Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
☐ Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 05/09/2023	Time in: 3:48	Time out: 4:31		ense/Permit # 3 9343						Food Managers Food Handlers Page 1 of 2	2_		
	ction: 1-Routine	2-Follow Up		omplaint	4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR	RE		
	and general store		Downing	wner Name:						* Number of Repeat Violations: Y Number of Violations COS: e tran / waste oil Follow-un: Yes 9/91//	Δ		
Physical Address: 106 S Goliad		By la	st control : andlord		Hoo Na	od		Na		No □ Pics	<u> </u>		
Compliance Mark the appropriate	e points in the OUT box for	each numbered ite		NO = not Mark ✓ in a	pprop	riate l	ox f	or IN	, NO		h		
Compliance Status	Prio	rity Items (3 I	Points) vio	lations Requi	_	nmea ompl				ive Action not to exceed 3 days	Ī		
O I N N C U N O A O S		nperature for For egrees Fahrenheit		R	O U T	I N	N O	N A	C O S	Employee Health	R		
	1. Proper cooling time and temperature					_			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
2. Proper Cold Holding temperature(41°F/45°F) See					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3. Proper Hot Holding temperature(135°F)					ľ				Posted at hand sink Preventing Contamination by Hands				
	4. Proper cooking time and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2			in 2			. /			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
	Hours) alternate method properly followed (APPROVED Y					anemate method property followed (APPROVED 1, N.)							
6. Time as a Public Health Control; procedures &			edures & re	cords		T				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
	App	proved Source						/		Pasteurized eggs used when required			
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial			l in						Chemicals				
	8. Food Received at proper temperature NonTCS							~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	Protection from Contamination				3					18. Toxic substances properly identified, stored and used Storage			
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Water/ Plumbing				Water/ Plumbing				
	10. Food contact surface Sanitized at _100_	ppm/temperature	,			/			1	19. Water from approved source; Plumbing installed; proper backflow device City approved			
	11. Proper disposition or reconditioned	of returned, previo	ously served	or		/				20. Approved Sewage/Wastewater Disposal System, proper disposal			
						_				uisposai			
		ority Foundat	tion Items							rective Action within 10 days			
O I N N C U N O A O S	Demonstration	of Knowledge/	Personnel	R	o U	I N	Req N O	vuire N A	Cor C O S	·	R		
U N O A O		of Knowledge/ l	Personnel	R	O U	I N	N	N	C 0	rective Action within 10 days	R		
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Retail Food Establishment Inspection Report

City of Rockwall

Refered to owner	Print: Pharmacist on duty	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: vall drug and general store	Physical A		City/State: Rockwall	License/Permit # FS9343	Page <u>2</u> of <u>2</u>						
			TEMPERATURE	OBSERVATIONS								
Item/Loc	ation	Temp F	<u>Item/Location</u>	Temp F It	tem/Location	Temp I						
Refrig	erator personal only											
Circo	all Day apple	20										
Sm	all Bev cooler	39										
NonTo	CS foods only on site											
		0	BSERVATIONS AND	CORRECTIVE ACTIONS								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	STABLISHM	ENT HAS BEEN MADE. Y	OUR ATTENTION IS DIRECT	ED TO THE CONDITIONS OBSI	ERVED AND						
		o /popoio	olog porgonal ugo d	nh.								
	No ice cream anymore Self serve candy - ing			ппу								
	No unwrapped peanu		by request									
	Wrapped peanut butte											
?	Scoops used for unwr	•	andy - gum halle /	gumDrone / gummios	/ cour balls / m&ms /							
?	Therefore need to was		aridy - guill balls /	gumbrops / gummes	of Sour Dails / HIXIIIS /							
· ·	Three comp and Dish		available / sink n	at cot up but coap an	d blooch available							
	•			•								
32	Hot water 114 at hand sink equipped with soap and towels / hands to be washed here To replace sponge at three comp											
18	To avoid using any hom		•	e defense under sink (d	only used outside per pe	erson on duty)						
10	Dishmachine - to alwa					213011 011 daty)						
34/42/45		<u> </u>			• • • • • • • • • • • • • • • • • • • •							
18	Watch windex storage				. •							
10	Refrigerator for perso			organizo none onorvo	<u> </u>							
	Need info on. Washing		-									
W				ihels								
34	Need an ingredient book if not keeping original labels Small gap at back door to address											
46	Small gap at back door to address To clean baby changing mat in rr											
W	RR equipped but need towels in dispenser / door not self closin											
W												
	Scoops are used for handling by customers											
	Cocopo alo acca loi mamaning of caciomore											
	Pharmacist and pharmacy personnel only on site at time of insp											
Received	by:		Print:		Title: Person In Charg	ge/ Owner						
(signature)	See abov	/e										
Inspected	See abou		Print:									
(signature)	Kelly kirkpo	utríck	VRS		C. 1 37 37	#11 · · · 1						
	- 1		i		Samples: Y N	# collected						