	u i u vul	e c		of \$50.00 is after 1st	Retai	l Food Est City of	Roc	kw			sp	ect	ion Report	ning				
06/	06/01/2021 1:25 2:19 FS 7												Grocery Med	f_2_				
	Purpose of Inspection: I-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner Contact/Owner Contact/Owner										atio	n	5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:	ORE				
	Dollar Tree store 2861 Dollar tree Physical Address: Pest control :							Hood Grease			6	roog	se trap : Follow-up: Yes ✓ Number of Violations COS: Follow-up: Yes 9/9					
I-30	I-30 Rentokil 05/21							Na Na				a						
Mark the appropriate points in the OUT box for each numbered item Mark \checkmark in appropriate box for II									N, NO		atch							
	Priority Items (3 Points) violations							C	Comp	lianc	tive Action not to exceed 3 days							
O I U N T		$ \begin{array}{c c c c c c c c c c c c c c c c c c c $					R	O U T	N	N O	Employee Health	R						
	V			1. Proper cooling time and temperature					~	•			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
				2. Proper Cold Holding temperature(41°F/45°F)									13. Proper use of restriction and exclusion; No discharge fro					
				3 Droper Hot Holding temperature (125°D)					~				eyes, nose, and mouth Screening at arrival					
	+	~	,	 Proper Hot Holding temperature(135°F) Proper cooking time and temperature 						Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly								
		V		5. Proper reheating proc			~				15. No bare hand contact with ready to eat foods or approved							
		~		Hours)							V	alternate method properly followed (APPROVED Y)						
		/		6. Time as a Public Hea	lth Control; proc	edures & records			-		Highly Susceptible Populations							
				Approved Source								,	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
3			~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Canned foods and bologna									Chemicals					
				8. Food Received at pro	per temperature						~	,	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	5				
					from Contamin	ation		-		•	-		18. Toxic substances properly identified, stored and used					
				9. Food Separated & protected, prevented during food							<u> </u>	<u> </u>						
			_	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature								Water/ Plumbing 19. Water from approved source; Plumbing installed; proper backflow device						
	11. Proper disposition of returned, previously served or reconditioned Discarded						~	•			20. Approved Sewage/Wastewater Disposal System, proper disposal							
	Ļ	-	<u> </u>			ion Items (2 P	oints)	viola	tions	s Reg	uire	e Cor	rrective Action within 10 days					
O I U N T	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R	O U T	N	N O	N A	C O S		R				
~	•			21. Person in charge pre and perform duties/ Cert Prepackaged	tified Food Mana	ger (CFM)	,		~	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
~	22. Food Handler/ no unauthorized persons/ personnel Prepackaged			ns/ personnel				/			28. Proper Date Marking and disposition29. Thermometers provided, accurate, and calibrated; Chemical/							
	Safe Water, Recordkeeping and Food Package Labeling				Thermal test strips													
	•			23. Hot and Cold Water In restroom									Permit Requirement, Prerequisite for Operation					
r	•			24. Required records av destruction); Packaged I Commercial	Food labeled	0.1			~	,			30. Food Establishment Permit (Current/ insp sign posted) Posted					
		~	,	Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Specializ obtained for spec	ed Process, and vialized			~	•			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used					
			-		sumer Advisory			2					32. Food and Non-food Contact <u>surfaces cleanable, properly</u> designed, constructed, and used Rusty shelving					
	•			26. Posting of Consume foods (Disclosure/Remin Commercial product	nder/Buffet Plate					~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
						equire Correctiv	ve Action					0 Da	And the second s					
O I U N T	N O		C O S	Prevention of	of Food Contam	ination	R	O U T	N	N O	N A	C O S		R				
1				34. No Evidence of Inse animals Gap at back	doors	,				~			41.Original container labeling (Bulk Food)					
~	1			35. Personal Cleanliness									Physical Facilities					
	1			36. Wiping Cloths; prop Using spray		red		1					42. Non-Food Contact surfaces clean					
1	-			37. Environmental conta See				۷	١	~			 43. Adequate ventilation and <u>lighting; designated areas used</u> 44. Garbage and Refuse properly disposed; facilities maintained 					
	V	1		38. Approved thawing n					<u>/</u>	<u> </u>		L	 44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster 45. Physical facilities installed, maintained, and clean 					
				Prope 39. Utensils, equipment,	er Use of Utensils			1			_	_	46. Toilet Facilities; properly constructed, supplied, and clean	_ _				
_	-	_	_	dried, & handled/ In use	e utensils; proper	ly used			~	<u> </u>		_	Equipped (place paper towels in dispense 47. Other Violations	er				
				and used		-				~								

Retail Food Establishment Inspection Report

City of Rockwall

(signature) April shuffield	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: r tree 2861	Physical A I-30		City/State: Rockwal		License/Permit # Page 2		2 of <u>2</u>			
Item/Loc	ation	Tomp E	TEMPERATURE OBSERV		Itom/Locatio			Town F			
		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locatio	<u>on</u>		<u>Temp F</u>			
Devela	age coolers		Wic								
33/3	36/30/32/3837		37/38/39								
lce	cream freezer	-21	Wif	-13							
lce c	cream slide top										
Custo	omer freezer case										
	-3–13										
Uprig	ht Tcs food cooler	33/34									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND ber NOTED BELOW: All temps F										
	Time to defrost Ice cream freezer										
45	General detailed cleaning needed of floors etc										
42	General cleaning of shelving inside beverage coolers										
	Employee restroom hot water 104 F / soap and towels provided										
34	Small gap at small and double back door at bottom										
32	To address rusty shelving where needed										
45			t replace ceiling tiles whe					• •			
07	Watch for dates for Tcs foods - bologna dated May 30th - 4 packages pulled - appear to be slimy inside										
07	Watch rotation as these were in various stacks Watch for dented cans - various observed and pulled from shelves										
07			•								
42 45	Clean under shelving		helving used for canned g	Joous							
37	.		ars to still be an issue I	hoves prote	act produc	t inside					
45	Clean under shelving										
45	Clean under pallets in		rage room								
10	Watch floor storage	buon oto									
	Using reddy Ice prepacked										
!!			k food temps - current one	e is bent bu	it appears	to be calibrate	ed				
Received (signature)	See abov	/e	Print:		ſ	Title: Person In Char	ge/ Owner				
Inspected (signature)		tini ala	Print:								
Form FUL 02		uruk			S	Samples: Y N	# collected	1			
Form EH-06	5 (Revised 09-2015)		l								