\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 08/09/2022	10:12	Time out: 11:32	FS 8262	2_	_				12	Food Managers 6	Page 1 o	
Establishment Nan	etion: 1-Routine ne:	2-Follow Up Con	3-Complaint tact/Owner Name:	_	-Inve	estig	atio	n	5-CO/Construction * Number of Repeat Viole		TOTAL/SC	ORE
Target (grocery	/)	Targ		T					✓ Number of Violations (10/9	$\cap II$
Physical Address: 850 Steger town		Pest cont Copesan (rol : 08/02/2022	Ho Na	od				se trap: waste oil : 03/30/2022	Follow-up: Yes No	יפוטו	U/F
Compliance S	Status: Out = not in come points in the OUT box for e	npliance IN = in complia	$\mathbf{NO} = \mathbf{no}$ Mark \checkmark in \circ			N.	A = n	ot ap	oplicable COS = corrected on	site R = repeat vio	lation W-W	atch
тик те арргоргия				ire In	nme	diate	Cor	rect	ive Action not to exceed 3 da			
Compliance Status O I N N C	Time and Temp	perature for Food Saf	fetv R	О		N	N	C				R
U N O A O S	(F = deg	grees Fahrenheit)		T T		O	A	O S		loyee Health		
	Proper cooling time an	id temperature			/	,			12. Management, food emplo knowledge, responsibilities, a		employees;	
	2. Proper Cold Holding to	emperature(41°F/ 45°)	F)						13. Proper use of restriction a	nd exclusion; No dis	charge from	
	See				•				eyes, nose, and mouth Policy on compliance	wall		
	3. Proper Hot Holding ter								Preventing Co.	ntamination by Han	ıds	
/	4. Proper cooking time an	nd temperature			/	,			14. Hands cleaned and prope	rly washed/ Gloves u	sed properly	
	Proper reheating proce Hours)	edure for hot holding (165°F in 2		/	,			15. No bare hand contact with alternate method properly following			
	6. Time as a Public Healt	th Control: procedures	& records						Prepackaged only			_
	o. Time as a rubile freat	un Control, procedures	æ records							eptible Populations	S 1	
	App	roved Source					/		16. Pasteurized foods used; p Pasteurized eggs used when r		ered	
	7. Food and ice obtained											
3	good condition, safe, and destruction Baby for								C	Chemicals		
	8. Food Received at prop				I				17. Food additives; approved	and properly stored;	Washing Fruits	S
							~		& Vegetables			
	Protection f	from Contamination			/	,			18. Toxic substances properly	identified, stored an	d used	
	Food Separated & prot preparation, storage, disp		ng food						Wate	er/ Plumbing		
	10. Food contact surfaces Sanitized at 200 p	s and Returnables ; Clo	rbucks		/	,			19. Water from approved sou backflow device	rce; Plumbing install	ed; proper	
	11. Proper disposition of	returned, previously s				,			20. Approved Sewage/Waster	water Disposal System	m, proper	+
	reconditioned Disca	ırded			~				disposal			
0 I N N C	Prio	rity Foundation I	tems (2 Points)	violat O		Req		Cor	rrective Action within 10 day	s		R
U N O A O S		of Knowledge/ Person		U T		0	A	O S	Food Temperatur	re Control/ Identific	ation	
	21. Person in charge pres and perform duties/ Certi				/	,			27. Proper cooling method us Maintain Product Temperatur		quate to	
	22. Food Handler/ no una	authorized persons/ pe	rsonnel	-					28. Proper Date Marking and			+
	CAW A			-		~			29. Thermometers provided,	accurate, and calibrat	ed; Chemical/	_
		dkeeping and Food P Labeling	ackage	W	/				Thermal test strips Need in warmest p	art of coolers		
	23. Hot and Cold Water a	available; adequate pro	essure, safe						Permit Requirement		peration	
	24. Required records ava destruction); Packaged Fo		; parasite						30. Food Establishment Per	mit (Current/ insp s	ign posted)	
									Posted			
	25. Compliance with Var		ocess, and						31. Adequate handwashing fa	ipment, and Vendin cilities: Accessible a		
	HACCP plan; Variance of processing methods; man	nufacturer instructions			/	•			supplied, used Equipped			
	Coolers are mon	<u>nitored remotely</u> ımer Advisory	/						32. Food and Non-food Conta	act surfaces cleanable	, properly	+
		·		2	4				designed, constructed, and us			
	26. Posting of Consumer foods (Disclosure/Remin					~			33. Warewashing Facilities; i Service sink or curb cleaning		used/	
	Core Items (1 Point	t) Violations Requir	e Corrective Actio	n Not	t to I	Exce	ed 90) Da	ys or Next Inspection , Whic	hever Comes First		
O I N N C U N O A O	Prevention of	f Food Contamination	n R	U	J N	N O	N A	C O	Food :	Identification		R
1 s	34. No Evidence of Insec			T		/		S	41.Original container labeling	g (Bulk Food)		
	animals Watch doors in 35. Personal Cleanliness/	n back and clean e /eating, drinking or tob	acco use		<u> </u>				Physi	ical Facilities		
	36. Wiping Cloths; prope	erly used and stored		1					42. Non-Food Contact surface			
	Using spray bot 37. Environmental contain	ttles mination		-					See 43. Adequate ventilation and		areas used	+
<u> </u>	Condensation i 38. Approved thawing m	<u>in wit</u>		-	~	_			44. Garbage and Refuse propo			+
				_	'				45. Physical facilities installe			_
	-	Use of Utensils	d atom d	1	-	_			See			_
	39. Utensils, equipment, dried, & handled/ In use	utensils; properly use	d	1					46. Toilet Facilities; properly Hot water only 86 in V			0
	40. Single-service & sing and used	gle-use articles; proper	ly stored			~			47. Other Violations			

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 Grocery		Physical Address: 850 Steger town		City/State: Rockwal	License/Permit # Fs 8262	Page <u>2</u> of <u>2</u>			
	·		TEMPERATURE OBSERVAT						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp			
OPU cooler		41.6	Beer coolers		Dairy wall 37-				
OPU freezer		0.4	34/35/36		End cap juice	36			
Pos coolers			Ice cream freezers	6	Veggie wall	30's			
Ambient room		58	-0.1/ 1		Freezer bunker	's 5-12			
(No Tcs)			Pizza unit	-2.2-4	Freezers				
P	Produce wic	37	Taquito freezer	-2.3	9/3/5/7/10/12				
	Meat wic	32/34	Oi	34/33	Milk wic 33-38	3			
	Wif	-4.7	Milk 33-37		Fresh pet	38.7			
		OB	SERVATIONS AND CORRECTIV	VE ACTION	•				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIREC	CTED TO THE CONDITIONS OBSERV	ED AND			
	Need thermo in warme	est location	on of cooler in OPU area						
07	Baby formula - dates	looks god	od / one powder container o	f similac i	is crushed and spilling - pu	lled			
42/45	Baby formula - dates looks good / one powder container of similac is crushed and spilling - pulled Back room is being worked on — excessive damages / mop storage / boxes on floor / excessive floor storage of boxes								
	Back room to be cleaned								
42/45									
37	Condensation issue still exists in main WIF around door and rain drop on ceiling								
45/43									
45	Remodel May take care of worn shelving etc in sales area								
45-42	<u> </u>								
32	To address peeling pa	int on sh	elving in coolers especially	milk					
42	To clean spills in floor	cases wl	here needed						
	Checking for dented cans and FIFO								
W	Watch stickers on plas	stic curtai	ns in dairy wic						
42/45	General cleaning insid	de wic	floors / shelving keep an ey	e on con	tainer dividers				
	Clean spills around do								
Received (signature)	See ahov	 /e	Print:		Title: Person In Charge/ (Owner			
Inspected	See abou		Print:						
(signature)	Kelln kirkho	utvíck	RS						
	recory tool topo	-0. 0010	1.50		Samples: Y N # 6	collected			