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

Retail Food Establishment Inspection Report

City	٥f	Rockwall
OILY	OI	NUCKWall

	First aid kit
\Box	Allergy policy/training
닉	Vomit clean up
	Employee health

05		0/2	21	Time in: 1:10	Time out: 1:58		License/Pern						Est. Type Risk Category Page 1 o	of _2_
				ction: 1-Routine	2-Follow		-Complaint	_	4-I	nvesti	gation	n	5-CO/Construction 6-Other TOTAL/SO	CORE
		nment all m		ne:		Contac	t/Owner Nar	ne:					* Number of Repeat Violations: Viumber of Violations COS:	
		Addı			I	Pest control]	Ноо	d	G	reas	se trap : Follow-up: Yes 20/80)/B
Ridge						o provide	<u> </u>	_	la		Na		No	
Mark				Status: Out = not in core points in the OUT box for	mpliance numbered	d item	NO =	not ob in appr	serve ropri	ed I ate box	IA = n for IN	ot ap	pplicable COS = corrected on site Mark an Mark	atch
									Imi	nediai	e Coi	rrect	tive Action not to exceed 3 days	
0 1		nce Sta	C	Time and Tem	perature for	Food Safety	, 1	R	0	mplian I N	N	С		R
T I	1	O A	O S	(F = de	egrees Fahrenl	heit)			U T	N C	A	O S	Employee Health	
	ı			1. Proper cooling time a	and temperatur	re							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	-			Proper Cold Holding Milk cooler - called re	temperature(4	41°F/ 45°F)		-	-				13. Proper use of restriction and exclusion; No discharge from	_
3			/	Milk cooler - called re On site and moved m		hile			(/			eyes, nose, and mouth	
		~	,	3. Proper Hot Holding t	temperature(13	35°F)		1					Preventing Contamination by Hands	
		•	,	4. Proper cooking time	and temperatu	ıre			7				14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating prod	cedure for hot	holding (165	5°F in 2	-	Ť				15. No bare hand contact with ready to eat foods or approved	_
		~		Hours)						V			alternate method properly followed (APPROVED Y N) Using scoop	
		V	•	6. Time as a Public Hea	alth Control; p	procedures &	records						Highly Susceptible Populations	
													16. Pasteurized foods used; prohibited food not offered	
				Ap	proved Sourc	ce					~		Pasteurized eggs used when required	
				7. Food and ice obtained good condition, safe, and	d from approv	ved source; F	ood in							
				destruction Comme	ercial	ea, parasite							Chemicals	
	_			8. Food Received at pro		ıre		1					17. Food additives; approved and properly stored; Washing Fruit	S
											~		& Vegetables	
				Protection	from Contan	mination			W				18. Toxic substances properly identified, stored and used Store low in back room not on ice machine	
				Food Separated & preparation, storage, dis			food						Water/ Plumbing	
				10 Feed and a confee	1 D. (-1-1 C1	. 4 4	_					Ü	
3				10. Food contact surfact Sanitized at Na	ppm/temperat	ture To se	ed and		W				19. Water from approved source; Plumbing installed; proper backflow device	
				11. Proper disposition of				1	+			Н	City approved when built 20. Approved Sewage/Wastewater Disposal System, proper	+
	ı			reconditioned	-				•				disposal	
		_	-							_	-	_		
				Pri	ority Found	dation Iter							rrective Action within 10 days	
		N N O A		Pri-			I	s) vio	O U	I N N C	N	C	Food Temperature Control/ Identification	R
				Demonstration 21. Person in charge preand perform duties/ Cer	of Knowledg	ge/ Personne	owledge,		О	I N	N	C		R
W			О	Demonstration 21. Person in charge pre and perform duties/ Cer One on site 22. Food Handler/ no un	n of Knowledgesent, demonstrified Food M	ge/ Personne stration of kno lanager (CFN	owledge,		O U	I N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
U I			О	Demonstration 21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no un All eMployees within	n of Knowledgesent, demonstritified Food M nauthorized pen 60 days	ge/ Personne stration of kno Ianager (CFM ersons/ perso	owledge, A)		O U	I N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R
W			О	Demonstration 21. Person in charge pre and perform duties/ Cer One on site 22. Food Handler/ no un	n of Knowledgesent, demonstritified Food M nauthorized pen 60 days	ge/ Personne stration of kno Ianager (CFM ersons/ perso	owledge, A)	-	O U	I N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
W			О	Demonstration 21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no un All eMployees within Safe Water, Recon 23. Hot and Cold Water	esent, demonstratified Food M nauthorized pen 60 days rdkeeping and Labeling	ge/ Personne stration of kno fanager (CFM ersons/ perso ad Food Pack	owledge, M) nnel sage	-	O U T	I N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add hanging one near door by milk	R
W			О	Demonstration 21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no un All eMployees within Safe Water, Reconstruction 23. Hot and Cold Water 114 24. Required records av	esent, demonstriffed Food M nauthorized pen 60 days rdkeeping and Labeling r available; add vailable (shells	ge/ Personne stration of knd Anager (CFM ersons/ perso ad Food Pack lequate pressu	whedge, 1) mnel sage are, safe	-	2	I N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
W			О	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no un All eMployees within Safe Water, Recon	esent, demonstrified Food M nauthorized pen 60 days rdkeeping and Labeling r available; add vailable (shells Food labeled	ge/ Personne stration of knd fanager (CFM ersons/ persond Food Pack lequate pressu stock tags; pa	whedge, 1) mnel sage are, safe	-	O U T	I N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation	R
W			О	Demonstration 21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no under All eMployees within Safe Water, Reconstruction 23. Hot and Cold Water 114 24. Required records averaged in the conformance with the c	esent, demonstriffed Food M nauthorized pen 60 days rdkeeping and Labeling r available; add vailable (shells Food labeled AVE Star with Approve	ge/ Personne stration of knd fanager (CFM ersons/ persond Food Pack lequate pressu stock tags; pa	by wledge, d) nnel sage ure, safe rasite	-	2	I N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending	R
W			О	Demonstration 21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no un All eMployees within Safe Water, Reconstruction 23. Hot and Cold Water 114 24. Required records and destruction); Packaged ICE Dags to head of the same properties.	esent, demonstratified Food M mauthorized pen 60 days rdkeeping and Labeling r available; add vailable (shells Food labeled aVe Star with Approved ariance, Species obtained for s	ge/ Personne stration of knd fanager (CFM ersons/ perso nd Food Pack lequate pressu stock tags; pa mp de Procedure lialized Proces specialized	by wledge, d) nnel sage ure, safe rasite		2	I N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021	R
W			О	Demonstration 21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no un All eMployees within Safe Water, Reconstruction 23. Hot and Cold Water 114 24. Required records and destruction); Packaged ICe Dags to hand Conformance with Vaniance processing methods; manual conformance with Vaniance processing methods; manual processing methods; manual performance with Vaniance processing methods; manual processing methods; manual performance with Vaniance processing methods; manual processing methods; manual performance with Vaniance performance with Vaniance performance with Vaniance p	esent, demonstratified Food M mauthorized pen 60 days rdkeeping and Labeling r available; add vailable (shells Food labeled aVe Star with Approved ariance, Species obtained for s	ge/ Personne stration of knd Anager (CFM ersons/ persond de Food Pack lequate pressu stock tags; pa mp ed Procedure alized Proces specialized structions	by wledge, d) nnel sage ure, safe rasite		2 W	I N	N	C	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R
W			О	Demonstration 21. Person in charge property and perform duties/ Cer One on site 22. Food Handler/ no under All eMployees within Safe Water, Reconstruction of the All eMployees within and Cold Water 114 24. Required records and destruction); Packaged Ice bags to have Conformance with Vida CCP plan; Variance processing methods; materials and processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; Variance processing methods; materials and performance with Vida CCP plan; variance processing methods and performance with Vida CCP plan; variance performance with Vida CCP p	esent, demonstrified Food M nauthorized pen 60 days rdkeeping and Labeling r available; add vailable (shells Food labeled aVe star with Approved ariance, Specia obtained for stanufacturer ins	ge/ Personne stration of knd fanager (CFM ersons/ persond def Food Pack lequate pressure stock tags; pack ped Procedure ialized Proces specialized structions	whedge, d) nnel sage are, safe arasite ss, and		2 W	I N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets	R
W			О	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no ur All eMployees within Safe Water, Recon 23. Hot and Cold Water 114 24. Required records as destruction); Packaged ICe bags to h Conformance with V. HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi	esent, demonstratified Food M mauthorized pen 60 days rdkeeping and Labeling r available; add vailable (shells Food labeled aVe Star with Approved ariance, Special obtained for standacturer ins sumer Advisories;	ge/ Personne stration of knd fanager (CFM ersons/ perso def Food Pack lequate presst stock tags; pa mp def Procedure lalized Proces specialized structions bry raw or under	owledge, A) nnel reside a sign of the si		2 W	I N	N	C	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided	R
W			О	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no un All eMployees within Safe Water, Record 23. Hot and Cold Water 114 24. Required records ave destruction); Packaged ICE bags to how Conformance with Viana Component of the Conformance with Viana Conformance viana Confor	esent, demonstratified Food M mauthorized pen 60 days rdkeeping and Labeling r available; add vailable (shells Food labeled aVe Star with Approved ariance, Special obtained for sanufacturer ins sumer Advisories; inder/Buffet Pl	ge/ Personne stration of known and food Pack dequate pressure stock tags; pa mp de Procedure dialized Processpecialized structions pry raw or under	by b		2 W	I N C	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/	R
W W 2			OS	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no ur All eMployees within Safe Water, Record 23. Hot and Cold Water 114 24. Required records averaged Ice bags to hear Conformance with Virus Composition of Consumer foods (Disclosure/Remicommercial Core Items (1 Poins Prevention of Core Items (1 Poins Core Items (1	esent, demonstratified Food M mauthorized pen 60 days rdkeeping and Labeling r available; addivatilable (shells Food labeled aVe Star with Approved ariance, Special obtained for sanufacturer instructurer instructu	ge/ Personne stration of known and fanager (CFM dersons/ person and Food Pack dequate pressure took tags; pack mp der Procedure dialized Processpecialized Processpecialized structions ory raw or under the Pack of the process of the	by by ledge, A) multiple of the control of the cont		2 W	I N C	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided To To Mext Inspection, Whichever Comes First Food Identification	R
W Z Z		N N N	O S	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no ur All eMployees within Safe Water, Record 23. Hot and Cold Water 114 24. Required records averaged Ice bags to h. Conformance vith V. HACCP plan; Variance processing methods; market Commercial Core Items (1 Poins Prevention of 34. No Evidence of Inserting Processing Matter Commercial Core Items (1 Poins Prevention of 34. No Evidence of Inserting Processing Matter Core Items (1 Poins Prevention of St. Posting of Consumer Core Items (1 Poins Prevention of St. Posting of Consumer Core Items (1 Poins Prevention of St. Posting of Consumer Core Items (1 Poins Prevention of St. Posting of Consumer Core Items (1 Poins Prevention of St. Posting of Consumer Core Items (1 Poins Prevention of St. Posting of Consumer Core Items (1 Poins Prevention of St. Posting of Consumer Core Items (1 Poins Prevention of St. Posting Office Items (1 Poins Prevention of St. Po	esent, demonstratified Food M mauthorized pen 60 days rdkeeping and Labeling r available; additional available (shells Food labeled AVE STAT with Approved ariance, Special obtained for sanufacturer insumer Advisories; inder/Buffet Plat) Violation of Food Contaget contaminate ect contaminate	ge/ Personne stration of known and fanager (CFM dersons/ person and Food Pack dequate pressure stock tags; pack pack tags; pack and Procedure dialized Process pecialized Process pecialized structions ory raw or under the plate of Allerge as Require (Committee) transport of the process to th	by by ledge, A) multiple of the control of the cont		2 2 2 Not t	I N C	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided To To Was or Next Inspection, Whichever Comes First	
W Z Z		N N N	O S	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no ur All eMployees within Safe Water, Record 23. Hot and Cold Water 114 24. Required records averaged Ice bags to hear Conformance with Virus Composition of Consumer foods (Disclosure/Remicommercial Core Items (1 Poins Prevention of Core Items (1 Poins Core Items (1	esent, demonstratified Food M nauthorized pen 60 days rdkeeping and Labeling r available; addevailable (shells Food labeled aVE STAT with Approved ariance, Species obtained for sanufacturer insert and some radvisories; inder/Buffet Plat) Violation of Food Contacted contaminate three comp	ge/ Personne stration of known and an ager (CFM danager (CFM dersons/ person and Food Pack dequate pressue stock tags; pack and procedure and alized Process specialized structions ory raw or under all alized Pack as Require Commentation tion, rodent/or	by the power of th		2 2 2 Not t	I N C	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided To To Mext Inspection, Whichever Comes First Food Identification	
W Z Z		N N N	O S	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no un All eMployees within Safe Water, Reconsisted 14 24. Required records and destruction); Packaged ICE bags to he Conformance with VHACCP plan; Variance processing methods; machine 15 commercial Core Items (1 Point Prevention of 34. No Evidence of Instantian Fruit flies by 35. Personal Cleanlines 36. Wiping Cloths; programmed processing Cloths; programmed processing Cloths; programmed 21. Wiping Cloths; programmed 22. Personal Cleanlines 36. Wiping Cloths; programmed 22. Personal Cleanlines 36. Wiping Cloths; programmed processing Cloths; programmed 23. Personal Cleanlines 36. Wiping Cloths; programmed 22. Personal Cleanlines 23. Wiping Cloths; programmed 23. Wiping Cloths; programmed 24. Personal Cleanlines 24. Wiping Cloths; programmed 25. Personal Cleanlines 25. Personal Cleanlines 26. Wiping Cloths; programmed 26. Personal Cleanlines 26. Wiping Cloths; programmed 27. Personal Cleanlines 27. P	esent, demonstratified Food M nauthorized pen 60 days rdkeeping and Labeling r available; add vailable (shells Food labeled AVE STAT with Approve ariance, Specia o obtained for seanufacturer inservations sumer Advisories; inder/Buffet Pl nt) Violation of Food Conta ect contaminate three comp	ge/ Personne stration of kn danager (CFM ersons/ perso dd Food Pack lequate presst stock tags; pa mp ed Procedure alalized Proces specialized structions ory raw or under Plate)/ Allerge as Require C camination tion, rodent/o king or tobace	by the power of th		2 2 Not t	I N C	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided To To mys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
2 0 0 0 0 0 0 1 1		N N N	O S	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no ur All eMployees within Safe Water, Record 114 24. Required records averaged Ice bags to heart 125. Compliance with Vertage and the processing methods; marked by the processing methods of the processing method of the processing methods of the proces	esent, demonstratified Food M mauthorized pen 60 days rdkeeping and Labeling r available; addevailable (shells Food labeled aVE Starwith Approved ariance, Species obtained for samufacturer insemer Advisories; inder/Buffet Plat) Violation of Food Contact contaminate three composies and amination	ge/ Personne stration of known and an ager (CFM dersons/ person and Food Pack dequate pressure took tags; pack mp def Procedure dialized Processpecialized Processpecialized structions ory raw or under leate)/ Allerge us Require Commination tion, rodent/or distored	by b		2 2 2 Not t	I N C	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided To as or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	
W Z Z		N N N	O S	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no urall eMployees within Safe Water, Record 23. Hot and Cold Water 114 24. Required records avagestruction); Packaged ICe Dags to h. Conformance v. 25. Compliance with V. HACCP plan; Variance processing methods; material processing methods; material commercial Core Items (1 Point Prevention of 34. No Evidence of Instantials Fruit flies by 35. Personal Cleanlines 36. Wiping Cloths; proportion of Not Using 37. Environmental cont Watch damaged.	esent, demonstratified Food M mauthorized pen 60 days rdkeeping and Labeling r available; added average ariance, Special ender and additional ender and addi	ge/ Personne stration of known and an ager (CFM dersons/ person and Food Pack dequate pressure took tags; pack mp def Procedure dialized Processpecialized Processpecialized structions ory raw or under leate)/ Allerge us Require Commination tion, rodent/or distored	by b		2 Wot t	I N C	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided To To Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	
2 0 0 0 0 0 0 1 1		N N N	O S	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no ur All eMployees within Safe Water, Record 114 24. Required records averaged Ice bags to heart 125. Compliance with Vertage and the processing methods; marked by the processing methods of the processing method of the processing methods of the proces	esent, demonstratified Food M mauthorized pen 60 days rdkeeping and Labeling r available; added average ariance, Special ender and additional ender and addi	ge/ Personne stration of known and an ager (CFM dersons/ person and Food Pack dequate pressure took tags; pack mp def Procedure dialized Processpecialized Processpecialized structions ory raw or under leate)/ Allerge us Require Commination tion, rodent/or distored	by b		2 2 Not t	I N C	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided To ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch	
2 0 0 0 0 0 0 1 1		N N N	O S	21. Person in charge proper and perform duties/ Cer One on site 22. Food Handler/ no un All eMployees within Safe Water, Record 14 23. Hot and Cold Water 114 24. Required records and destruction); Packaged ICe Dags to homogeneous Conformance with VHACCP plan; Variance processing methods; machine Commercial Core Items (1 Point Prevention of Sale Water) 34. No Evidence of Instantians Fruit flies by 35. Personal Cleanlines 36. Wiping Cloths; proper Not using 37. Environmental cont Watch damaged 38. Approved thawing a Proper side of Sale Proper	r of Knowledgesent, demonstrified Food M mauthorized pen 60 days rdkeeping and Labeling r available; addevailable (shells Food labeled aVE Starwith Approved ariance, Special obtained for samufacturer instructurer	ge/ Personne stration of known and for persons person and Food Pack dequate pressure took tags; particular procedure dialized Procedure dialized Processpecialized structions are raw or under Plate)/ Allerge as Require Committee and the stored distored and the stored and the s	by the degree of the control of the		2 Wot t	I N C	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided To ays or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean See	
2 0 0 0 0 0 0 1 1		N N N	O S	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no ur All eMployees within Safe Water, Record 14 23. Hot and Cold Water 114 24. Required records as destruction); Packaged Ice bags to h. Conformance v. 25. Compliance with V. HACCP plan; Variance processing methods; material processing methods; material Commercial Core Items (1 Point Prevention of 34. No Evidence of Instantials Fruit flies by 35. Personal Cleanlines 36. Wiping Cloths; prophot Using 37. Environmental cont Watch damaged 38. Approved thawing 1 Prope 39. Utensils, equipment dried, & handled/ In us defined the side of th	esent, demonstratified Food M mauthorized pen 60 days rdkeeping and Labeling r available; added ave star with Approved ariance, Special obtained for samufacturer ins sumer Advisories; inder/Buffet Pl nt) Violation of Food Contact contaminate three composice and amination deplastic comethod er Use of Uten t, & linens; prose to the solution of the solution of the solution of the solution of plastic comethod er Use of Uten t, & linens; prose te utensils; prose te utensils; prose	ge/ Personne stration of known and fanager (CFM ersons/ personne defanager (CFM ersons/ person	by the degree of the control of the		2 2 2 Not t	I N C	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided To To ws or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean	
2 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		N N N	O S	21. Person in charge preand perform duties/ Cer One on site 22. Food Handler/ no un All eMployees within Safe Water, Record Park Packaged Ice Dags to heart of the Conformance with Variance processing methods; marked Safe Water (Packaged Ice Dags to heart of the Conformance with Variance processing methods; marked Safe Water (Packaged Ice Dags to heart of the Conformance with Variance processing methods; marked Safe Water (Packaged Ice Dags to heart of the Conformance with Variance processing methods; marked Safe Variance processing methods; marked Safe Variance (Packaged Ice Dags to heart of the Variance processing methods; marked Safe Variance (Packaged Ice Dags to heart of the Variance processing methods; marked Safe Variance (Packaged Ice Dags to heart of the Variance Property of the Variance (Packaged Ice Dags to heart of the Variance Property of the Variance (Packaged Ice Dags to heart of the Variance Property of the Variance P	esent, demonstratified Food M mauthorized per n 60 days rdkeeping and Labeling r available; added ave Star with Approved ariance, Species obtained for seanufacturer insert and section of Food Contact three composis/eating, drink perly used and camination of plastic of method er Use of Uten t, & linens; process use etc /	ge/ Personne stration of known and an ager (CFM dersons/ person dersons/ perso	by by ledge, A) minel age are, safe are asite as sis, and are cooked on Label achine achine astored,		2 2 2 1 Wot to 1 1 W 1	I N C	N A	O Da	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Add hanging one near door by milk Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Waiting on 2021 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used To move items in back room 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Broken ice machine / cabinets 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided To To sor Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shawkat Hassan	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Wall Mart	Physical A			//State:		License/Permit # Fs 9265	Page 2 of 2
HUCK	wali iviai i	Hidge	TEMPERATURE OBSERVA			II	1 5 9205	
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	tion	Temp
Gatora	ade cooler	35	Starbucks coole	er	33			
E	Beer cooler	29	Monster cooler					
Ice (cream freezer	-4						
	Wic	49-56						
	Milk area	54/55						
Surfa	ces as high as 57							
S	oda coolers							
	33/37/35							
Item	AN PURPLETION OF VOLVE TO		SERVATIONS AND CORRECT					
Number	NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTIO	N IS DIKE	CTED TO T	HE CONDITIONS OBS	ERVED AND
02	Wic is holding high ter	nps- milk	area in 50's - will not sel	l Mil	k today	/ - remov	ed during insp	
45	To clean floor under sl							
	To add a thermo to the	e wic nea	r the door in the milk area					
33/10	Coffee pot is out toda	y / wash	daily and sanitize / make	thre	eComp	availab	le	
10			e dispenser tube at soda :					
32/45			rs and millwork where ne					
39	Protect coffee filters							
42	Clean inside cabinets	under so	da station					
24				prev	viously			
33								
31	-		available when bagging					<u>-</u>
33	Three comp sink to be						<u>-</u>	
45	Clean back room - spi		<u> </u>					
32/37	Ice machine broken p		ear plastic					
46	Need paper towels in		our plactic					
70			I supplies on site for hand	l wa	shina a	and ware	washing just ne	ed to clean
333/21			· ·	ı vva	orning c	and ware	washing just no	ed to olean
333721	Plumbing inspected by		ise / working on this					
45		· · ·						
	Fill small holes around mop sink Store is short staffed currently / also suffered damage from storm in FEB							
			vs the importance of getting					
	_		pair wic for milk and beer		set up			
	Called Maint While on	Site to re	pair wic for milk and beer	1				
Received	by:		Print:				Title: Person In Char	ge/ Owner
(signature)	See abov	/e						
Inspected (signature)	See abou	atrick	Print:					
	Reddy Roi iopo	-0.000	, -0				Samples: Y N	# collected