\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 11/02/2021	Time in: Time out 12:19 1:10		License/Permit # S 9343	n	ee	d	20	02	Est. Type Risk Category Low Page 1 of 2	2_		
	tion: 1-Routine 2-Follo		-Complaint	4-1	Inves	stiga	atior	n	5-CO/Construction 6-Other TOTAL/SCOI	RE		
Rockwall drug and general store Downing									* Number of Repeat Violations: Y Number of Violations COS: Extrap : Follow-up: Ves 5/95/A	Δ		
Physical Address: Goliad		Pest control Rockwall pes	st monthly	Hoo Na	od			reaso	c trap : 1010 up. 1cs	<u>`</u>		
Compliance S Mark the appropriate	points in the OUT box for each number		Mark ✓ in ap	propr	riate b	ox f	or IN	N, NC		h		
Compliance Status	Priority Item	is (3 Points)	violations Requir	_					ive Action not to exceed 3 days			
O I N N C U N O A O S	Time and Temperature for Food Safety			Compliance Status			N	C	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) Non Tcs only					, /				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy			
V	3. Proper Hot Holding temperature	e(135°F)							Preventing Contamination by Hands			
V	4. Proper cooking time and temper	rature		14. Hands cleaned and properly washed/ Gloves					14. Hands cleaned and properly washed/ Gloves used properly			
~	5. Proper reheating procedure for hot holding (165°F in 2						~		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)			
/	6. Time as a Public Health Control	l; procedures &	records	Highly Susceptible Populations								
	Approved Sou	urce		16. Pasteurized foods used; prohibited food no Pasteurized eggs used when required					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 temper	rature					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Not currently using			
	Protection from Contamination			W					18. Toxic substances properly identified, stored and used Watch ant spray / and label spray bottles			
	Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing			
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature Machine				/				19. Water from approved source; Plumbing installed; proper backflow device			
	11. Proper disposition of returned, previously served or reconditioned				/				20. Approved Sewage/Wastewater Disposal System, proper disposal			
	Priority Fou	undation Ite				_			rective Action within 10 days			
O I N N C U N O A O S	Demonstration of Knowle			O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R		
	21. Person in charge present, demo and perform duties/ Certified Food		Ų ,		/		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
/	22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition					1						
	Safe Water, Recordkeeping Labeling		cage	29. Thermometers provided, accurate, and calibrate Thermal test strips In coolers and food thermo								
/	23. Hot and Cold Water available; See	adequate pressi	ure, safe						Permit Requirement, Prerequisite for Operation			
~	24. Required records available (she destruction); Packaged Food labele		k tags; parasite 30. Food Establishment Permit (Current/ insp sign posted Need 2021			30. Food Establishment Permit (Current/ insp sign posted) Need 2021						
	Conformance with Appro					-			Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	HACCP plan; Variance obtained for processing methods; manufacturer	or specialized	ss, and	2					supplied, used			
	Consumer Adv	visory		W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch surfaces etc			
	26. Posting of Consumer Advisorie foods (Disclosure/Reminder/Buffe Book of labels				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Machine confirmed operation			
0 I N N C			Corrective Action R	О	I	N	N	С	ys or Next Inspection , Whichever Comes First	R		
U N O A O S	Prevention of Food Co 34. No Evidence of Insect contami		other	T U	N	0	A	o s	Food Identification 41.Original container labeling (Bulk Food)			
	animals 35. Personal Cleanliness/eating, dr					'						
	_	-							Physical Facilities 42. Non-Food Contact surfaces clean			
	36. Wiping Cloths; properly used a Not using currently 37. Environmental contamination	und stored		1					See 43. Adequate ventilation and lighting; designated areas used			
					/					<u> </u>		
	38. Approved thawing method				~				44. Garbage and Refuse properly disposed; facilities maintained	<u> </u>		
	Proper Use of U			1					45. Physical facilities installed, maintained, and clean See	_		
	39. Utensils, equipment, & linens; dried, & handled/ In use utensils; Watch storage of ice creations and the storage of ice creations.	properly used am scoops		W					46. Toilet Facilities; properly constructed, supplied, and clean Provided dispenser for paper towels now need paper towels			
1	40. Single-service & single-use art and used See	ucies, property s	Sioled			~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ashley Downing	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Drug		Physical Address: Goliad		City/State: Rockwa	II	License/Permit # 9343 need 2021	Page <u>2</u> of <u>2</u>	
			TEMPE	RATURE OBS	ERVATIONS			
Item/Loc	ation	Temp F	Item/Locatio	<u>n</u>	Temp F	Item/Locati	on	Temp F
Ice cream freezer		-13						
New ice cream will be ordered								
inew ic	e cream will be ordered							
Res	idential cooler	-12						
Cc	oler non Tcs	40						
		70						
		OI	BSERVATIO	NS AND CORI	RECTIVE ACTION	NS		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW; all temps F	TABLISHMI	ENT HAS BEEN	N MADE. YOUR	ATTENTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	'ED AND
	Still serving ice cream	in limite	d canacity	- nlane to re	nlace with nev	v		
W	All candy is prepackag			•	•		oone provided for	dieneneina
V V	Not using area right no							
	Hot water - 114 F	JVV VVII	riuny cqui	ppca when	incy start back	again	23Ideriliai cooler 3	un in usc
Cos	Labeled spray bottles							
42/45	Clean under sinks and	l inside c	ahinet					
W	Avoid using home pes			killer				
**	Dishmachine 50-100 p			Killer				
31	Provide soap to hand	_	prinning					
40	Watch storage of plast		s - to store	handle un				
W	All extra storage will b	•			before using			
W	Ice cream scoops - to							
	Popcorn unit not in use				····			
Received (signature)	by:		Print	t:			Title: Person In Charge/ (Owner
(g.imuic)	See abov	/e						
Inspected (signature)		,	Print	t :				
(orginature)	Kelly Kirkpo	ıtrick	RS				Samples: Y N #	collected
							r	