Water, Recordkeeping and Food Package Labeling										
					✓							2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In warmest. Location of cooler / also need one to check temps
					✓		Conformance with Approved Procedures										
					✓												30. Food Establishment Permit (Current/ insp sign posted) To post new
							Consumer Advisory										
					✓							✓					31. Adequate handwashing facilities: Accessible and properly supplied, 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		O	I	N	N	C	O					
U	T		A	O	S	U	T					U	T				
Prevention of Food Contamination							Food Identification										
					✓							✓					41. Original container labeling (Bulk Food)
					✓		Physical Facilities										
					✓							1					42. Non-Food Contact surfaces clean See
					✓							✓					43. Adequate ventilation and lighting; designated areas used
					✓							✓					44. Garbage and Refuse properly disposed; facilities maintained
							Proper Use of Utensils										
					✓							1					45. Physical facilities installed, maintained, and clean See
					✓							✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped
					✓										✓		47. Other Violations

