Retail Food Establishment Inspection ReportImage: First aid kitCity of RockwallAllergy policy/trainingCity of RockwallImage: Complexe and the second secon												3		
Date:         Time in:         Time out:         License/Pe           05/02/2022         1:36         2:46         FS 95												Food handlers Food managers Page <u>1</u> of <u>2</u>	_	
U3/U2/2022         I.30         Z.40         F3 90           Purpose of Inspection:         I-Routine         2-Follow Up         3-Complai						_	l-In	vestig	gatio	on	5-CO/Construction 6-Other TOTAL/SCORI	E		
Es	Establishment Name: Contact/Owner N Rockwall drug and general store Downing											★ Number of Repeat Violations:      ✓ Number of Violations COS:		
Physical Address: Pest control : Goliad Need info							He Na	ood			Greas leed i	se trap/ waste oil Follow-up: Yes	3	
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NC							t obse	ervec		<b>A</b> =	not ap	pplicable $COS = corrected on site R = repeat violation W- Watch$		
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							(	0 1	ipliano I N N O		R			
U T								U I F	N O	A	Employee Health 12. Management, food employees and conditional employees;			
								L				knowledge, responsibilities, and reporting		
	2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
	•		./	_	3. Proper Hot Holding temperature(135°F)			Ľ			_	Employee poster to move over Preventing Contamination by Hands	_	
	4. Proper cooking time and temperature									Τ	г	14. Hands cleaned and properly washed/ Gloves used properly		
			•	_	5. Proper reheating procedure for hot holding ( $165^{\circ}F$ in 2						+	15. No bare hand contact with ready to eat foods or approved		
		(	~		Hours)			ŀ				alternate method properly followed (APPROVED Y_N_) Utensils and gloves		
			/		6. Time as a Public Health Control; procedures & records			_			1	Highly Susceptible Populations		
					Approved Source					V		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals		
					8. Food Received at proper temperature Blue bell					V		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination							18. Toxic substances properly identified, stored and used Avoid home pesticides		
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ P					Water/ Plumbing			
w			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature See 33					·				19. Water from approved source; Plumbing installed; proper backflow device City approved		
	11. Proper disposition of returned, previously served or reconditioned							L				20. Approved Sewage/Wastewater Disposal System, proper disposal		
					Priority Foundation Items (2 Po		_	_	_	-		•		
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	T		I N N O	N A		Food Temperature Control/ Identification	R	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					V	/	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	_	One on duty           22. Food Handler/ no unauthorized persons/ personnel									/	28. Proper Date Marking and disposition		
				_	All employees other than above handling food Safe Water, Recordkeeping and Food Package	Ŭ						29. Thermometers provided, accurate, and calibrated; Chemical/		
Labeling					V	V				Thermal test strips Non Tcs foods				
	23. Hot and Cold Water available; adequate pressure, safe     24. Required records available (shellstock tags; parasite							_		1	Permit Requirement, Prerequisite for Operation           30. Food Establishment Permit (Current/ insp sign posted )			
w	~				destruction); Packaged Food labeled Provide ingredients for all candy		!					Need 2022		
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		_			Τ	Г	Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly	_	
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2	2				supplied, used Need hand soap		
					Consumer Advisory			v	/			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
w					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Discussed peanuts / and ingredients for candy		2	2				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Had. To prime machine / need sanitizer for three comp		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First         0       I       N       C											ays or Next Inspection , Whichever Comes First	R		
U T	N	0	A	o s	Prevention of Food Contamination	ĸ		UI	N O			Food Identification	ĸ	
1					34. No Evidence of Insect contamination, rodent/other animals Evidence of mice				V	'		41.Original container labeling (Bulk Food)		
1					35. Personal Cleanliness/eating, drinking or tobacco use Watch storage of personal in area			1		-	_	Physical Facilities		
w					36. Wiping Cloths; properly used and stored To set up		1				_	42. Non-Food Contact surfaces clean General cleaning		
	(	/			37, Environmental contamination Watch			V			_	43. Adequate ventilation and lighting; designated areas used		
	38. Approved thawing method						V			-	<ul><li>44. Garbage and Refuse properly disposed; facilities maintained</li><li>45. Physical facilities installed, maintained, and clean</li></ul>			
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		1				_	45. Physical facilities installed, maintained, and clean General cleaning 46. Toilet Facilities; properly constructed, supplied, and clean		
w					dried, & handled/ In use utensils; properly used Discussed scoop storage 40. Single-service & single-use articles; properly stored and used Watch	$\left  \right $		L	/ /	,		Equipped / watch what is stored inside 47. Other Violations		
1	▰				vvalcii				ľ	1				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Donna Lockette	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: all drug and general store	Physical Address: Goliad				ity/State: Rockwal	1	License/Permit # FS 9343		Page <u>2</u> of <u>2</u>	
TIOORW	an drug and general store	Gonad	TEMPERATURE OBSERV				<u> </u>	100010			
Item/Loc	ation	Temp F Item/Location				Temp F	Item/Locat	on		Temp F	
Ice cre	eam freezer	-11									
Coo	ler residential	35	No	nTCS foods	S						
F	reezer side	-5									
•		0									
					_						
OBSERVATIONS AND CORRECTIVE ACTIONS           Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										ND.	
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hot water in restroom 100 / watch storage in room										
	Candy area self service - allPrepackaged except wax drinks and skittles - scoops provided / ingredients by reques								request		
	Ice cream area :										
10	Hot water -112 and up		any fa	ad approximation of the second							
18	Avoid using scented bleach for any food contact surface sanitizing										
	Also avoid use of home raid pesticide										
33	Dishmachine set up see below Three comp sink to have sanitizer provided										
00	Test strips for chlorine observed on site										
31	To provide hand soap										
39	To storage of mixer cu			om behind hand si	nk	area					
	To toss old sponge at	-									
!!	When serving ice cream	n staff	handlir	ng should be food ha	and	lers and	one man	ager on duty whe	n in op	eration	
33/COS	Tested Dishmachine le	ess than	50 ppn	n first try / primed r	nac	chine / ra	an machi	ne / tested to be	e 100 p	pm	
	Watch items stored in										
	Hands to be washed prior to donning gloves										
	Reminder to store ice cream scoop one of three ways:										
	1)Running dipper well										
	2)Clean and dry on clean dry service 3)In product with handle out										
	Watch handling of straws - avoid contact with mouth portion.										
	Discussed selecting sanitizer and providing test strips										
34	Evidence of mice / past issue										
	Discussed using nuts etc and allergy and cross contact										
42/45											
	Avoid splashless and scented bleach products										
Ice cream scoop station and candy only											
Received (signature)	See abov	'e		Print:				Title: Person In Charg	e/ Owner		
Inspected (signature)	See abov Kelly kirkpa	ıtríck	RS	Print:				Second V Y	щ 11	.1	
	- 1							Samples: Y N	# collecte	u	