						Retail	Food Esta	ıbli	ish	me	ent	In	spo	ect	tion Report ビ First aid kit ビ Allergy policy ビ Vomit clean up Employee health	
	ate: 1/2	21	20,	21	Time in: 3:15	Time out: <b>4:06</b>	License/P								Est. Type Risk Category Page 1 of 2	2
					tion: 1-Routine	4.00 2-Follow Up					Inve	stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	۲E
R Pł	ock	<b>Wa</b> al A			irt vall, TX	Pest ABC	Contact/Owner I Hassan control : //monthly			Hoc n/a	od		G n/a		* Number of Repeat Violations: Vumber of Violations COS: se trap : Follow-up: Yes / 17/83/	B
М					Status: Out = not in points in the OUT box t	$\frac{IN}{IN} = in contract compliance in contract contract$	n Mark	$\mathbf{O} = \mathbf{r}$ $\mathbf{v}' \mathbf{a}$							applicable $COS = corrected on site R = repeat violation W- Watch box for IN, NO, NA, COS Mark an \checkmark in appropriate box for R$	h
С	ompl	iance	e Sta	tus	Pr	iority Items (3 P	oints) violations	s Req	quire		i <i>med</i> ompl				ctive Action not to exceed 3 days	
O U T		N O	N A	C O S		emperature for Foo degrees Fahrenheit)	d Safety	R		O U T	I N	N O	N A	C O S	Employee Health	R
	~			5	1. Proper cooling tim	e and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
_	~				2. Proper Cold Holdi	ng 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 tin	ne and temperature					~		14. Hands cleaned and properly washed/ Gloves used properly			
			~		5. Proper reheating p. Hours)						~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)	
	~				6. Time as a Public H	Iealth Control; proce	dures & records							1	Highly Susceptible Populations	
	r		1		A 7. Food and ice obtai	Approved Source	ource: Food in				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>NO EGGS</b>	
	~				good condition, safe, destruction GSC	and unadulterated; p								-	Chemicals	
	~				8. Food Received at p check at rec						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	1	1		1		on from Contamina					~				18. Toxic substances properly identified, stored and used	
	~				<ol> <li>9. Food Separated &amp; preparation, storage,</li> <li>10. Food contact surf</li> </ol>	display, and tasting			-					1	Water/ Plumbing           19. Water from approved source; Plumbing installed; proper	
3					Sanitized at <u>n/a</u> to set up 11. Proper disposition	_ ppm/temperature	,		-		~				backflow device         20. Approved Sewage/Wastewater Disposal System, proper	
	~				reconditioned						~				disposal	
0	I	N	N	С				oints R		0	Ι	Ν	Ν	С		R
U T	N V	0	A	O S	21. Person in charge and perform duties/ (		on of knowledge,			U T	N V	0	A	O S	27. Proper cooling method used; Equipment Adequate to	
	~				22. Food Handler/ no	unauthorized person	s/ personnel				~				Maintain Product Temperature 28. Proper Date Marking and disposition	
	•		<u> </u>		Safe Water, Re	cordkeeping and Fo Labeling	od Package			2	•				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	~				23. Hot and Cold Wa	ter available; adequa	te pressure, safe							I	Permit Requirement, Prerequisite for Operation	
	~				24. Required records destruction); Package		tags; parasite			W					30. Food Establishment Permit (Current/insp report sign posted)	
	•					e with Approved Pr	ocedures			vv					need owner Utensils, Equipment, and Vending	
	~				25. Compliance with HACCP plan; Varian processing methods;	Variance, Specialize ace obtained for speci	d Process, and alized			2					31. Adequate handwashing facilities: Accessible and properly supplied, used	
	1				Co	onsumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consu foods (Disclosure/Re					2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0	I	N	N	С	Core Items (1 Po	oint) Violations Re	equire Corrective	Act R	ion .	Not 0	to E	xcee N	Ν			R
U T	N	0	A	O S	Preventio 34. No Evidence of In	on of Food Contamir			4	U T	N	0	A	0 S	Food Identification	
1					<ul><li>34. No Evidence of In animals</li><li>35. Personal Cleanlin</li></ul>	,			4		~					
	~				35. Personal Cleanin 36. Wiping Cloths; p										Physical Facilities 42. Non-Food Contact surfaces clean	
L.	~				37. Environmental co			_		1					<ul><li>42. Non-rood Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>	
1					38. Approved thawin			-	-		~				44. Garbage and Refuse properly disposed; facilities maintained	
	~				~	-				1	~				45. Physical facilities installed, maintained, and clean	
H					39. Utensils, equipme				-	1					46. Toilet Facilities; properly constructed, supplied, and clean	
	~				dried, & handled/ In 40. Single-service &	use utensils; properly	y used		-	1					47. Other Violations	
	~				and used					1						l

## 1st followup is free.Any additionalRetail Food Establishment Inspection Reportfollowups will result in a\$50 fee.

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

Form EH-06 (Revised 09-2015)

	nent Name: wall Mart	Physical A 600 I-	30	City/State: Rockwa	all, TX	License/Permit # FS-9265	Page <u>2</u> of <u>2</u>			
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Loca	tion	Temp F			
	ambient	37								
Gatora	de glass cooler ambient	37								
beer g	lass cooler ambient	35								
ice cre	eam freezer ambient	-10								
2 door	glass cooler ambient	33								
sliding	glass cooler ambient	38								
sliding	glass cooler ambient	39								
T.			SERVATIONS AND CORRECT							
Item Number	AN INSTECTION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
			Ice freeze outside/em							
			ould be repaired tomo							
33/10			cessible as coffee is o							
			hand sink repaired and		to be m	nade accessibl	е			
34			ner to have pest contro	ol out.						
	Supplies for 3 comp sink on site.									
37			Store 6 inches off of flo		an					
45	Clean in/around/und	der shel	ves in back. Lots of de	ebris						
32	Ice machine door is	badly c	racked. Needs to be r	replaced						
	Best to hang mop to									
29	Need hanging thermo by milk in WIC									
	Front counter comp	letely re	placed with new clean	able mate	erials					
	New restroom/ walls	s, toilet,	etc							
10	Clean pink slime be	hind ice	dispenser at soda ma	achine						
46	Need paper towels	dispens	er with paper towels ir	I 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 (signature)			Print:	-		Title: Person In Charge/ Owner				
	Hassan		Hassar			Owner				
Inspected (signature)	<sup>by:</sup> Chrísty Cor	tez, î	RS Christy C	cortez,	RS	Samples: Y N	# collected			