	Followup fee of \$50.00 after																		
	0.0 st				p	Retail F	'ood Esta	bli	sh	me	ent	In	spo	ecti	ion Report / First aid				
					٢			.				_			Vomit cle				
Date: Time in: Time out: License/Pe 11/17/23 11:25 12:30 FS-9													CPFM Food handlers 1 3	Page $\underline{1}$ of $\underline{2}$	2				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai					int		4-]	Inve	stiga	atio	n	5-CO/Construction 6-Other	TOTAL/SCOP	RE					
Establishment Name: Contact/Owner N Rockwall Mart Mohammed S														XNumber of Repeat Violations: ✓ Number of Violations COS:	10/00/	D			
Physical Address: Pest control : 600 E I30 Rockwall, Tx 10/2023								Hoc √a	od		G N/		e trap :/ waste oil Follow-up: Yes V No	18/82/	D				
Compliance Status: Out = not in compliance IN = in compliance NO = not ob															pplicable $COS = corrected on site R = repeat violation of the constant of th$		ch		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																			
Compliance Status Time and Temperature for Food Safety 0 I N C U N O Time and Temperature for Food Safety				R		O U	I N	N O	N A	C O	Employee Health		R						
Т			(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T S Image: State Sta						employees;					
	~			2 Dropper Cold Holding tomporture (41°E/45°E)							~				13. Proper use of restriction and exclusion; No disc	harge from	<u> </u>		
	~	2. Proper Cold Holding temperature(41°F/ 45°F)								~				eyes, nose, and mouth	harge nom				
		~			3. Proper Hot Holding t	temperature(135°F)									Preventing Contamination by Hands				
		~			4. Proper cooking time	-				3				/	14. Hands cleaned and properly washed/ Gloves used properly Keep access clear in front of hand sink				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					(165°F in 2				~				15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED				
	~	6. Time as a Public Health Control; procedures & records					es & records								Highly Susceptible Populations				
	Approved Source								~				16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required N/a	ered					
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ind. vendors												Chemicals				
	~				8. Food Received at pro	oper temperature					~				17. Food additives; approved and properly stored; V & Vegetables	Washing Fruits			
					Protection from Contamination						~				N/a 18. Toxic substances properly identified, stored and	lused			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								<u> </u>	Water/ Plumbing					
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			×			~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	~		11. Proper disposition of returned, previously served or reconditioned Discard immediately							~				20. Approved Sewage/Wastewater Disposal System disposal	n, proper				
	Priority Foundation Items (2 Po) vio	olati	_	_			rrective Action within 10 days				
U U T	I N	I N N C N O A O S Demonstration of Knowledge/Personnel				R		U U T	I N	N O	N A	C O S	Food Temperature Control/ Identifica	tion	R				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						~				27. Proper cooling method used; Equipment Adeq Maintain Product Temperature	uate to			
	22. Food Handler/ no unauthorized persons/ personnel								~				28. Proper Date Marking and disposition						
Safe Water, Recordkeeping and Food Package Labeling								2					29. Thermometers provided, accurate, and calibrate Thermal test strips Need test strips	-	*				
23. Hot and Cold Water available; adequate pressure, safe Good pressure												1	Permit Requirement, Prerequisite for Op						
2		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled ICE DAG IADEIS				★			~				30. Food Establishment Permit/Inspection Curre Current and posted	nt/ insp posted					
					25. Compliance with Va		rocess, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible an	d properly	-		
	~				HACCP plan; Variance processing methods; ma					2				~	Keep back room sink accessa	able	★		
					Cons	sumer Advisory					~				32. Food and Non-food Contact surfaces cleanable, designed, constructed, and used	properly			
	~				26. Posting of Consume foods (Disclosure/Remi					2					33. Warewashing Facilities; installed, maintained, u Service sink or curb cleaning facility provided Items stored in sinks	ised/			
0	I	N	N	С	Core Items (1 Poin	nt) Violations Requi	ire Corrective	Acta	ion i	Not 0	to E	xcee N	ed 9 N	0 Da C	tys or Next Inspection, Whichever Comes First		R		
U T	N	0	A	0 S		of Food Contaminati				Ŭ T	N	0	A	o s	Food Identification				
\vdash	/				34. No Evidence of Inse animals35. Personal Cleanlines						~				41.Original container labeling (Bulk Food)				
-	~				36. Wiping Cloths: pror	perly used and stored									Physical Facilities 42. Non-Food Contact surfaces clean				
<u>1</u> 	~				No sanitizer se 37. Environmental cont	etup		*			マ				43. Adequate ventilation and lighting; designated and	reas used	-		
╞	, ,				38. Approved thawing 1	method		-		1	-				44. Garbage and Refuse properly disposed; facilitie	s maintained	-		
					Prope	er Use of Utensils					~				45. Physical facilities installed, maintained, and cle	an			
1					39. Utensils, equipment dried, & handled/ In us						~				46. Toilet Facilities; properly constructed, supplied.	, and clean	1		
╞	~				40. Single-service & sir and used	ngle-use articles; prop	erly stored			1					47. Other Violations Need state poster/will email		*		
	*														reed state poster/will email		\square		

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: vall Mart	Physical A 600 E		City/State: Rockwall	, Tx	License/Permit # Page 2 of FS-9265		2 of 2				
			TEMPERATURE OBSERVA			<u> </u>						
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion		Temp				
Beer V	VIC amb		Red Bull merchandiser	45								
	37,41,43,41		Ice merchandiser	13								
lcecrea	am freezer need thern	-6										
(Gatorade Cooler	46										
Be	eer merchandiser	38										
Pe	psi merchandiser	40										
Dr P	epper merchandiser	37										
Co	me merchandiser	40										
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS							
Item Number	AN INDITION OF FOUR EDIADEDIMIENT HAS DEEN MADE. FOUR AFTENHON IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	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 b	be cleane	ed inside									
	No access to back of store, forgot key / Will return at a later date to complete inspection											
	Departing time 11:46a	/ returne	d 11/21/23 @ 11:45a to co	mplete the	e inspect	ion						
24	Ice bags show no labe	ls. Must	provide labels for all bagge	ed ice								
44	Excess trash bags and	d debris b	pehind dumpster, enclosur	e needs to	o be clea	aned						
42	WIC amb 38, needs to	·										
39			operly, not stored in mop b	ucket full o	of water,	could attract fru	it flies					
W	No access to hand sin	k in back	, must keep floor clear									
	Remove stainless stee											
33		· · · ·	nitizer not used, no test st	•		ove storage item	s from	sinks				
45	•		ck room, all surfaces must									
45/32	Need to clean ice mac	hine doo	r and replaced cracked do	or, must b	e cleana	ble						
32	Replace cracked coffe											
			need 100ppm in order to	clean all f	ood con	tact surfaces ev	/ery 4	hrs				
29	Need handling thermo											
10	Ice chute on bagged ic	ce machir	ne needs to be cleaned									
Received	bv:		Print:			Title: Person In Charg	e/ Owner					
(signature)	See abov	'e	See ab	ove								
Inspected (signature)		R		d Hill		Samples: Y N	# 0011000	ad				
Form EH-06	6 (Revised 09-2015)					Samples: Y N	# collecte	м				