Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date 02 /		/20	23	Time in: 8 :48	Time out: 10:39	FS Licens	8262						Food handlers 7 Page 1 of 2	<u>-</u>	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name:					: * Number o				n [5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RЕ				
	Target 1065 Target Physical Address: Pest control:									rease	Number of Violations COS: 8/92/A	/92/A			
850 S				Status: Out = not in cor	mpliance IN = in o	compliance	NO = not	Na	rved	N.	-		/19/2023 50 gals No ✓ plicable COS = corrected on site R = repeat violation W-Watch	h	
Mark				points in the OUT box for	each numbered it	em Ma	rk 🗸 in ar	propr	riate l	box fo	r IN,	NO,	NA, COS Mark an vin appropriate box for R ive Action not to exceed 3 days		
Com O I U N	N		tus C O	Time and Tem	perature for Fo	ood Safety	R	0 U) I	lianc N O	e Stat	tus C O	Employee Health		
T	, 0	A	S	(F = de 1. Proper cooling time a	egrees Fahrenhei and temperature	it)		T			A	s	12. Management, food employees and conditional employees;		
	~	1		2 Proper Cold Holding	tomporatura(41°	PE/ 45°E\			~				knowledge, responsibilities, and reporting		
3			/	2. Proper Cold Holding Pulled Tcs foo	ds	r/ 43°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted		
		~		3. Proper Hot Holding to									Preventing Contamination by Hands		
		~		4. Proper cooking time a	•				/	1			14. Hands cleaned and properly washed/ Gloves used properly		
		~		5. Proper reheating proc Hours)	cedure for hot ho	olding (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 Hea	lth Control; proc	cedures & record	ls						Highly Susceptible Populations		
				Арр	proved Source						/		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														
3		destruction Dented cans pulled									Chemicals				
L	8. Food Received at proper temperature Logged at receiving							/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					from Contamin	nation			~	•			18. Toxic substances properly identified, stored and used		
·				9. Food Separated & pro- preparation, storage, dis									Water/ Plumbing		
				10. Food contact surface Sanitized at Na						,			19. Water from approved source; Plumbing installed; proper backflow device		
				11. Proper disposition o									City approved 20. Approved Sewage/Wastewater Disposal System, proper		
	/			reconditioned Disca	arded				~				disposal		
				Dut		4° T4 (A			, .	-					
0 1		N	С				Points)	0) I	N	N	C	rective Action within 10 days	R	
O I I		N A	C O S	Demonstration 21. Person in charge pre	of Knowledge/	Personnel tion of knowledg	R		I J N				Food Temperature Control/ Identification	R	
U		N A	0	Demonstration 21. Person in charge pre and perform duties/ Cer 7	of Knowledge/ esent, demonstrat tified Food Man	Personnel tion of knowledg ager (CFM)	R	O U	I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Windy Carlson	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Target 1065		Physical Address: 850 Steger town		City/State: Rockwa	License/Permit # FS 8262	Page <u>2</u> of <u>2</u>					
<u> </u>			TEMPERATURE OBSERVA	TIONS							
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Location	Temp					
Ambient room		62	Food freezers		Milk coolers	30					
Pro	oduce cooler	39-41	6/7/8		Butter egg wa	all					
	Meat wic	29/30	Meals freezer /		30/40 berry end is 4	5-47					
	Wif	-0.6	-1.9/-3/.6/		Freezer bunke	ers 6-1					
В	eer coolers		Juice wall		Cooler bacon bur	nker 39/4					
	36-40		Frozen veggies	2/3	Meat wall	30					
Ice c	ream freezers		Lunch meats 30's End caps meals		als 41						
	-1/-6-5-3		Creamer section	1 30's	Naked juice e	nd DF					
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS Checked at						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO	THE ENDITIONED	T HAS BEEN MADE. YOUR ATTEN	TON IS DIREC	CTED TO THE CONDITIONS OBSER	EVED AND					
	Dates on baby food lo	ok good /	watch for dented cans								
45/34	Need to clean around	back doo	rs and address gap at sma	all solid ba	ack door						
	Receiving logs - recor	ding temp	os ————————————————————————————————————								
45	General cleaning in ambient room - no prep - storage only										
	Need to clean produce cart										
	Clean floor inside produce wic and meat wic										
	·										
45	Condensation in wif raindrop in front of fans To clean floor in wic under racks and etc										
45	To clean floor in wic under racks and etc To clean hallway and storage areas under pallets										
-			oden shelving where back	stock is s	stored						
07	Watch for dented cans		<u> </u>								
	Minor cleaning of sales floor shelving										
				s stored -	3 doors and pizza doors						
	Watch ice building up in freezer section where ice cream is stored -3 doors and pizza doors Watch for open boxes in freezer section										
	Need to clean spills in freezers where needed Watch for milk packaging damages and sausage too										
	Need to clean spills in		<u> </u>								
	•		her temps to pull cut melo	ns and oth	ner Tcs foods						
			•								
	Melon 43-46 fruit veggie blend pouch 47 F Milk wic - 36/37/38 F - to clean floor where needed										
-	OPU - cooler 1 36 cooler 2 39/40										
	OPU - cooler 1 36 cooler 2 39/40 OPU freezer -3/9 / freezer 2 .5										
	Pos are non Tcs only										
	FUS ARE HULL ICS UTILY										
	To adjust water to run for 15 secs for employees										
	Food manufacturers li	cense on	site								
Received (signature)	by:		Print:		Title: Person In Charge	e/ Owner					
(orgnature)	See abov	/e									
Inspected (signature)	See abou	1 to 2 a Ta	Print:								
	Lewy KWKPO	uruk	K3		Samples: Y N	# collected					
FIL 00	(0 : 100 0045)										