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
Allergy policy/training Vomit clean up Employee health
Employee health

Date 02 /		/20	22	Time in: 10:07	Time out: 12:32		FS 8							Food handlers Food managers 6 total F	Page 1 of 2		
				tion: 1-Routine	2-Follow U		3-Compla	_	4-]	Inve	stig	atio	n		OTAL/SCORE		
		ment groc		ne:		Conta Targe	act/Owner l ot	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:			
		Addr			Pe	est contro			Нос	od		G	reas	se trap : Follow-up: Yes	8/92/A		
Stege	er tov	vn			TNI ·	ppesan m	onthly 1/10	<u>_</u>	Na			LE	S 12	2/31/21 50 gals No 🗸			
Mark	Co the	mplia approp	nce S riate	tatus: Out = not in cor points in the OUT box for	прпансс		14	$O = not c$ $\int in app$						pplicable $COS = corrected on site$ $R = repeat violation NA, COS Mark an V in appropriate by$			
									re Im	ımea	liate	Cor	rect	tive Action not to exceed 3 days			
0 1	ompliance Status I N N C Time and Temperature for Food Safety					R	О	Compliance Status O I N N C			C						
U I	N (A	O S	(F = de	egrees Fahrenhe	eit)			U T				O S	Employee Health			
	•			Proper cooling time a	nd temperature	e				/				12. Management, food employees and conditional employees and conditional employees, responsibilities, and reporting	ployees;		
				2 P C.11 H.1F	4(41	100/4500		<u> </u>									
	/			2. Proper Cold Holding	temperature(41	erature(41°F/ 45°F)				/				13. Proper use of restriction and exclusion; No discharacyes, nose, and mouth	rge irom		
\vdash	+			3. Proper Hot Holding to	emperature(135	5°F)		+						Signed policy in each file Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
		1						\square									
	V			4. Proper cooking time a						'							
	J			Proper reheating proc Hours)	edure for hot h	olding (1	65°F in 2			/				15. No bare hand contact with ready to eat foods or ap alternate method properly followed (APPROVED Y			
	_			6. Time as a Public Heal	lth Control: pro	ncedures	& records							Tongs etc			
Ш	V			Prep only	in Control, pro	occuures -	æ records				1	1		Highly Susceptible Populations			
				Apr	proved Source					/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	a		
	_		1	7. Food and ice obtained	1 from approved	d source:	Food in							Precooked			
3			/	good condition, safe, and	d unadulterated									Chemicals			
				destruction See atta													
				8. Food Received at pro			nented					/		17. Food additives; approved and properly stored; Wa & Vegetables	shing Fruits		
							Horitou			. 1				18. Toxic substances properly identified, stored and us	sed		
				9. Food Separated & pro	from Contami		r food			V							
V	1			preparation, storage, dis			g 100 u							Water/ Plumbing			
				10. Food contact surface	es and Returnab	bles ; Clea	aned and							19. Water from approved source; Plumbing installed;	proper		
V				Sanitized at 200 p										backflow device			
				11. Proper disposition of reconditioned Disca						/				20. Approved Sewage/Wastewater Disposal System, p disposal	proper		
	ľ							<u> </u>									
0 1			С					R R	0	I	N	N	C	rrective Action within 10 days	1		
U I	N C	A	O S	Demonstration					T T	N	0	A	O S	Food Temperature Control/ Identification	on		
l	/			21. Person in charge pre and perform duties/ Cert						/				27. Proper cooling method used; Equipment Adequat Maintain Product Temperature	te to		
				6 22. Food Handler/ no un Placed into electronic	nauthorized pers	rsons/ pers	sonnel	+						28. Proper Date Marking and disposition			
											V			29. Thermometers provided, accurate, and calibrated;	Chemical/		
				Safe Water, Recor	dkeeping and Labeling	Food Pa	ckage			/				Thermal test strips In coolers			
				23. Hot and Cold Water	available; adec	quate pres	ssure, safe							Permit Requirement, Prerequisite for Open	ation		
H				See 24. Required records ava	ailable (shellsto	ock tags;	parasite	+						30. Food Establishment Permit (Current/ insp sign			
 				destruction); Packaged I	Food labeled					/				Posted			
			,	Conformance w										Utensils, Equipment, and Vending			
				25. Compliance with Va HACCP plan; Variance	obtained for sp	pecialized	cess, and							31. Adequate handwashing facilities: Accessible and p supplied, used	properly		
				processing methods; ma Electronic monit													
					sumer Advisor									32. Food and Non-food Contact surfaces cleanable, pr designed, constructed, and used	roperly		
				26 Posting of C	n Ad-day	A 1	lon cost 1							Watch use of cardboard	.4/		
v				26. Posting of Consumer foods (Disclosure/Remin							/			33. Warewashing Facilities; installed, maintained, use Service sink or curb cleaning facility provided	u/		
				Core Items (1 Poin	t) Violations	Require	Corrective	Action	Not	to F	xco	ed Qi) Da	ays or Next Inspection , Whichever Comes First			
O 1	NO		CO	·	of Food Contar			R	OU	_	N O	_	C O	Food Identification	1		
T		A	S	34. No Evidence of Inse					T	-IN		A	S	41.Original container labeling (Bulk Food)			
1				animals See				Ш			'			11.011gmai container laucinig (Duix F000)			
	1			35. Personal Cleanliness	Ç.	Ü	acco use							Physical Facilities			
V				36. Wiping Cloths; prop Using spray bo	erly used and s	stored			1					42. Non-Food Contact surfaces clean			
1				37. Environmental conta	amination					/				43. Adequate ventilation and lighting; designated area	s used		
				38. Approved thawing n	nethod			\forall		1				44. Garbage and Refuse properly disposed; facilities n	naintained		
						vile .			1					Watch 45. Physical facilities installed, maintained, and clean			
				39. Utensils, equipment,	. & linens: prop		l. stored		L					46. Toilet Facilities; properly constructed, supplied, an			
				dried, & handled/ In use					W					Watch hot water in rr			
4				40. Single-service & sin	gle-use articles	s; properly	y stored				•			47. Other Violations			
				and used See													

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: et grocery	Physical A Stege		City/State: Rockwa		Page 2 of 2					
	,		TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F					
	oolers watch for freezing		Beer coolers	30's	Meat wall open mark						
	d room veggies		Floor freezers	Ambient	30-40						
Cold	room Wic veggies 2	28	-2/-7/-3		Bunkers	22–3					
M	lain freezer	-11	Lunch meat cooler	s 30's	Fruit yogurt area	1 30's					
M	eal freezers		Juice cooler	30-34	Naked juice end	30-41					
	12/5/3/3/		Milk coolers		Milk cooler wic	30's					
Vegg	gies floor freezer	-7/8/1.5	33/34/32/37		Open market end ca	ıp 39					
Ch	eese coolers	34-40	Dog food coole	38	Freezer end cap	S -3.5/ -7					
		OB	SERVATIONS AND CORRECT		NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED) AND					
W	Hot water in restroom	100 after	several attempts								
			aTes look good and watch	for dented	d cans						
34	•		address weather stripping		2 04.10						
45	General cleaning around			9							
45	Cold room - general cl										
40			etc on shelving in dry stora	ne							
45	To clean under pallets			90							
37	•		and need to repair thresho	ld							
45	•		e ice has been a problem								
- 10	Watch for dented cans		•								
42	To clean shelving whe										
W	Address frost on doors	to floor	freezers where needed								
07	Pulled lunch meat date	ed 02/10/	2022								
07	Watch dates on cottag	je cheese	e 02/14/22								
42	To clean spills in milk										
W	Watch over stocking coolers in o	pen market	and watch those items on edges as th	e front outside	is slightly warmer than the back of the sa	me container					
	This seems to be in hi	ımmus a	nd speciality cheese area								
	Watch floor in milk wic		•								
	On line order pick up -	<u>'</u>									
40	To replace card board										
	Watch over stocking o	n line cod	olers and freezer								
W	Watch use of cardboa	rd under	wine bottles								
Received (signature)	Coo obox		Print:		Title: Person In Charge/ Ow	ner					
	<u> </u>	<u>'</u>									
Inspected (signature)		iticich	Print:								
	Kewy Mi Mpu	urun			Samples: Y N # col	lected					