						Reta	ail Food I	Estal	bli	sh	me	ent	In	spe	ect	ion ReportImage: First aid kitImage: Allergy policy			
																Vomit clean up			
																Employee health			
			0	าา	Time in:	Time out:		nse/Pe								Est. Type Risk Category Page <u>1</u> of <u>2</u>			
				22		12:00		5-9/	_	_		Inve	stias	otion		5-CO/Construction 6-Other TOTAL/SCOR			
Establishment Name: Contact/Owner N							vner N	lame	e:	-	III VC:	suga	11101	1	* Number of Repeat Violations:  * Number of Violations COS:				
Rockwall Mart     Shawkat Ha       Physical Address:     Pest control :							at Ha	ass		) Hoc	od		G	reas	se trap : Follow-up: Yes	2			
50	Ŏ I-	30	Roo	ckw	all, TX	<u>3n</u>				n	ı/a			n/a	a	No 🗌			
Ma					tatus: Out = not in components in the OUT box for	omphanee					oserv kma					pplicable $COS = corrected on site R = repeat violation W- Watchox for IN, NO, NA, COS Mark an \bigwedge in appropriate box for R$	L		
C	mpli	ance	Stat	tue	Prie	ority Items (3	Points) viol	ations	Req	uire	-	<i>med</i> mpli				tive Action not to exceed 3 days	_		
0 U	I N	N O	N A	C O	Time and Temperature for Food Safety				R		0 U	I N	N O	Ν	C O	Employee Health			
T														12. Management, food employees and conditional employees;	es 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 from eyes, nose, and mouth			
					3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands	_		
		•			4. Proper cooking time	e and temperature	e				2					14. Hands cleaned and properly washed/ Gloves used properly			
			~			-		n 2			3	_			-	15. No bare hand contact with ready to eat foods or approved			
			~		5. Proper reheating procedure for hot holding ( $165^{\circ}F$ in 2 Hours)							~				alternate method properly followed (APPROVED Y N )			
			~		6. Time as a Public He	ealth Control; pro	ocedures & reco	ords								Highly Susceptible Populations			
					Aı	pproved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
								in				-							
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Chemicals			
					8. Food Received at pr	oper temperature	2									17. Food additives; approved and properly stored; Washing Fruits			
	~				o. i oou received at pr	oper temperature						~				& Vegetables			
					Protectio	n from Contami	ination					~				18. Toxic substances properly identified, stored and used	-		
					9. Food Separated & p											Weter/Durshing			
	~				preparation, storage, d		-	1				-				Water/ Plumbing			
3					10. Food contact surfa Sanitized at			nd				~				19. Water from approved source; Plumbing installed; proper backflow device			
	11. Proper disposition of returned, previously served or				or								20. Approved Sewage/Wastewater Disposal System, proper						
	~				reconditioned							~				disposal			
Priority Foundation Items (2 Point of 1   N   N   C							nts R	) vio	olati 0	ons.	Req N	uire N	Con	rrective Action within 10 days	F				
U T	N	0	Α	O S		n of Knowledge					U T	N	0	A	O S	Food Temperature Control/ Identification			
	~				21. Person in charge p and perform duties/ Co			edge,				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no u	unauthorized per	sons/ personnel			-		~				28. Proper Date Marking and disposition			
	•				Safe Water, Reco	ordkeening and	Food Package				_	·	_			29. Thermometers provided, accurate, and calibrated; Chemical/			
					Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe						2				L	Thermal test strips			
	~															Permit Requirement, Prerequisite for Operation			
2					24. Required records a destruction); Packaged		ock tags; parasi	te				~				30. Food Establishment Permit (Current/insp report sign posted)			
					Conformance	with Approved	Procedures									12/31/2022 Utensils, Equipment, and Vending			
					25. Compliance with V HACCP plan; Varianc	ariance, Special	lized Process, a	nd								31. Adequate handwashing facilities: Accessible and properly supplied, used			
	~				processing methods; m						2					Suppried, about			
			1		Cor	nsumer Advisor	у				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
					26. Posting of Consum	ner Advisories; ra	aw or under coo	oked		-	_					33. Warewashing Facilities; installed, maintained, used/			
	~				foods (Disclosure/Rem	ninder/Buffet Pla	te)/ Allergen L	abel			2					Service sink or curb cleaning facility provided			
0	I	N	N	C	Core Items (1 Poi	nt) Violations	Require Corr	ective .	Acti R	ion i	Not o	to E.	xcee N	ed 90 N	) Da C	ays or Next Inspection , Whichever Comes First	T		
U T	N	0	N A	o s	Prevention	of Food Contai	mination		ĸ		U T	N	0	A	o s		r		
1					34. No Evidence of Insanimals	sect contamination	on, rodent/other					~				41.Original container labeling (Bulk Food)	-		
	~				35. Personal Cleanline	ss/eating, drinkin	ng or tobacco u	se		1						Physical Facilities			
	~				36. Wiping Cloths; pro	operly used and s	stored			1	1					42. Non-Food Contact surfaces clean			
1					37. Environmental con	ntamination						~				43. Adequate ventilation and lighting; designated areas used			
	~				38. Approved thawing	method						~				44. Garbage and Refuse properly disposed; facilities maintained			
					Pror	er Use of Utens	ils				1					45. Physical facilities installed, maintained, and clean			
					39. Utensils, equipmer	nt, & linens; prop	perly used, store	ed,			-					46. Toilet Facilities; properly constructed, supplied, and clean			
	~				dried, & handled/ In u			1				~							
1					40. Single-service & stand used	ingle-use articles	; properly store	ed			1					47. Other Violations			

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## **Retail Food Establishment Inspection Report**

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) Shawkat Hassan	<sup>Print:</sup> Shawkat Hassan	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: wall Mart	Physical A 600 I-		City/State: Rockwa	all, TX	License/Permit # Pa		age <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	ATIONS			•				
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
front/ar	oolers glass nbient	36/38/38									
Gator	ade cooler ambient	37									
ice cr	eam freezer reach in	3									
		OB	SEDVATIONS AND CODDECT	TWF ACTION	NG						
OBSERVATIONS AND CORRECTIVE ACTIONS       Item     AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	NOTED BELOW:										
31	Front Hand sink front 100 F. Post employee health poster at hand sink. Need soap and paper towels at hand sink										
40	Protect coffee filters under cabinets/near plumbing										
10	Clean soda nozzles		· · · · ·								
29	Need hanging thern	nometer	r in ice cream freezer								
37			woid leaving in standin	ig water							
45	Repair broken/miss										
40	Discard cardboard I										
10/33			NO coffee service unti	l repaired	1.						
15/22	Hand sink near ice	panel door broken. Must repair									
			achine, dispenser chut								
47			ge. Organize and disc		sed equ	ipment					
37	Store items 6 inche										
45	Broken tiles through	nout									
34	Gap at side door. need new weather stripping										
14/31	Back hand sink blocked and inaccessible. Must hand wash when bagging ice										
24	Must label ice bags. MUST not bag ice until can label appropriately										
45/42	Clean floors, under shelves, front cabinets										
ļ											
Received (signature)	<sup>by:</sup> Shawkat Hassan		Shawka	t Hass	san	Title: Person In Charge	e/ Owner				
Inspected (signature)			Print:								
		- 0, 1		$\overline{\mathbf{U}}$		Samples: Y N	# collected	d			