

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 11/22/2021	Time in: 3:15	Time out: 4:06	License/Permit # FS-9265	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	------------------------------------	-----------	---------------	---------------------------

Purpose of Inspection: <input type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other	TOTAL/SCORE
--	--------------------

Establishment Name: Rockwall Mart	Contact/Owner Name: Hassan	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	17/83/B
Physical Address: 600 I-30 Rockwall, TX	Pest control : ABC/monthly	Hood n/a	Grease trap : n/a
			Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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 '✓' a checkmark 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
			✓				✓				
				✓			✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
3							✓				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓					1					
	✓					1					

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

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Mart	Physical Address: 600 I-30	City/State: Rockwall, TX	License/Permit # FS-9265	Page <u>2</u> of <u>2</u>
---	--------------------------------------	------------------------------------	------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WUC ambient	37				
Gatorade glass cooler ambient	37				
beer glass cooler ambient	35				
ice cream freezer ambient	-10				
2 door glass cooler ambient	33				
sliding glass cooler ambient	38				
sliding glass cooler ambient	39				

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:
	Not currently bagging ice. Ice freeze outside/empty.
31	No hand sink available. Should be repaired tomorrow
33/10	3 comp sink to be made accessible as coffee is out today
	No coffee to be made until hand sink repaired and 3 comp to be made accessible
34	Found pest droppings. Owner to have pest control out.
	Supplies for 3 comp sink on site.
37	Floor storage throughout. Store 6 inches off of floor to clean
45	Clean in/around/under shelves in back. Lots of debris
32	Ice machine door is badly cracked. Needs to be replaced
47	Best to hang mop to dry
29	Need hanging thermo by milk in WIC
	Front counter completely replaced with new cleanable materials
	New restroom/ walls, toilet, etc
10	Clean pink slime behind ice dispenser at soda machine
46	Need paper towels dispenser with paper towels in RR
	RR sink 100+ F
	3 comp sink 112 F
	3 comp sink looks unused. MUST wash, rinse and sanitize coffee pots
45	Patch holes in walls in back
45/32	Fix metal piece on column in back
42	Clean shelves in coolers

Received by: (signature) <i>Hassan</i>	Print: Hassan	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)