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:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page 1 of 2
12/02/2021	2:44	3:45	FS 7883	PP	low	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____	TOTAL/SCORE
Dollar Tree store 2861	Dollar tree		8/92/A

Physical Address:	Pest control :	Hood	Grease trap :	Follow-up: Yes ☐ No ☑
I-30	Rentokil quarterly		Na	

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 OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See attached	
			✔		3. Proper Hot Holding temperature(135°F)	
			✔		4. Proper cooking time and temperature	
			✔		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✔		6. Time as a Public Health Control; procedures & records	
					Approved Source	
3				✔	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction See bologna	
	✔				8. Food Received at proper temperature	
					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 Na ppm/temperature	
		✔			11. Proper disposition of returned, previously served or reconditioned Discarded	

Compliance Status OUT	IN	NO	NA	COS	Employee Health	R
	✔				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 Emailed previously	
					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	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Pp	
W	✔				22. Food Handler/ no unauthorized persons/ personnel Pp	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe See attached	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
			✔		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
			✔		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
			✔		28. Proper Date Marking and disposition	
W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In Tcs food cooler	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit** (Current/ insp sign posted) Posted	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Rusty shelving	
			✔		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*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
W	✔				34. No Evidence of Insect contamination, rodent/other animals Watch door	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored	
W					37. Environmental contamination Working on ice build up in wic	
		✔			38. Approved thawing method	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
			✔		41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean See	
W					43. Adequate ventilation and lighting; designated areas used Clean air vents	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean See	
1					46. Toilet Facilities; properly constructed, supplied, and clean See	
		✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Danielle Shimmel	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Dollar tree 2861	I-30	Rockwall	7883	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Floor beverage coolers		Tcs food glass front cooler	34/36/39		
32/34/37 /38/38		Frozen food units			
Ice cream		-13/-11/-13/-7			
-21/ -23/		WIC	36/38		
One cooler holding	47				
NonTCS a foods only in unit					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
42	Clean inside coolers where needed
W	Watch for dented cans
45/42	Clean flooring and shelving where needed
45	Clean air vents where needed
32	Need to address rusty racks in cooler for hot dog's etc - peeling paint / rust - to replace shelving
	Also need to clean shelving in coolers and freezer
07/cos	Bologna dated October 19th 2021 - 14 packages - one with damages seal
	Restrooms hot water 100 -soap and towels provided - need to place into unit
46	To place lid on tank to employee roomToilet
	Mop bucket in hallway with mop … just cleaned restroom
45	To clean inside wic - under pallets
	Wif has been repaired - working on removing ice that collected in back
	Working on back room etc
	Working with limited staff
	All prepackaged items

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	Samples: Y N # collected

Form EH-06 (Revised 09-2015)