

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 5/13/24	Time in: 1:15	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: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Rockwall Mart	Contact/Owner Name: Mohammed Sultan	Number of Repeat Violations: <input checked="" type="checkbox"/> Number of Violations COS: <input checked="" type="checkbox"/>	24/76/C
Physical Address: 600 E 130 Rockwall, Tx	Pest control : Feb 2024	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					
		✓					✓				
	✓					3					★
		✓				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					
	✓				1		✓				
	✓				3		✓				
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					
	✓					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					★

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> S. Hassan	Print: S. Hassan	Title: Person In Charge/ Owner Owner
Inspected by: <small>(signature)</small> 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	44		
32,35,40,38		Ice merchandiser	24		
Icecream freezer need therm	3.3				
Gatorade Cooler	46				
Beer merchandiser	49				
Pepsi merchandiser	44				
Dr Pepper merchandiser	36				
Coke merchandiser	35				

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
	Soda nozzles are cleaned nightly
10	Ice chute needs to be clean, has 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 address floor storage, inventory should be stored on shelves 6inches above grade
42	WIC product shelves need a major detail cleaning
39	Need to hand mop up to dry properly, not stored in mop bucket wringer with bucket full of water, will attract insects
34	Fruit flies observed next to mop sink
31	Hand sink blocked by cases of bottle water
33	3 comp sink not set up, 117 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
10	Ice chute on bagged ice machine needs to be cleaned
47/45	Address storage room shelves, bottom shelf should be 6 inches above grade in order to clean under
42	Coffee
!!	May not bag ice until machine is repaired and cleaned
!!	May not sell bagged ice until bags have been labeled
!!	!! items being referred to code compliance since they are repeat violations

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

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