

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
- Vomit clean up
- Employee health

Date: 05/11/2021	Time in: 4:43	Time out: 5:31	License/Permit # FS 9343 NEED 2021	Est. Type Light	Risk Category Low	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
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Establishment Name: Rockwall drug and general store	Contact/Owner Name: Downing	* Number of Repeat Violations: _____	10/90/A
Physical Address: 106 S Goliad		✓ Number of Violations COS: _____	
Pest control : To provide	Hood Na	Grease trap : To provide	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pics

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
			✓			✓					
			✓								
	✓					Highly Susceptible Populations					
								✓			
	✓					Chemicals					
	✓							✓			
						3			✓		
	✓					Water/ Plumbing					
W						✓					
						✓					

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						Permit Requirement, Prerequisite for Operation					
	✓					2			✓		
2				✓		✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Physical Facilities					
W						W					
						✓					

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					
	✓						✓				
W						Physical Facilities					
	✓					1					
	✓					✓					
		✓				✓					
Proper Use of Utensils						Physical Facilities					
W						1					
						1					
	✓						✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Tatum Thomas	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall drug & general store	Physical Address: Goliad	City/State: Rockwall	License/Permit # FS 9343	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream unit	-1				
Residential cooler	35				
Sodas and candy					
Freezer	-3				

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 candies are pre wrapped and self serve with scoops
	No more Unwrapped candies sold per facility
24	Will add ingredients for butter scotch and starbucks candies that don't have ingredients on label
W	sand for suckers/will again seek guidance from state / hands don't touch sand -
	Serving ice cream in paper bowls
	No running dipper well - storing clean and dry
	No using cones at the moment
	Gloves provided when using
42	cleaning of candy additives containers needed - outside
18	Watch storage or glass cleaner spray bottle not next to shake unite and metal mixing cups
	Choco items in cooler in bags / not out for sale as not wrapped
	Soap and towels at hand sink
W	Discussed using three compartment sink and Dishmachine / need bleach for sinks / have it for Dishmachine
	Reminder your kitchen was approved to use for food service
	Dishmachine tested to be 100 ppm
45	Maint around dish machine to wood etc is becoming an issue - clean under cabinets
	Advised to use Dishmachine for scoops and utensils and any food container etc
	Needed test strips for both sink and Dishmachine - to be tested
	Hot water 110 good!
	Keeping paper towel changed daily
18	Best to store alcohol low
	Will keep clean dishes on side of sinks that is next to the sanitized sink or clean side
W	Restroom to have self closing door
	Restroom is equipped
	Popcorn is not being served at this time - to use scoop and clean inside into prior to using
	Ingredients by request for ice cream and additives
	Plans declutter area
Cos	added packaged Starburst for ingredients

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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