Followup fee of																				
\$50.00 after initial Retail Food Establishment Inspection Report												ng								
Followup City of								Rockwall								Vomit clean up Employee health				
Date: Time in: Time out: License/P							ermit #							Fc	Food handlers Food managers					
06/20/2024 2:22 3:19 FS 7														la	Na	Page <u>1</u> of _				
Purpose of Inspection: I-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner Name:								30		4-Iı	nvesti	igat	tion	ļ	5-CO/Constru * Number of Re	epeat Violat		TOTAL/SCO	RE	
Dollar tree 02861Dollar TreePhysical Address:Pest control :												Gr	ease	e trap :/ waste oil	✓ Number of Violations COS:			A		
927!i-30 Ecolab 06/10/2024								$\mathbf{O} = \mathbf{n}$	Na		-d	NA	Na	ot an	unlicable COS - co	1	No	lation W- Wate	ch	
Compliance Status:Out = not in compliance $NO = not observed$ $NA = not applicable$ $COS = corrected on site$ $R = repeat$ Mark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box for IN, NO, NA, COSMark an $$ in appropriatePriority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											an √ in appropria		.11							
Compliance Status Time and Temperature for Food Safety 0 I N N C							R	Compliance Status R O I N N C							R					
U T	N	0	Α	0 S	(F = degrees Fahrenheit)				_	U N O A O T N N N N Employee Health N N I I I						employees:				
			~		1. Proper cooling time and temperature					knowledge, responsibilities, and reporting							emproyees,			
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See										13. Proper use of re eyes, nose, and mo		d exclusion; No dis	charge from		
			~		3. Proper Hot Holding	temperature(135°F)			No prep Preventing Contamination by Hand							ıds				
			~		4. Proper cooking time	and temperature			14. Hands cleaned and properly washed/ Glo							y washed/ Gloves u	used properly			
			~		5. Proper reheating pro- Hours)	cedure for hot holdir	ng (165°F in 2		15. No bare hand contact with ready to eat food alternate method properly followed (APPROV											
	~				6. Time as a Public Hea Loading	ime as a Public Health Control; procedures & records ing						Highly Susceptible Populations								
		Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						fered			
3				~	7. Food and ice obtaine good condition, safe, an destruction Vistar/									Ch	emicals					
	~				8. Food Received at pro Checking at an							•			17. Food additives;& Vegetables			C		
				1		n from Contaminati									18. Toxic substance In rr	es properly i	identified, stored an	d used		
	~				9. Food Separated & pr preparation, storage, di		uring food									Water	/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature					•					19. Water from app backflow device City approv		e; Plumbing install	ed; proper	Γ	
	Image: Interpret of the second seco												20. Approved Sewa disposal	ige/Wastew	ater Disposal Syste	m, proper				
							n Items (2 Po	_	viol	_		_			City approv rective Action with					
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Per	rsonnel	R							Food Te	emperature	Control/ Identific	ation	R	
			~		21. Person in charge pr and perform duties/ Cer										27. Proper cooling 1 Maintain Product T			quate to		
		22. Food Handler/ no unauthorized persons/ personnel						_				~		28. Proper Date Ma No prep	*					
	Safe Water, Recordkeeping and Food Package Labeling											Ī	-		29. Thermometers p Thermal test strips		ccurate, and calibrat	ed; Chemical/	1	
					23. Hot and Cold Wate	U	pressure, safe								Hanging nea		Prerequisite for O	neration	-	
					Over 100 24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled										30. Food Establish	ment Pern	nit (Current/ insp s	-	+	
				destruction); Packaged Food labeled Commercial product						1					Posted for	<u> </u>	to see ment, and Vendin	σ		
			~		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions										31. Adequate handw supplied, used					
					Con	sumer Advisory				2					32. Food and Non-f	ed, and used	1	e, properly	+	
			~		26. Posting of Consume foods (Disclosure/Rem						T	•	-		33. Warewashing F Service sink or curb	acilities; ins	stalled, maintained,	used/		
0	I	N	N	С	Core Items (1 Poin	nt) Violations Req	uire Corrective	Actio	on N	of to				Da C	ys or Next Inspectio	on , Which	ever Comes First		R	
U T	N	0	A	o s		of Food Contamina		ĸ		U T			A	o s			lentification		K	
1					34. No Evidence of Ins animals See35. Personal Cleanlines			\parallel							41.Original contain	er labeling	(Bulk Food)			
L					35. Personal Cleanlines 36. Wiping Cloths; pro	0. 0		$\left \right $	-	_					42. Non-Food Cont	·	al Facilities			
-					<u>3</u> 7. Environmental cont				-	1					See 43. Adequate ventil			areas used	+	
⊢		~			See 38. Approved thawing method				┝					-	44. Garbage and Re	efuse proper	ly disposed; faciliti	es maintained	+	
		•			Prop	er Use of Utensils			-	1	-				Watch dumps 45. Physical facilitie See	es installed,	maintained, and cl	ean	+	
	~				39. Utensils, equipmen dried, & handled/ In us				-	W					46. Toilet Facilities Watch	; properly c	onstructed, supplied	l, and clean	+	
W					40. Single-service & sin and used Paper	ngle-use articles; pro	operly stored				v	/			47. Other Violation	s				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Stephanie Palmer	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: * tree 2861	Physical A 927 e		City/State: Rockwa		License/Permit # Page 2.0		<u>2</u> of <u>2</u>			
X . / X		75 1 5	TEMPERATURE OBSERVA		X (X	cation Temp H					
Item/Loca		Temp F	Item/Location	Temp F	Item/Locat	Item/Location					
Bev co	oler 1 non Tcs	46	Wif	3.8							
	Coooler 2	36	Wic	34							
	Cooler 3	39	Frozen foods customer ur	it Df	(WillCheck back)						
C	offee cooler	57	2nd unit 18f	HTT	•						
Ice of	cream freezer	-4.7	Cooler temp	34/36	;						
	Red Bull	39									
	Gatorade	33									
	Vit water	42									
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F										
W	Need thermos on warmest location of coolers										
34	Very small gap. At back door										
	Hot water 110F										
W	Need new toilet lid in employee rr										
42/45	To scrub water fountains										
W	To protect paper towels in hall way										
	Restroom for public looks good / soap and towels / hot water 100 plus										
45	Wif to replace threshold and clean out from under ramp										
42/55	General cleaning in wif - floor under racks etc										
37	Small amount of condensation dripping/ freezing from condenserwork order on door handle										
	Wic cooler - 36 -?to cl	ean unde	er shelves								
07	Watch dumpster!		- f								
			r freezer unit ice cream are	ea							
07 /cos	Watch for package inte	egniy- pi	llied hot dogs								
07 /cos	Dates look good										
W	s Watch for dented cans /located a few To address damaged ceiling tiles- in plans										
42	To clean shelves wher	· ·	•								
-16											
	Using prepackaged reddy ice Prepackaged goods only										
Received (signature)	by: by: Kelly kírkpa	e/e	Print:			Title: Person In Charg	e/ Owner				
Inspected	by:		Print:								
(signature)	Kelly kírkpa	ıtríck	\mathcal{RS}			Samples: Y N	# collect	ed			
	(Powicod 00 2015)					Samples: Y N	IT CONCCU				