\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

12	: '04	/20	23	Time in: 3 2:08	Time out: 2:51	FS 7							Pp Food handlers	Food Managers Pp	Page 1 of	£ _2_
Pur	pose	of In	spec	tion: 1-Routine	2-Follow U	p 3-Comp	laint		Inve	stiga	ation	1	5-CO/Construction	6-Other	TOTAL/SC	ORE
		ment 'ee s		ne: re 2861		Contact/Owner Dollar tree	r Name:						★ Number of Repeat Violat✓ Number of Violations CO		C/O 4	/ A
Phys 927 E		Addre	ess:		Pes Eco	st control :		Hoo Na	od		Na		se trap: waste oil :	Follow-up: Yes□ No□ Remo	6/94/	Α
Marila				Status: Out = not in co	ompliance IN = in o	compliance	NO = not						plicable COS = corrected on s	ite R = repeat vio	lation W-Wa	atch
Mark	the a	approp	riate	points in the OUT box for									NA, COS Markive Action not to exceed 3 day	- 11 1	tie box for R	
0 1	N		C	Time and Ter	nperature for Fo	ood Safety	R	О		N	N	С	T. 1	W 141		R
T T	N O	A	O S	(F = d	legrees Fahrenhei	t)		U T		О	A	o s	12. Management, food employ	oyee Health	employees:	
	V			1. Proper cooming time	and temperature				~				knowledge, responsibilities, an		employees,	
·	/			2. Proper Cold Holding	g temperature(41°	F/ 45°F)			/				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from	
		1		3. Proper Hot Holding	temperature(135°	PF)							Preventing Con	tamination by Han	ds	
		1		4. Proper cooking time	and temperature				/				14. Hands cleaned and properly	ly washed/ Gloves u	sed properly	
		/		5. Proper reheating pro Hours)	cedure for hot ho	lding (165°F in 2				/			15. No bare hand contact with alternate method properly follo			
\vdash				6. Time as a Public He	alth Control: proc	edures & records							1 1 7			
	V	<u> </u>			, ۲						1		16. Pasteurized foods used; pro	ptible Populations ohibited food not off	ered	
				Ap	proved Source						~		Pasteurized eggs used when re-			
3			/	7. Food and ice obtaine good condition, safe, a destruction Pulled	nd unadulterated;	parasite							Ch	nemicals		
				8. Food Received at pr		leu cans							17. Food additives; approved a	and properly stored;	Washing Fruits	
_											•		& Vegetables Prepackaged only	1		
		_			n from Contamir				'				18. Toxic substances properly	identified, stored an	d used	
				9. Food Separated & pr preparation, storage, di									Water	:/ Plumbing		
·	/			10. Food contact surface Sanitized at Na					/				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	•			11. Proper disposition reconditioned Disc	of returned, previo	ously served or			/				20. Approved Sewage/Wastew	vater Disposal System	n, proper	
					aiu c u				•				disposal			
													rective Action within 10 days			
O 1 1 T 1 T 1	I N N O	N A	C O S	Pri		tion Items (2 I	Points) v	o U	I N	Req	uire N A	Cor C O S	*		ation	R
U 1		N A		Demonstration 21. Person in charge print and perform duties/ Ce	iority Foundate on of Knowledge/ resent, demonstrate	rion Items (2 I Personnel tion of knowledge	R	O U	I N	N	N	C O	rective Action within 10 days	e Control/ Identific		R
U 1		N A		Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/ resent, demonstrat rtified Food Mana	Personnel tion of knowledge ager (CFM)	R	O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use	e Control/ Identification of Equipment Adec		R
U 1		N A		Demonstration 21. Person in charge print and perform duties/ Ce	n of Knowledge/ resent, demonstrat rtified Food Mana mauthorized person	Personnel tion of knowledge ager (CFM) ons/ personnel	R	O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and decomposition of the provided of the	e Control/ Identificed; Equipment Adec	quate to	R
U 1		N A		Demonstration 21. Person in charge pri and perform duties/ Ce Pp 22. Food Handler/ no u Pp Safe Water, Reco	n of Knowledge/ resent, demonstrat rtified Food Mana unauthorized person ordkeeping and F Labeling	Personnel tion of knowledge ager (CFM) ons/ personnel Food Package	, R	O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac	e Control/ Identificed; Equipment Adecestisposition	quate to	R
U 1		N A		Demonstration 21. Person in charge put and perform duties/ Ce Pp 22. Food Handler/ no up Pp Safe Water, Recordant Cold Water 106 in RR 24. Required records a	n of Knowledge/ resent, demonstrate ritified Food Mana mauthorized person ordkeeping and F Labeling er available; adequivailable (shellstook vailable (shellstook vailable)	Personnel tion of knowledge ager (CFM) ons/ personnel Food Package tate pressure, safe	, R	O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac Thermal test strips Need Secondary Permit Requirement, 30. Food Establishment Perm	e Control/ Identificed; Equipment Adeced in the Equipm	quate to ed; Chemical/	R
U 1		N A		Demonstration 21. Person in charge print and perform duties/ Ce Pp 22. Food Handler/ no upp Safe Water, Record 106 in RR 24. Required records a destruction); Packaged	resent, demonstrate retified Food Manathorized personal retailed Food Manathorized personal retailed Food Food Replied Food Food Replied Food Replie	Personnel tion of knowledge ager (CFM) ons/ personnel Food Package tate pressure, safe	, R	O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac Thermal test strips Need secondary Permit Requirement, 30. Food Establishment Perm Posted	e Control/ Identificed; Equipment Adects disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si	quate to ed; Chemical/ peration ign posted)	R
U 1		N A		Demonstration 21. Person in charge print and perform duties/ Ce Pp 22. Food Handler/ no upp Safe Water, Record 106 in RR 24. Required records a destruction); Packaged	resent, demonstrate rtified Food Mana mauthorized personauthorized persona	Procedures red Process, and cialized	, R	O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac Thermal test strips Need secondary Permit Requirement, 30. Food Establishment Perm Posted	e Control/ Identificed; Equipment Adects disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si	quate to ed; Chemical/ peration ign posted)	R
U 1		NA		Demonstration 21. Person in charge pri and perform duties/ Ce Pp 22. Food Handler/ no ti Pp Safe Water, Reconstruction in RR 23. Hot and Cold Water 106 in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; methods in the conformance of t	resent, demonstrate rtified Food Mana mauthorized personauthorized persona	Procedures red Process, and cialized	, R	O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and decomposition 29. Thermometers provided, and Thermal test strips Need Secondary Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used	e Control/ Identificed; Equipment Adects disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp since in the control of t	ed; Chemical/ peration ign posted) g nd properly	R
U 1				Demonstration 21. Person in charge pri and perform duties/ Ce Pp 22. Food Handler/ no ti Pp Safe Water, Reconstruction in RR 23. Hot and Cold Water 106 in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; methods in the conformance of t	resent, demonstrate riffied Food Mana mauthorized person reverse ravailable; adequivaliable (shellstock Food labeled with Approved Forainned for specialize obtained for specialize anufacturer instructions and reverse ravailable (shellstock Food labeled with Approved Forainned for specialize obtained for specialize anufacturer instructions and reverse ravailable (shellstock Food labeled with Approved Forainned for specialize obtained for specialize anufacturer instructions and reverse ravailable (shellstock Food labeled with Approved Food labeled reverse ravailable) and reverse ravailable (shellstock Food labeled ravailable) and reverse ravailable (shellstock Food labeled ravail	Procedures Ted Process, and cialized actions	, , , , , , , , , , , , , , , , , , ,	OUTT	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, ac Thermal test strips Need secondary Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact	d; Equipment Adec d; Equipment Adec disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si pment, and Vendin dilities: Accessible and et surfaces cleanable d y stalled, maintained,	quate to ed; Chemical/ peration ign posted) g nd properly , properly	R
UT			S	Demonstration 21. Person in charge pri and perform duties/ Cepp 22. Food Handler/ no upp Safe Water, Reco 23. Hot and Cold Water 106 in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with View HACCP plan; Variance processing methods; model of the conformance of	resent, demonstrate resent, demonstrate resent, demonstrate retified Food Management food Management food food food food food food food foo	Procedures Zed Process, and cialized actions w or under cookede y Personnel Lion of knowledge ager (CFM) Dons/ personnel Food Package Lion Age Lion Of knowledge ager (CFM) Dons/ personnel Food Package Lion Age Lion	R , , , , , , , , , , , , , , , , , , ,	W Not	I N	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, at Thermal test strips Need secondary Permit Requirement, 30. Food Establishment Pern Posted Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used Remodell. Januar 33. Warewashing Facilities; in:	d; Equipment Adec d; Equipment Adec disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si pment, and Vendin cilities: Accessible and tot surfaces cleanable d y stalled, maintained, facility provided	quate to ed; Chemical/ peration ign posted) g nd properly , properly	
				Demonstration 21. Person in charge print and perform duties/ Cerpp 22. Food Handler/ no upp Safe Water, Record 23. Hot and Cold Water 106 in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; model of the conformation of the co	resent, demonstrate resent, demonstrate resent, demonstrate retified Food Management food Management food food food food food food food foo	Procedures Lead Process, and Cialized Lictions Procedures Lead Process, and Cialized Lections Procedures Lead Process, and Lections Lead Process	,	V	I N	NO		C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and decomposition of the provided, as Thermal test strips Need secondary Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and use Remodell. Januar 33. Warewashing Facilities; in Service sink or curb cleaning for the provided of the provi	d; Equipment Adec d; Equipment Adec disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si pment, and Vendin cilities: Accessible and tot surfaces cleanable d y stalled, maintained, facility provided	quate to ed; Chemical/ peration ign posted) g nd properly , properly	R
UT			S	Demonstration 21. Person in charge print and perform duties/ Cerpp 22. Food Handler/ no upp Safe Water, Record 23. Hot and Cold Water 106 in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; model of the conformation of the co	resent, demonstrate riffied Food Mana anauthorized person reason and the resent a	Procedures Lead Process, and cialized actions We or under cooked by Allergen Label Require Corrections Personnel Lion of knowledge ager (CFM) Dons/ personnel Food Package Late pressure, safe by tags; parasite Procedures Lead Process, and cialized actions	R , , , , , , , , , , , , , , , , , , ,	V V	I N	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and decomposition of the provided, as Thermal test strips Need secondary Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and use Remodell. Januar 33. Warewashing Facilities; in Service sink or curb cleaning for the provided of the provi	d; Equipment Adec d; Equipment Adec disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si pment, and Vending cilities: Accessible and et surfaces cleanable d y stalled, maintained, facility provided never Comes First dentification	quate to ed; Chemical/ peration ign posted) g nd properly , properly	
U T T			S	Demonstration 21. Person in charge properties and perform duties of the Pp 22. Food Handler of the Pp 23. Hot and Cold Water 106 in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Remonstrate) Core Items (1 Points) Prevention 34. No Evidence of Insanimals Watch doors animals Watch doors 35. Personal Cleanlines	resent, demonstrate rified Food Mana mauthorized person and the Labeling or available; adequivaled (shellston Food labeled with Approved Formula of the Cariance, Specialize obtained for special or available (shellston Food labeled with Approved Formula of the Cariance, Specialize obtained for special or anufacturer instruction of the Cariance of th	Procedures Require Correction To only Allergen Label Require Correction To only personnel Procedures The control of the c	R , , , , , , , , , , , , , , , , , , ,	V V	I N	N O O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and decomposition of the provided, as Thermal test strips Need secondary Permit Requirement, 30. Food Establishment Permical Posted Utensils, Equiparation of the product	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp since the control of the co	quate to ed; Chemical/ peration ign posted) g nd properly , properly	
U T T			S	Demonstration 21. Person in charge price and perform duties/ Cerepp 22. Food Handler/ no upp Safe Water, Record 106 in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with Vertaction of Consum processing methods; microcessing methods; microcessing methods (Disclosure/Remonstrate) Core Items (1 Point Prevention 134. No Evidence of Instantians Watch doors 135. Personal Cleanlines 136. Wiping Cloths; processing processing processing methods 136. Wiping Cloths; processing the consumption of	resent, demonstrate resent, demonstrate resent, demonstrate retified Food Manarathorized person and the second labeled revailable; adequivalable (shellstock Food labeled revailable) with Approved Formanufacturer instruction of the second labeled revailable obtained for specialize obtained for specialize obtained for special revailable (shellstock Food labeled revailable) with Approved Food labeled revailable (shellstock Food labeled revailable) with Approved Food labeled revailable (shellstock Food labeled revailable) and state of the second revailable (shellstock Food labeled revailable) and state of the second revailable (shellstock Food labeled revailable) and state of the second revailable (shellstock Food labeled revailable) and state of the second revailable (shellstock Food labeled revailable) and state of the second revailable (shellstock Food labeled revailable) and state of the second revailable (shellstock Food labeled revailable) and state of the second revailable (shellstock Food labeled revailable) and state of the second revailable (shellstock Food labeled revailable) and state of the second revailable (shellstock Food labeled revailable) and state of the second revailable (shellstock Food labeled revailable) and second revailable (shellstock F	Procedures Require Correction To only Allergen Label Require Correction To only personnel Procedures The control of the c	R , , , , , , , , , , , , , , , , , , ,	V V	I N	N O O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and d 29. Thermometers provided, at Thermal test strips Need secondary Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and use Remodell. Januar 33. Warewashing Facilities; in: Service sink or curb cleaning for ys or Next Inspection, Which Food Id 41. Original container labeling Physic 42. Non-Food Contact surfaces See	d; Equipment Adec d; Equipment Adec disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si pment, and Vendin dilities: Accessible and et surfaces cleanable d y stalled, maintained, facility provided dever Comes First dentification (Bulk Food) cal Facilities s clean	quate to ed; Chemical/ peration ign posted) g nd properly , properly used/	
U T T			S	Demonstration 21. Person in charge pri and perform duties/ Ce Pp 22. Food Handler/ no to Pp Safe Water, Record 23. Hot and Cold Water 106 in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; model of the processing methods (Disclosure/Remonstrates) Core Items (1 Point Prevention 34. No Evidence of Insanimals Watch doors 35. Personal Cleanlines 36. Wiping Cloths; product of the processing methods of the prevention 37. Environmental con Watch for fros	resent, demonstrate rified Food Mana mauthorized person and the Labeling reavailable; adequivailable (shellstock Food labeled with Approved Formation and for special properties of the Food Contamination of Food Contamination section and stock and	Procedures Require Correction To only Allergen Label Require Correction To only personnel Procedures The control of the c	R , , , , , , , , , , , , , , , , , , ,	W I Not	I N	N O O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and description of the provided, at Thermal test strips Need Secondary Permit Requirement, 30. Food Establishment Permit Posted Utensils, Equiff and washing fact supplied, used 32. Food and Non-food Contact designed, constructed, and used Remodell. Januar and washing Facilities; in Service sink or curb cleaning for the product of th	d; Equipment Adec d; Equipment Adec disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si pment, and Vending cilities: Accessible and ct surfaces cleanable d y stalled, maintained, facility provided never Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a	quate to ed; Chemical/ peration ign posted) g ind properly used/ ureas used	
U T T			S	Demonstration 21. Person in charge pri and perform duties/ Ce Pp 22. Food Handler/ no time Pp Safe Water, Reconstruction in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with Vigariance processing methods; missing methods; missing processing methods (Disclosure/Remonstruction) 26. Posting of Consum foods (Disclosure/Remonstruction) Prevention 34. No Evidence of Insanimals Watch doors 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental consumer in the processing method in the prevention in the	resent, demonstrate rified Food Mana mauthorized person and the Labeling reavailable; adequivailable (shellstock Food labeled with Approved Formation and for special properties of the Food Contamination of Food Contamination section and stock and	Procedures Require Correction To only Allergen Label Require Correction To only personnel Procedures The control of the c	R , , , , , , , , , , , , , , , , , , ,	W I Not	I N	N O O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and decomposition of the Promote Secondary Permit Requirement, 30. Food Establishment Perm Posted Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used Remodell. January 33. Warewashing Facilities; im Service sink or curb cleaning for the Poste of the Post of the P	e Control/ Identifice d; Equipment Adec d; Equipment Adec d; Equipment Adec disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si pment, and Vending dilities: Accessible and et surfaces cleanable of y stalled, maintained, acility provided never Comes First dentification (Bulk Food) cal Facilities s clean dighting; designated a rly disposed; facilities osters	quate to ed; Chemical/ peration ign posted) g nd properly used/ ureas used es maintained	
U T T			S	Demonstration 21. Person in charge price and perform duties/ Ceres Pp 22. Food Handler/ no upp Safe Water, Recordary Pp 23. Hot and Cold Water 106 in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; m Conformation 26. Posting of Consumfoods (Disclosure/Remonstrate) Prevention 34. No Evidence of Insanimals Watch doors animals Watch doors 35. Personal Cleanlines 36. Wiping Cloths; provided the wing service of the sanimals watch for fros 37, Environmental conformation watch for fros 38. Approved thaving Prop	resent, demonstrate rified Food Mana mauthorized person reading and F Labeling are available; adequivaled to the content of th	Procedures red Process, and cialized actions w or under cooked by Allergen Label Require Correction in, rodent/other g or tobacco use presonnel	R , , , , , , , , , , , , , , , , , , ,	W I Not	I N	N O O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and decomposition of the Marking and Non-food Contact surfaces of the Marking and Marki	d; Equipment Adec d; Equipment Adec d; Equipment Adec disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si pment, and Vendin dilities: Accessible and et surfaces cleanable d y stalled, maintained, facility provided never Comes First dentification (Bulk Food) cal Facilities s clean dighting; designated a rly disposed; facilitie DSters , maintained, and cle	quate to ed; Chemical/ peration ign posted) g nd properly used/ ureas used es maintained ean	
U T T			S	Demonstration 21. Person in charge price and perform duties/ Cerepp 22. Food Handler/ no upp Safe Water, Record 106 in RR 24. Required records a destruction); Packaged Conformance 25. Compliance with Verification of Consum foods (Disclosure/Remonstrate) Core Items (1 Point Prevention) 34. No Evidence of Instantials Watch doors animals Watch doors 35. Personal Cleanlines 36. Wiping Cloths; processing Match for fros 37. Environmental con Watch for fros 38. Approved thawing	resent, demonstrate ritified Food Mana mauthorized person dependent of the Labeling or available; adequivaled (shellston Food labeled with Approved Fariance, Specialize obtained for special production of the Labeling of th	Procedures Technology of the process and cialized factions The procedures are process, and cialized factions The procedures are process and cialized factions The procedure of the process and cialized factions are process and cialized factions and cialized factions are process and	R , , , , , , , , , , , , , , , , , , ,	W I Note I	I N V	N O O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and decomposition of the Marking and the Marking and the Marking and the Marking and decomposition of the Marking and Ma	d; Equipment Adec d; Equipment Adec d; Equipment Adec disposition ccurate, and calibrate Prerequisite for Opinit (Current/ insp si pment, and Vendin dilities: Accessible and et surfaces cleanable d y stalled, maintained, facility provided dever Comes First dentification (Bulk Food) cal Facilities s clean dighting; designated a rly disposed; facilities osters , maintained, and cle constructed, supplied	quate to ed; Chemical/ peration ign posted) g nd properly used/ ureas used es maintained ean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Stephanie Palmer	Print:	Title: Person In Charge/ Owner Mod
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: r tree store	Physical A		City/State: Rockwal	ı	License/Permit # FS 7883	Page <u>2</u> of <u>2</u>				
Dolla	1 1100 31010	937 L	TEMPERATURE OBSERVA		1	1 0 7 000					
Item/Loc	eation	Temp F	<u>Item/Location</u>	Temp F	Item/Loc	ation	<u>Temp</u>				
Ice cre	eam	-11	Wic	34							
Р	OS coolers		Wif	3.4							
	38/36/34		Floor freezer 2	Defrost							
Sna	ckzone cooler	48	Ambient temps	11/34							
((NonTCS)		Floor freezer 1	-3/-7							
	Cooler 2	34.3	FloorCooler								
	Cooler 3	38									
	Cooler 4	37									
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW; all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO T	THE CONDITIONS OBS	ERVED AND				
	Store closing January 6th-20th for a total remodel — floors, back room, bathrooms, ceilings, etc will be replaced										
42	Need to clean inside smallCoolers near pos										
	To clean under baskets of food packages on salesFloor where needsd										
	Water fountains in good operation										
	Watch area around monsoons and repair mop rack to allow to hang plover mop sink										
45	To clean debris under shelving in wic										
			ge out items that were in flo	or freeze	rs wher	they went out					
	Back room is being addressed -										
44	Dumpster - open top has been ordered to eliminate use of bales To clean minimal debris, around back dock										
45	To clean minimal debris around back dock General cleaning of flooring various										
W	To monitor freezer 2 as was in defrost at insp and items were beginning to start softening										
	Dates look good on Tcs foods										
07	Pulled two chicken franks slightly discolored -										
	Always check for dented cans pulled 8										
	Restrooms cleaned daily - 2 times										
Yes	To check temps whenTcs food arrives										
W	Ceiling tiles to be addr	essed wi	th remodel								
Received (signature)	See abov	 /e	Print:			Title: Person In Char	ge/ Owner				
Inspected (signature)		<u> </u>	Print:								
	Keuy Kirkpa	utrick	KS			Samples: Y N	# collected				