re Foll	q u ow	i r	e d		of \$50.00 is ofter 1st			City of	Rocl	kw		In	spo	ecti	ion Report		 First aid k Allergy po Vomit clea Employee 	olicy/trainiı n up	ng
	Date: Time in: Time out: License/P 08/11/2020 11:21 12:44 FS 8													Est. Type Risk Category Grocery Med Page			2		
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						int 🗌	4-Investigation			n	5-CO/Construction 6-Other			TOTAL/SCORE				
	Establishment Name: Contact/Owner M Target 1065 grocery Target						Name:	lame:			* Number of Repeat Violations: ✓ Number of Violations COS:			8/92/	٨				
	ysic: ger t			ess:				st 07/24/2020)	Ho Na	od				e trap :) gals / 07/28/2020		Follow-up: Yes 🖌 No 🗌	0/92//	A
м					tatus: Out = not in components in the OUT box for	mpliance IN	= in compli	ance N	$\mathbf{O} = \text{not}$						oplicable COS = corre			lation W-Wate	ch
IVI	irk tr	ie ap	prop	riate	-										, NA, COS tive Action not to exce		rk an √ in appropria ys	the box for K	
O U	I N N C Time and Temperature for Food Safety					R	O U	I N	lianco N O	Ν	C 0	Employee Health							
T		Image: Constraint of the second se						Т	~	,		S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
		-	2. Proper Cold Holding temperature(41°F/ 45°F)								,			13. Proper use of restriction and exclusion; No discharge from					
_	V	3. Proper Hot Holding temperature(135°F)							~				eyes, nose, and mouth See attached						
														Prevent 14. Hands cleaned an					
	V				4. Proper cooking time and temperature5. Proper reheating procedure for hot holding (165°F in 2										15. No bare hand contact with ready to eat foods or appr				_
		Hours)								~	alternate method properly followed (APPROVED Y) Gloves					YN)			
					6. Time as a Public Health Control; procedures & records Loading only						T				High 16. Pasteurized foods	ered			
					Apj	proved Sou	rce						~		Pasteurized eggs used				
3			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Baby formula																
	~				8. Food Received at pro Checked at rec	· ·	ture						~		17. Food additives; ap & Vegetables	proved	and properly stored;	Washing Fruits	
					Protection	from Cont	amination			w	,				18. Toxic substances j Advised to read		· ·	d used	
	~				9. Food Separated & pro preparation, storage, dis			ng food			1				Advised to read		r/ Plumbing		
-	~				10. Food contact surface Sanitized at <u>200</u>	es and Retur ppm/temper	nables ; Cl ature Sta	eaned and			~				19. Water from appro- backflow device	ved sour	ce; Plumbing installe	ed; proper	Γ
		~			11. Proper disposition o						~	•			20. Approved Sewage disposal	e/Wastev	vater Disposal Syster	n, proper	
		N	N.		Prie	ority Fou	ndation]	Items (2 Po		_	_			_	rrective Action within	10 days	3		
U T	I N	N O	A	C O S	Demonstration	of Knowle	dge/ Perso	nnel	R	O U T	Ν	N O	N A	C O S	Food Tem	peratur	e Control/ Identific	ation	R
	~				21. Person in charge pre and perform duties/ Cer 7						~				27. Proper cooling me Maintain Product Ten			quate to	
	~				22. Food Handler/ no un All employees as par	nauthorized rt of trainin	persons/ pe g	ersonnel				~			28. Proper Date Mark	ing and	disposition		
					Safe Water, Reco	rdkeeping a Labeling	nd Food F	Package			~	/			29. Thermometers pro Thermal test strips In coolers	ovided, a	ccurate, and calibrate	ed; Chemical/	
w	~				23. Hot and Cold Water See 47 for one	available; a	dequate pr	ressure, safe			<u> </u>					rement,	, Prerequisite for O	peration	
			~		24. Required records av destruction); Packaged 1	ailable (she	llstock tags	; parasite			~				30. Food Establishm Posted	ent Per	mit (Current/ insp si	ign posted)	
					Conformance w 25. Compliance with Va						1				Utensi 31. Adequate handwa		pment, and Vendin		
			~		HACCP plan; Variance processing methods; ma	obtained for	r specialize	ed		v		,			supplied, used Back hand s	U		iu property	
					Cons	sumer Advi	sory				~				32. Food and Non-foo designed, constructed			, properly	T
	~				26. Posting of Consume foods (Disclosure/Remi Commercial						~	'			33. Warewashing Fact Service sink or curb c Starbucks			used/	
		Ŋ	N		Core Items (1 Poin	nt) Violatio	ons Requi	re Corrective								, Whic	hever Comes First		
O U T	I N	N O	N A	C O S	Prevention of				R	O U T	N	N O	N A	C O S			dentification		R
1					34. No Evidence of Inse animals Watch doors	etc see at	tached					~			41.Original container	labeling	(Bulk Food)		
	~				35. Personal Cleanliness 36. Wiping Cloths; prop	-		bacco use			_				42. Non-Food Contac	•	cal Facilities		
	~				<u>36. wiping Cloths; prop</u> <u>37. Environmental conta</u>		a stored				~				42. Non-Food Contact Watch 43. Adequate ventilati				_
1	-	_			37. Environmental conta Condensation 38. Approved thaving r						~				43. Adequate ventilati 44. Garbage and Refu				_
		/									~				44. Garbage and Refu Looks good 45. Physical facilities				+
-	~				Prope 39. Utensils, equipment dried, & handled/ In us		properly us			1	~				46. Toilet Facilities; p				+
1				~	40. Single-service & sin and used See at			rly stored		1					47. Other Violations Hot water at	han	d sink in bad	ck area	+

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Bryan Douglas	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: t Grocery	Physical A Stege	r towne	City/State: Rockwa		License/Permit # Page 2 of _ Fs 8262		2 of 2			
Item/Loc	ation	TEMPERATURE OBSER Temp F Item/Location		TIONS Temp F	Item/Location			Temp F			
	od unit	35	Freezers			-					
5	Dairy wic	27/32									
Ň	Yogurt wall		Wall milk/ juice								
	4/35/36/40		25-39 F								
	Deli wall	30's	Wif in back room	n -14							
R	efrig bunker		Produce / online coole								
	ezer bunkers	5/15	Wic	27							
	heese units	30's									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	M AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	NOTED BELOW: Hot water in restroom 100 F										
	Hot water in restroom 100 F Merchandisers - never used for TCS foods										
07	Pulled baby formula dented cans 3										
07	Pulled out of date enfamil 06/20 and 04/20										
	Watch rotation of formula										
	Cool labeling sign , package or sticker										
	Minor cleaning of spills in milk unit										
	Repair door gasket or	n milk uni	t door 5								
07	Watch door dented soup cans - pulled several										
37	Frost around door to V	Vif / rain o	drop condensation and colle	ection on	floor in wit	F					
	Today is first day of fre	esh groce	ery pick up								
37			on floor from drip above								
47			F to address in back room								
			act area directly at any har								
	e 1		ving etc - mixed in back roo								
40			bling items when storing in back	room - wate	ch storage a	round and over th	emAnd	on them			
45	Watch floor storage in		•								
45	Clean under pallets as needed along the walls etc										
34	Address any smallGaps at doors in back receiving area										
54	Flies in sales area noted as well New cooler and freezer for online will be installed this week behind customer service area										
	Advised to read labeled on chemicals being used and use per label										
Received (signature)	See abov	/e	Print:		T	`itle: Person In Charg	ge/ Owner				
Inspected (signature)	See abov ^{Thy:} Kelly Kirkpo	to: ale	Print:								
		uruk			S	amples: Y N	# collecte	d			
FUTTI EH-U	6 (Revised 09-2015)										