

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: 05/10/21	Time in: 1:10	Time out: 1:58	License/Permit # Fs 9265	Est. Type Conv	Risk Category Med	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 mart	Contact/Owner Name: Hassan	* Number of Repeat Violations: _____	20/80/B
Physical Address: Ridge / I-30		✓ Number of Violations COS: _____	
Pest control : To provide		Hood Na	Grease trap : Na
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

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					
		✓				✓					
3				✓		✓					
			✓			Preventing Contamination by Hands					
			✓			✓					
			✓				✓				
			✓			Highly Susceptible Populations					
			✓						✓		
	✓					Chemicals					
	✓								✓		
Approved Source						W					
						Water/ Plumbing					
	✓					W					
3						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					
W						✓					
W	✓								✓		
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
2						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			2					
Consumer Advisory						2					
	✓					2					

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

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Shawkat Hassan	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 Mart	Physical Address: Ridge road	City/State: Rockwall	License/Permit # Fs 9265	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Gatorade cooler	35	Starbucks cooler	33		
Beer cooler	29	Monster coolers			
Ice cream freezer	-4				
Wic	49-56				
Milk area	54/55				
Surfaces as high as 57					
Soda coolers					
33/37/35					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
02	Wic is holding high temps- milk area in 50's - will not sell Milk today - removed during insp
45	To clean floor under shelving in wic and clean
	To add a thermo to the wic near the door in the milk area
33/10	Coffee pot is out today / wash daily and sanitize / make threeComp available
10	Clean beverage nozzles and ice dispenser tube at soda station
32/45	Make needed repairs to counters and millwork where needed
39	Protect coffee filters
42	Clean inside cabinets under soda station
24	Bagging ice on site - need to label all bags as discussed previously
33	Must have three compartment sink accessible as well as hand sink accessible in back room
31	Per code you need a hand sink available when bagging ice - owner is aware
33	Three comp sink to be cleaned and accessible
45	Clean back room - spills s etc
32/37	Ice machine broken pieces - clear plastic
46	Need paper towels in restroom
	Hot water at threeComp 115/ all supplies on site for hand washing and warewashing just need to clean
333/21	Them out and move boxes to use / working on this
	Plumbing inspected by city
45	Fill small holes around mop sink
	Store is short staffed currently / also suffered damage from storm in FEB
	Working on all items - and knows the importance of getting it set up
	Called Maint while on site to repair wic for milk and beer /

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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