Followup fee of																			
\$50.00 after Retail Food Establishment Inspection Report Image: First aid kit First Followup Allergy policy																			
• ••					٢												Vomit cl		
City of Rockwall Employee health																			
Date: Time in: Time out: License/Per 5/13/24 1:15 12:30 FS-92												C. 1	PFM	Food handlers 3	Page <u>1</u> of	f <u>2</u>			
			3-Compla			4-I	nvest	igat	tion	1	5-CO/Constru	ction	6-Other	TOTAL/SC	ORE				
Establishment Name: Contact/Owner M Rockwall Mart Mohammed S														Number of R	epeat Violat iolations CO	tions: DS:			
Ph	Physical Address: Pest control :									100	d		Gr N/a		e trap :/ waste oil		Follow-up: Yes 🖊	24/76	5/C
										serve		NA	= nc	ot ap	pplicable $COS = co$	orrected on s		plation W= Wa	atch
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 ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COS Mark and in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																			
Compliance Status Compliance Status											R								
U T	N O A O S $(F = \text{degrees Fahrenheit})$						U T	N C	0 A	A	0 S	Employee Health							
		1. Proper cooling time and temperature									~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~	2. Proper Cold Holding temperature(41°F/ 45°F)							3					13. Proper use of re eyes, nose, and mo		d exclusion; No dis	scharge from	*	
	See See A Proper Hot Holding temperature(135°E)						Ľ	5					Need state ha	Ind sink			×		
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature									-				Preve		tamination by Har			
		~					g (165°F in 2	_	Ś	3	_				Keep acces	<u>s clear</u>	<u>in front of h</u>	<u>and sink</u>	*
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						1	~				alternate method pr Gloves ava	operly follo	owed (APPROVEL	D Y N)			
	~				6. Time as a Public Hea	llth Control; procedu	res & records										ptible Populations		
					Approved Source										Pasteurized eggs us	d foods used; prohibited food not offered ggs used when required			
					7. Food and ice obtained from approved source; Food in									_	N/a				
	~				good condition, safe, and unadulterated; parasite destruction Ind. vendors												emicals		
	~				8. Food Received at pro Checking	oper temperature						•			17. Food additives; & Vegetables N/a			C	
					Protection from Contamination						~				18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature					1	~		19. Water from approved source; Plumbi backflow device City approved		-				
	I1. Proper disposition of returned, previously served or reconditioned No returns							1	~				20. Approved Sewage/Wastewater Disposal System, proper disposal						
0	I	N	N	С		<u> </u>	<u> </u>	nts) R) viol	0		N	Ν	Cor C	rrective Action with				R
U T	N	0	A	0 S	0 Demonstration of Knowledge/ Personnel					U T	N	0	A	0 S	Food Te	emperature	e Control/ Identifie	cation	
	~				and perform duties/ Cer					(~				27. Proper cooling Maintain Product T			equate to	
	✓ 22. Food Handler/ no unauthorized persons/ personnel				personnel			1	~				28. Proper Date Ma	rking and d	lisposition				
Safe Water, Recordkeeping and Food Package Labeling									2					29. Thermometers p Thermal test strips Need test s		ccurate, and calibra	ted; Chemical/	*	
23. Hot and Cold Water available; adequate pressure, safe 117, Good pressure														•	Prerequisite for O	peration			
2	2 24. Required records available (shellstock tags; par destruction); Packaged Food labeled					gs; parasite	*							30. Food Establish Current and			rent/ insp posted	l	
_					Ice bag labels	S vith Approved Proc	edures	^								·	oment, and Vendir	וס	
					25. Compliance with Va HACCP plan; Variance	ariance, Specialized	Process, and								31. Adequate handy	washing fac	ilities: Accessible a	and properly	
	~				processing methods; ma				2	2					Keep back	room s	sink access	sable	*
	<u> </u>				Cons	sumer Advisory			2	2					32. Food and Non-f designed, construct	ed, and use	d	e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi				1	2					33. Warewashing F Service sink or curb	acilities; in cleaning f	stalled, maintained, acility provided	, used/	*
_				_	On labels Core Items (1 Poin	nt) Violations Requ	uire Corrective	e Acti	on N	lot t	to Ex	ceed	ł 90) Da	Items store				
O U	I N	N O	N A	C O S		of Food Contamina		R		O U	Ι	N	N A	C O			lentification		R
т 1				8	34. No Evidence of Inse animals	ect contamination, ro	dent/other			Т	~			S	41.Original contain	er labeling	(Bulk Food)		
F	~				35. Personal Cleanliness Stored Iow	s/eating, drinking or	tobacco use									Physic	al Facilities		
1					36. Wiping Cloths; prop No sanitizer se	perly used and stored		★		1	Τ				42. Non-Food Cont	act surfaces	s clean		*
\vdash	~				37. Environmental conta				F		~				43. Adequate ventil	ation and li	ghting; designated	areas used	
			~		38. Approved thawing m	method			F		~				44. Garbage and Re	efuse proper	rly disposed; facilit	ies maintained	
						er Use of Utensils				1	\uparrow				45. Physical faciliti	es installed	, maintained, and c	lean	*
	~				39. Utensils, equipment dried, & handled/ In use				F		~				46. Toilet Facilities	; properly c	constructed, supplie	d, and clean	
<u> </u>	•				40. Single-service & sin				╞		-				47. Other Violation	s			_
	~				and used	- *****	. . .			1					See				*

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: All Mart	Physical A 600 E	130	City/State: Rockwall	l, Tx	License/Permit # Pag FS-9265		nge <u>2</u> of <u>2</u>			
Item/Loc:	ation	TEMPERATURE OBSERVA		TIONS Temp	Item/Location			Temp			
	/IC amb	Temp		-		uon		Temp			
			Red Bull merchandiser	r 44							
	32,35,40,38		Ice merchandiser	24							
lcecrea	am freezer need thern	3.3									
G	atorade Cooler	46									
Be	er merchandiser	49									
Pe	psi merchandiser	44									
Dr Pe	epper merchandiser	36									
Co	ke merchandiser	35									
T .			SERVATIONS AND CORRECT								
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										
	Soda nozzles are clea	aned nig	htly								
10	Ice chute needs to be	clean, h	as pink slime inside								
42	Microwave needs to be cleaned interior										
29	Need thermometer inside icecream freezer in warmest spot p/code										
24	Ice bags do not have labels, code requires labels, no exceptions										
45	Address holes in bathroom by replacing broken ceiling tiles										
42	Address broken cabinet door between coffee and soda machine										
42	Time to clean WIC fan	guards									
47	Need addition shelves in	WIC to a	ddress floor storage, invento	ry should b	e stored	on shelves 6inche	s above	e grade			
42	WIC product shelves r										
39			erly, not stored in mop bucke	et wringer w	ith bucke	t full of water, will	attract	insects			
34	Fruit flies observed ne										
31	Hand sink blocked by										
33			nitizer not used, no test str			ve storage items	s from s	sinks			
45	•		ck room, all surfaces mus								
45/32			r and replaced cracked do	or, must b	e cleana	ble					
10			ne needs to be cleaned								
42	Coffee										
!!	May not bag ice until machine is repaired and cleaned										
!!	May not sell bagged ice until bags have been labeled										
	II items being referred to code compliance since they are repeat violations										
Received	by:		Print:			Title: Person In Charg	e/ Owner				
(signature)	See abov	'e	See ab	ove		· · · · · · · · · · · · · · · · · · ·					
Inspected (signature)	by:	Ø		4 Hill							
	(Revised 09-2015)	$-\mathbf{N}$				Samples: Y N	# collecte	ed			
LII-00											