

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 11/17/23	Time in: 11:25	Time out: 12:30	License/Permit # FS-9265	CPFM 1	Food handlers 3	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" 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: Mohammed Sultan		<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____		18/82/B
Physical Address: 600 E 130 Rockwall, Tx			Pest control : 10/2023	Hood N/a	Grease trap / waste oil 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					
		✓				3			✓		★
		✓					✓				
	✓					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					
2					★		✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2			✓		★
Consumer Advisory							✓				
	✓					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					
	✓						✓				
	✓					Physical Facilities					
1					★		✓				
	✓						✓				
	✓					1					
Proper Use of Utensils							✓				
1							✓				
	✓					1					★

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) S. Hassan	Print: S. Hassan	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Mart	Physical Address: 600 E I30	City/State: Rockwall, Tx	License/Permit # FS-9265	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beer WIC amb		Red Bull merchandiser	45		
37,41,43,41		Ice merchandiser	13		
Icecream freezer need therm	-6				
Gatorade Cooler	46				
Beer merchandiser	38				
Pepsi merchandiser	40				
Dr Pepper merchandiser	37				
Come merchandiser	40				

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: all temperatures are taken in F
	Restrooms equipped hot water greater than 102
	Hand sink equipped greater than 104
10	Soda nozzles need to be cleaned before using machine again
10	Ice chute needs to be clean, has pink slime inside
W	Soda dispenser does not have any CO2, no sign stating out of order
42	Microwave needs to be cleaned inside
	No access to back of store, forgot key / Will return at a later date to complete inspection
	Departing time 11:46a / returned 11/21/23 @ 11:45a to complete the inspection
24	Ice bags show no labels. Must provide labels for all bagged ice
44	Excess trash bags and debris behind dumpster, enclosure needs to be cleaned
42	WIC amb 38, needs to clean plastic shelves
39	Need to hand mop up to dry properly, not stored in mop bucket full of water, could attract fruit flies
W	No access to hand sink in back, must keep floor clear
	Remove stainless steel wrap from ice machine
33	3 comp sink not set up, 112, sanitizer not used, no test strips available, remove storage items from sinks
45	Need to repair Sheetrock in back room, all surfaces must be cleanable
45/32	Need to clean ice machine door and replaced cracked door, must be cleanable
32	Replace cracked coffee pot in sink
	Provided chlorine test strips, need 100ppm in order to clean all food contact surfaces every 4 hrs
29	Need handling thermo in icecream freezer
10	Ice chute on bagged ice machine needs to be cleaned

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Richard Hill	Samples: Y N # collected

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