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
닉	Vomit clean up
_	Employee health

																	Employee	health	
Date: Time in: Time out: License/Per 11/12/2020 1:30 2:12 Fs					nit#							Est. Type Conv	Risk Category Med/due to past scores	Page 1 of	2				
						3-Complain	t	4-]	Inves	stiga	atior	1	5-CO/Const		6-Other	TOTAL/SCO	RE		
	Establishment Name: Contact/Owner N Rockwall mart Hassan							me:						* Number of ✓ Number of			10/04	_	
Ph	Physical Address: Pest control: Na Na							Hoo Na	od		G: Na		e trap :		Follow-up: Yes	16/84	В		
	Compliance Status: Out = not in compliance IN = in compliance								= not o	not observed NA = not applicable COS = corrected on site R = repeat violation					olation W- Wate	ch			
Ma	rk tl	ne ap	oprop	riate	points in the OUT box for	each numbered it	tem	Mark X							, NA, COS tive Action not to		k an 💢 in appropriat vs	e box for R	
Co	mpli I	ance N	e Sta	tus C		perature for Fo			R	Compliance Status O I N N C								R	
U T	N	0	A	o s	(F = de	egrees Fahrenhei		i,		U T	N	О	A	o s	Employee Health				
		/			1. Proper cooling time a	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	/				2. Proper Cold Holding	temperature(41°	°F/ 45°F)	'			_				13. Proper use of eyes, nose, and i		nd exclusion; No dis	charge from	
			/		3. Proper Hot Holding t	temperature(135°	°F)								Pro	eventing Cor	tamination by Har	ıds	
			/		4. Proper cooking time	and temperature					1						ly washed/ Gloves u		
			/		5. Proper reheating prod Hours)	cedure for hot ho	olding (16	55°F in 2				~			Hand sink behind counter accessible 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
			/		6. Time as a Public Hea	alth Control; proc	cedures d	& records								Highly Susce	eptible Populations		
					App	proved Source							~		16. Pasteurized for Pasteurized eggs		ohibited food not of equired	fered	
	•				7. Food and ice obtaine good condition, safe, an destruction											Cl	nemicals		
	~	8. Food Received at proper temperature To check milk										/		17. Food additive & Vegetables	es; approved	and properly stored;	Washing Fruits	Τ	
					Protection	from Contamii	nation			W	~						identified, stored an	nd used	1
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Otore below		r/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature						~				19. Water from a backflow device See attac		ce; Plumbing install	ed; proper	
		✓			11. Proper disposition or reconditioned	of returned, previ	iously ser	rved or			~						vater Disposal Syste	m, proper	
					Pri	ority Founda	tion Ite								rrective Action wi	ithin 10 days			
O U T	I N	N O	A A	o s	Demonstration	of Knowledge/	Personn		R	O U T	N	N O	N A	C O S	Food	Temperatur	e Control/ Identific	cation	R
?					21. Person in charge pro and perform duties/ Cer Provide if bagging	rtified Food Man	ager (CF	M)			~				27. Proper coolin Maintain Product		ed; Equipment Ade	quate to	
?					22. Food Handler/ no un	nauthorized perso	ons/ pers	onnel				/			28. Proper Date I		*		
					Safe Water, Recor		2					Thermal test stri	ips	ccurate, and calibrat		ı			
W	/				23. Hot and Cold Water To confirm before p	prepping coffe	e or ba	gging I w								•	Prerequisite for O	-	
			/		24. Required records av destruction); Packaged	vailable (shellstoo Food labeled	ck tags; p	parasite			/				30. Food Establ	ishment Per	mit (Current/ insp s	ign posted)	
						with Approved I											pment, and Vendin	0	
			~		25. Compliance with Variance processing methods; ma	obtained for spe	ecialized	ess, and		2					31. Adequate har supplied, used Not acces	C	cilities: Accessible a	nd properly	
					Cons	sumer Advisory	7			2					designed, constru	acted, and use	ct surfaces cleanable	e, properly	+
			'		26. Posting of Consume foods (Disclosure/Remi All prepackaged					2					Service sink or c	g Facilities; ir urb cleaning	stalled, maintained, facility provided	used/	
					Core Items (1 Poin	nt) Violations I	Require	Corrective A	ction						To provide		hever Comes First		
O U T	I N	N O	N A	C O S	Prevention	of Food Contam	nination		R	O U T	I N	N O	N A	C O S		Food I	dentification		R
W					34. No Evidence of Inseanimals							~			41.Original conta	ainer labeling	(Bulk Food)		
W					35. Personal Cleanlines Store away 36. Wining Cloths: pror	s/eating, drinking	g or toba	cco use						Physical Facilities 42. Non-Food Contact surfaces clean					
	/				36. Wiping Cloths; properly used and stored 37. Environmental contamination					1					See		ighting; designated a	areas used	+
		/			Sn. Environmental contamination Sn. Approved thawing method						'				Watch		rly disposed; faciliti		+
		/								_	~				Watch		I, maintained, and cl		+
					Prope 39. Utensils, equipment	er Use of Utensil		, stored.		1	\vdash				See		constructed, supplied		1
1					dried, & handled/ In us Coffee pot 40. Single-service & sir	se utensils; prope	erly used			1					Need pap	per towe		,	
	~				and used	ase arricles,	, рторспу	Stored		1					See attac				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) 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	Address: dge road	City/Stat		License/Permit #						
		1 30/11		E OBSERVATIONS								
Item/Loc	ation	Temp F	Item/Location	<u>Tem</u>	p F Item/L	<u>ocation</u>	Temp					
Cooler		40										
	33/41											
Е	Bev coolers											
	39/35											
E	Blue bunny	-11										
	Wic											
	Milk area	38										
		OI	BSERVATIONS AND	CORRECTIVE AC	TIONS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE.	YOUR ATTENTION IS	DIRECTED TO	THE CONDITIONS OBSE	RVED AND					
10	Clean ice dispenser tu	ıbe										
//33	•		for employees and	owner / three comp	artment to b	e set up to use for cus	tomers and nov					
32/45/				<u>-</u>								
	Counter to be repaired around soda dispenser Held together with tape											
42/45	Clean inside coolers a		cially under milk									
46	Restroom - must prov			om								
31	Make hand sink acces			<u> </u>								
45				ations throughou	t store							
!!	Make repairs to floors and walls etc various locations throughout store Keep hand sink accessible when bagging ice - bagged ice bags have stamp when bagging											
Not bagging at this time												
42/45/47	To clean up back roor		nanize									
!!	•			cked - when bad	aina aaair	n to have sink equi	pped and					
••	Unable to confirm hot water at hand sink as blocked - when bagging again to have sink equipped and ready to use.											
39/33 To remove coffee pot from customer area as condiments are also out abs available giving the appear							f offering coffee					
42/45/32/47 Store needs major cleaning and Maint in various areas												
	,											
	Owner indicates he is not serving coffee to public and not bagging Ice at this time											
33	Will need to set up thr											
	·	•										
Received (signature)	by:		Print:			Title: Person In Charg	ge/ Owner					
	See attac	cneo										
Inspected (signature)	See attac Kelly Kirkpa	/. / .1	Print:									
	Keuy Kukpa	urick	/KS			Samples: Y N	# collected					