## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 11/16/2022		22	Time in: 1:30	Time out: <b>2:30</b>		License/Permit # FS-9265							Est. Type Risk Category Page 1 of 2	<u>}</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											5-CO/Construction 6-Other TOTAL/SCOR						
Establishment Name:  Rockwall Mart  Contact/Owner N Mohammed						lame:				461011		* Number of Repeat Violations:					
Physical Address: 600 I-30 Rockwall, TX  Pest control: owner to provide							Hood Grease n/a					te trap :   Follow-up: Yes   23/77/0	ت				
Ma					tatus: Out = not in copoints in the OUT box for Prio	r each numbered		Mark '		eckm	ark in	appr	opria	te bo	oplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	1	
O U	Compliance Status  D I N N C Time and Temperature for Food Safety				R	O U	I	ompliance S		C O	Employee Health						
T		(F = degrees Fahrenheit)  1. Proper cooling time and temperature					T				S	12. Management, food employees and conditional employees;					
	~				2. Proper Cold Holding temperature(41°F/45°F)						_				knowledge, responsibilities, and reporting  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  14. Hands cleaned and properly washed/ Gloves used prop										
	4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  6. Time are Public Health Control procedure & woods.				3			15. No bare hand contact with ready to eat foods or		15. No bare hand contact with ready to eat foods or approved							
						_	alternate method properly followed (APPROVED Y_ N_ )										
	6. Time as a Public Health Control;			attri Control; pro	ocedures &	records			ı				Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered				
					Approved Source						~				Pasteurized eggs used when required  NO eggs		
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction  Chemicals						Chemicals							
	~				8. Food Received at pro	oper temperatur	re				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination						~				18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & pr preparation, storage, di			food							Water/ Plumbing		
3					10. Food contact surfact Sanitized at			ed and		3				-	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition or reconditioned	of returned, prev	viously serv	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
					Pri	iority Found	lation Ita	ms (2 Po	4)	ui a las	tions	Rea	uire	Cor		_	
							iation itei	1113 (2 1 0	ints) i	vioiai	uons	ney	шіс	CUI	rrective Action within 10 days		
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1st followup is free. Any additional followups will result in a \$50 fee.

## **Retail Food Establishment Inspection Report**

Received by: (signature) Mohammed Sultan	Print: Mohammed Sultan	Title: Person In Charge/ Owner
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:
Form EH-06 (Revised 09-2015)		

	nent Name: Wall Mart	Physical A	30	City/State: Rockwall, TX	FS-9265	Page <u>2</u> of <u>2</u>			
Item/Loc	ation	Tomp F	TEMPERATURE OBSER  Item/Location	VATIONS Temp F Item/Loca	otion	Town F			
		Temp F	nem/Locauon	Temp F Rem/Loca	luon	Temp F			
glass	front cooler ambient	32							
glass	front cooler ambient	34							
glass	front cooler ambient	38							
glass	front cooler ambient	32							
glass	front cooler ambient	30							
ice cre	eam freezer reach in	-8							
W	iC ambient	38							
		OB	SERVATIONS AND CORRE	CTIVE ACTIONS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		NT HAS BEEN MADE. YOUR ATT		HE CONDITIONS OBSE	RVED AND			
24	Ice bags not labeled. No	bagging ice	until labels are printed and	hot water is available to	warewash and han	d wash.			
31	Need paper towels								
33	Avoid blocking 3 co								
			92F. Needs to be 10						
23			F. Needs to be 110						
			k 96 F. Needs to be						
31			ink. Needs to be acc						
			nd sinks and 3 comp			ıps.			
19			sink heavily when tur		•				
42			s in back. Need to cl		T	1			
45/34			storage where vermin/		ro repair and s	eai.			
37	Store items 6 inche		prevent smells and	pesis					
37 42	To Clean inside cod								
10	To Clean inside coo								
10			ne/ice chute as well						
37				atter clean					
42	Discard unused equipment in back storage to better clean  To Clean sholves throughout								
32	To Clean shelves throughout  Some rusty shelves throughout in back and front as well								
37	Leaking ice machine/towels under to absorb/ need to repair								
27 Ecaking for machine/towers under to absorb/ freed to repair									
Received (signature)	Mohammed Sulta		Print: Mohami	med Sultan	Title: Person In Charg	ge/ Owner			
Inspected (signature)		tez 1	Print: Christy	Cortez, RS					
Form FIL 06	5 (Povised 09 2015)	g, 1	-c Officely		Samples: Y N	# collected			