	\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Vomit clean up Employee health																
Date: Time in: Time out: License/Pe 08/11/2021 10:02 11:35 FS 82												Est. Type Grocery Med Page <u>1</u> of <u>2</u>	_				
P	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							_	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCORI	E			
Establishment Name: Contact/Owner N Target Grocery Target						Nam							* Number of Repeat Violations: Vumber of Violations COS: e trap : Follow.up: Yes				
Physical Address: Pest control : Steger town center Copesan 07/21					Hood Grease trap : Na LES 50 04/2021												
						$\mathbf{O} = \text{not observed}$ $\mathbf{NA} = \text{not applicable}$ \mathbf{V} in appropriate box for \mathbf{IN} , \mathbf{NO} , \mathbf{NA} , \mathbf{CO}											
	mpli				Priority Items (3 Points) violation	-		re Im	imec		Co	rrect					
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O U T	I N	Employee Health	R						
		~			1. Proper cooling time 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 restriction and exclusion; No discharge from eyes, nose, and mouth				
			~	3. Proper Hot Holding temperature(135°F)					<u> </u>				Policy screening at arrival Preventing Contamination by Hands				
		4. Proper cooking time and temperature					-		~			14. Hands cleaned and properly washed/ Gloves used properly					
			~		5. Proper reheating procedure for hot holding ($165^{\circ}F$ in 2 Hours)				-	~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)				
-		6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations						
					Approved Source							•	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
3		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Baby formula									Chemicals						
	. /			_	8. Food Received at proper temperature						. /	,	17. Food additives; approved and properly stored; Washing Fruits				
					At receiving						~		& Vegetables 18. Toxic substances properly identified, stored and used				
_			1		Protection from Contamination 9. Food Separated & protected, prevented during food				~								
	Preparation, storage, display, and tasting watch when merchandising									_	Water/ Plumbing						
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Starbucks				~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
		~			11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
					Priority Foundation Items (2 Pe		<i>.</i>										
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 9							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	22. Food Handler/ no unauthorized persons/ personnel All employees								~			28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling			Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In coolers					
	~	23. Hot and Cold Water available; adequate pressure, safe Hot water 105 at hand sink										Permit Requirement, Prerequisite for Operation					
			 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 						~		_		30. Food Establishment Permit (Current/ insp sign posted)	_			
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and				1			1	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used Equipped				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Peeling milk shelving				
			~		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		1			~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0		N	N	C	Core Items (1 Point) Violations Require Correctiv	e Ac		Not 0	to E	Excee N	ed 9 N	00 Da		R			
U T	N N	0	A	o s	Prevention of Food Contamination	ĸ		U T	I N	0	A		Food Identification	•			
W	\square				34. No Evidence of Insect contamination, rodent/other animals Small gap at back door / no flies today				~				41.Original container labeling (Bulk Food)	_			
\vdash					35. Personal Cleanliness/eating, drinking or tobacco use36. Wiping Cloths; properly used and stored	+	4					-	Physical Facilities 42. Non-Food Contact surfaces clean				
					37. Environmental contamination		-	1				_	43. Adequate ventilation and lighting; designated areas used				
					watch 38. Approved thawing method		-		v	$\left - \right $		┝	44. Garbage and Refuse properly disposed; facilities maintained	—			
					Proper Use of Utensils		-	-	~	\vdash		⊢	Looks great 45. Physical facilities installed, maintained, and clean	—			
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			╞	~				See 46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
┝	Ě				Watch 40. Single-service & single-use articles; properly stored	+	-	-				-	47. Other Violations				
1					and used												

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Oscar Monzon	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		City/State: Rockwal	I	License/Permit # Page 2 of 2 Fs 8262						
X. /7			TEMPERATURE OBSERVA		T (T (T (T							
Item/Loc		Temp F	Item/Location	<u>Temp F</u>	Item/Locati			<u>Temp F</u>				
Pet for		37/39	Freezers	-1/-13	1100201114							
Ju	lice end cap		-6-/1-/11–18 below	0	-8/-1	1/-3-/-15 /-*	14					
``	Yogurt wall	36/34	WIC		Beer wall			30's				
Meat	frozen bunkers	-11/10	33/34/31/32/37		Wif			-16				
C	old bunker	30's	Milk wall		Not using wic on rt in back roo							
	Meat wall	30's	29-34		Wic on left in back room			35				
Lunc	h meat end cap	30's	Juice wall / cookie doug	h								
С	heese units	30/32/34	31/34/34									
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number	AN INSPECTION OF FOUR LEFT DEDIMILATING DELA WADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
42	Minor cleaning inside coolers where needed											
	Always watch placement in coolers in regards to rte and raw - bunker											
	Watch load limits in freezers to avoid thawing etc											
	Transitioning to plastic storage bin from cardboard in wic											
32	Address peeling shelving in milk cooler etc where needed											
	Watch for dented cans											
45	Ice still and issue in wif											
43	Need to scrub walls behind shelving in back veggie area Hot water at 100 at hand sink in back room											
42/45												
,	Minor detailed cleaning needed in wic in ambien room Keep an eye on pallets in hall way											
W	Very small gap at back door											
07	Watch dates on baby formula April 2021 pulled											
	Will check defrost cycle at naked juice area!											
	+											
Received	by:		Print:		I	Title: Person In Charge/ (Owner					
(signature)	^{NY:} See abov Kelly Kirkpo	/e				origin in charge v						
Inspected (signature)	by:	++ - · - 1.	Print:									
	Ketty KUKPO	uruk				Samples: Y N #	collecte	ed				