

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Windy Carlson	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Target 1065	Physical Address: 850 Steger town	City/State: Rockwall	License/Permit # FS 8262	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ambient room	62	Food freezers		Milk coolers	30's
Produce cooler	39-41	6/7/8		Butter egg wall	
Meat wic	29/30	Meals freezer /		30/40 berry end is 45-47	
Wif	-0.6	-1.9/-3/.6/		Freezer bunkers	6-17
Beer coolers		Juice wall		Cooler bacon bunker	39/4-
36-40		Frozen veggies	2/3	Meat wall	30's
Ice cream freezers		Lunch meats	30's	End caps meals	41
-1/-6-5-3		Creamer section	30's	Naked juice end	DF

OBSERVATIONS AND CORRECTIVE ACTIONS

Checked at end 39/40

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F
	Dates on baby food look good / watch for dented cans
45/34	Need to clean around back doors and address gap at small solid back door
	Receiving logs - recording temps
45	General cleaning in ambient room - no prep - storage only
42	Need to clean produce cart
45	Clean floor inside produce wic and meat wic
W	Condensation in wif raindrop in front of fans
45	To clean floor in wic under racks and etc
45	To clean hallway and storage areas under pallets
W	Keep an eye on condition of wooden shelving where back stock is stored
07	Watch for dented cans - pulled
42	Minor cleaning of sales floor shelving
W	Watch ice building up in freezer section where ice cream is stored -3 doors and pizza doors
W	Watch for open boxes in freezer section
42	Need to clean spills in freezers where needed
	Watch for milk packaging damages and sausage too
42	Need to clean spills in milk section
02	End of cooler unit is holding higher temps to pull cut melons and other Tcs foods
02/cos	Melon 43-46 fruit veggie blend pouch 47 F
45	Milk wic - 36/37/38 F - to clean floor where needed
	OPU - cooler 1 36 cooler 2 39/40
	OPU freezer -3/9 / freezer 2 .5
	Pos are non Tcs only
	To adjust water to run for 15 secs for employees
	Food manufacturers license on site

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