Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

| First aid kit | |
|---|-------|
| Allergy policy/tra | ining |
| Allergy policy/tra Vomit clean up Employee health | |
| Employee health | |

| Date: 08/29/202 | Time in: 1:02 | Time out: 2:49 | Fs 82 | | | | | | | Food handlers Food managers Page 1 of | |
|--------------------------------------|--|--|--|-----------|-------------|---|-------|--------------|-----------------------------------|---|-----|
| | ection: 1-Routine | 2-Follow Up | | | 4-I | nves | tigat | tion | | 5-CO/Construction 6-Other TOTAL/SCO | RE |
| Establishment N Target groce | | | Contact/Owner Narget | Name: | | | | | | * Number of Repeat Violations: ✓ Number of Violations COS: | / A |
| Physical Addres 8:50 steger towns | s: | Pest Termi | control : nix 07/24/2023 | | Hoo Na | d | | Gre Les (| ase 07/2 | trap/ waste oil Follow-up: Yes 10/90/ | /A |
| Compliano Mark the appropri | e Status: Out = not in c ate points in the OUT box for | compliance IN = in co | mpliance NO | O = not o | | | | | | Discrete COS = corrected on site R = repeat violation W - Wat NA, COS Mark an \sqrt{n} in appropriate box for R | ch |
| | | | | | e Im | medi | ate (| Corre | cti | ve Action not to exceed 3 days | |
| O I N N U N O A | c l | mperature for Foo | d Safety | R | O U | mplia I N | N | N (| C | Employee Health | R |
| T | (F = degrees Fahrenheit) 1. Proper cooling time and temperature T S S S S S S S S S S S S S S S S S S | | | | | 12. Management, food employees and conditional employees; | | | | | |
| | | knowledge, responsibilities, and reporting | | | | | | | | | |
| | See See | 2. Proper Cold Holding temperature(41°F/45°F) See | | | | ~ | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster in starbucks | |
| ' | 3. Proper Hot Holding | temperature(135°F) |) | | | | | | Preventing Contamination by Hands | | |
| ' | 4. Proper cooking time | e and temperature | | | | / | | | | 14. Hands cleaned and properly washed/ Gloves used properly | |
| | 5. Proper reheating pro Hours) | ocedure for hot hold | ing (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 He Stocking | ealth Control; proced | dures & records | 1 | | | | _ | | Highly Susceptible Populations | |
| | | pproved Source | | | | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | |
| | 7. Food and ice obtain | | ource: Food in | | | | | | | | |
| 3 | good condition, safe, a destruction Dented | and unadulterated; p | | | | | | | | Chemicals | |
| 3 | 8. Food Received at part Milk at 48-54 | | rder) | | | | • | / | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | |
| | Protectio | on from Contamina | tion | | | / | | | | 18. Toxic substances properly identified, stored and used | |
| | 9. Food Separated & preparation, storage, d | | during food | | | | | | | Water/ Plumbing | |
| | 10. Food contact surfa Sanitized at 200 | ces and Returnables ppm/temperature | ; Cleaned and | | | ~ | | | | 19. Water from approved source; Plumbing installed; proper backflow device See | |
| ~ | 11. Proper disposition reconditioned | of returned, previou | isly served or | | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | |
| | | iority Foundati | on Items (2 Po | | | | | | | rective Action within 10 days | |
| U N O A | S | on of Knowledge/ P | | R | O U T | | | | C D S | Food Temperature Control/ Identification | R |
| | 21. Person in charge p and perform duties/ Co | | | | | ✓ | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | |
| | 22. Food Handler/ no | unauthorized person | s/ personnel | | | | / | | | 28. Proper Date Marking and disposition | |
| | Safe Water, Rec | ordkeeping and Fo Labeling | od Package | | | | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips In starbucks | |
| | | | | | | | | | | | |
| | 23. Hot and Cold Water | er available; adequa | te pressure, safe | | | | | | | Permit Requirement, Prerequisite for Operation | |
| | 23. Hot and Cold Water 24. Required records a destruction); Packaged | available (shellstock | | | | · | | | | | |
| | 24. Required records a destruction); Packaged | available (shellstock d Food labeled with Approved Pr | tags; parasite | | | • | I | | | Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Utensils, Equipment, and Vending | |
| | 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; n | available (shellstock d Food labeled with Approved Pre Variance, Specialize the obtained for speci | tags; parasite ocedures d Process, and alized | | | · | | | | Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) | |
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Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Elijah Dec | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | ment Name: et grocery | Physical A 850 st | ddress: eger towne | City/State: Rockwa | License/Permit # FS 8262 | Page | 2 of 2 | | |
|--------------------------|---|---|------------------------------|--------------------|-------------------------------|------------|--------|--|--|
| | <u> </u> | | TEMPERATURE OBSERVA | TIONS | | | | | |
| Item/Loc | ation | Temp F | Item/Location | Temp F | Item/Location | | Temp | | |
| On line cooler 1 | | 34 | Juice coolers | 30's | Meat wall fresh | | | | |
| | Cooler 2 | 38 | Freezers | | 34/34/35/33 | | | | |
| | Freezer 1 | -8.8 | -1/-10/-3/10/-9 | | Rte / deli wall / salad | | 34-39 | | |
| | Freezer 2 | -10 | Beer | 30's | End cap pumpkin spice | | 30's | | |
| Dog food | | 34 | Frozen dinners ur | it | Kombucha en | d | 34-39 | | |
| | Wic dairy | 33-36 | -3/-4/-8/7/10/-1. | 3 | Yogurt / butter wall | | 37-41 | | |
| Da | iry floor case | 34-37 | Cheese wall | | Bunker | | | | |
| Dia | ary / creamer | 35-38 | 33/34//34/35/36/3 | 9 | 7/8/41 /4.2 | | | | |
| | | | SERVATIONS AND CORRECT | | | | | | |
| Item Number | AN INSPECTION OF YOUR ES' NOTED BELOW: ALL TEMPS T | | VT HAS BEEN MADE. YOUR ATTEN | TION IS DIREC | CTED TO THE CONDITIONS OBSERV | VED AN | D | | |
| | Need to fix trim piece | in restroc | m Womens | | | | | | |
| | Hot water 100 in Wom | | | | | | | | |
| | Pos coolers non Tcs | | | | | | | | |
| 45 | Need to scrub flooring | in dairy | wic | | | | | | |
| | Watch dates on Tcs fo | ods / Apr | il 2023 | | | | | | |
| 42 | Detailed cleaning needed in dairy coolers and other floor cases where needed | | | | | | | | |
| W | To address peeling pa | aint on sh | elving in coolers - new ord | dered | | | | | |
| W | To address doors not | closing o | n freezers | | | | | | |
| W | Avoid over stocking fr | eezers | | | | | | | |
| 07 | Pulled several out of o | date soup | s / dented too | | | | | | |
| | To pull dented cans - | cos | | | | | | | |
| 42 | General cleaning need | ded of gro | cery shelving - Ex cookie | area | | | | | |
| 42/45 | To Clean shelving and | l floor und | der shelving in back room | where nee | eded | | | | |
| 45 | To clean under pallets | in back | oom where needed | | | | | | |
| 37 | Wif -5/ ice accumulation | on on cor | ner of condenser fan box | o address | } | | | | |
| | Protect boxes under a | Protect boxes under and address flooring where needed / ice around door | | | | | | | |
| | Baby formula back sto | ock ppm (| dates look good | | | | | | |
| 45 | Ambient room 61/ nee | ed to clea | n walls behind sink and ra | cks | | | | | |
| | Hot water at hand sink 114 | | | | | | | | |
| | Produce wic - not wor | king at th | is time / fresh meat coole | 37/38/39 | | | | | |
| 45 | To clean floor in meat | wic | | | | | | | |
| 45 | To address wooden shelving used for chemicalStorage as not washable / need to clean around/ in mop sink | | | | | | | | |
| 45 | General cleaning needed under pallets and around doors | | | | | | | | |
| 08/cos | s Milk just received at 48 -54F - returned | | | | | | | | |
| 07/cos | Pulled one dented car | n of baby | formula | | | | | | |
| | | | | | | | | | |
| Received | hv | | Print: | | Title: Person In Charge/ | Owner | | | |
| (signature) | See Abov | /e | | | Tiue. I erson in Charge | Owner | | | |
| Inspected (signature) | | atioi al | Print: | | | | | | |
| | newy mrpl | uruk | | | Samples: Y N # | # collecte | ed | | |