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:		20	0 1	Time in:	Time out:		License/P)				Grocery Risk Category Page 1 of 2	2
			Food 5052 3-Complaint 4-Investigation					otion		5-CO/Construction 6-Other TOTAL/SCOR					
Establishment Name: Contact/Owner I						4-	·mve	suga	ation	<u> </u>	* Number of Repeat Violations:	.E			
Wal-mart 259 bakery Wal mart Physical Address: Pest control:						1	Hood Grease				*****	Number of Violations COS: trap: Follow-up: Yes / 11/89/E	3		
I-30	I-30 See grocery							d inf	fo			ocery No			
Mark	Com	pliar	ice S	Status: Out = not in cor points in the OUT box for	inpriance		111	$\mathbf{O} = \text{not } \mathbf{O}$						plicable COS = corrected on site R = repeat violation W-Watch NA, COS Mark an V in appropriate box for R	ı.
									re In	nmea	liate	Corr	recti	ive Action not to exceed 3 days	
O Î						R	О	O I N U N O		N C A O		Employee Heelth			
U N	$ \mathbf{K} = \mathbf{G} \mathbf{G} $ (F = degrees Fahrenheit)						T		U	A	S	Employee Health 12. Management, food employees and conditional employees;			
	1. Proper cooling time and temperature							/				knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temperature(41°F/ 45°F)											13. Proper use of restriction and exclusion; No discharge from			
	See					Ш		_				eyes, nose, and mouth Screenings at arrival	_		
	3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands				
	4. Proper cooking time and temperature					3	3				14. Hands cleaned and properly washed/ Gloves used properly No soap or towels				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							1				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					& records							Using gloves Highly Susceptible Populations		
										Ι.				16. Pasteurized foods used; prohibited food not offered	
				App	proved Source	;				•				Pasteurized eggs used when required	
				7. Food and ice obtained good condition, safe, an										Chamilton In	
				destruction		-								Chemicals	
				8. Food Received at pro	per temperature	e				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Ľ							-					18. Toxic substances properly identified, stored and used			
	Protection from Contamination 9. Food Separated & protected, prevented during food						V				Watch				
3	preparation, storage, display, and tasting long												Water/ Plumbing		
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Will check machine						/			+	19. Water from approved source; Plumbing installed; proper backflow device	_			
				11. Proper disposition o									i	20. Approved Sewage/Wastewater Disposal System, proper	
	1			reconditioned Disca	ard	viously se	red or			1					
				Disc	aiu					_				disposal	
							ems (2 Po							rective Action within 10 days	
O I U N	N O	N A	C O S		ority Founda	ation It		ints) v	O U	I N	Req N O	vuire N A	C O		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Pablo Deleon	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ldress:		l	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>
vvaii	nart 259 bakery	I-30	TEME	PERATURE (HONE TONE	11	F000 5052	
-Item/Loc	ation	Temp F	Item/Locat		JDSEKVA I	Temp F	Item/Loca	tion	Temp I
Chees	se cake case	25/30							
(Cake case	30's							
	Freezer	-17							
	Wic	34							
		_							
	Wif	1							
			~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~			L A CONTACT	170		
Item	AN INSPECTION OF YOUR ES		-	ONS AND C				HE CONDITIONS OBSER	VED AND
Number	NOTED BELOW:								., 25 . 11, 15
	All items are prepacka	aged now	and no	selfServe	pastries -				
	Allergy posting on cak	ce case a	nd Pastry	y case					
?	Spinach and ricotta pa	astry indic	ates refr	rigerate af	ter purcha	ase but i	s not in c	ooler while being	sold?
	(What is difference?)								
Cos	Cream and buttered c	hess pie	don't ir	ndicate ref	rigerating	after op	ening lik	e meringue lett	er on site
42/45	Clean under equipment where needed in prep area and also in customers area								
09	Avoid storing icing ne	xt to hand	sink - s	tore out o	f splash z	one			
31 To provide soap and towels at all hand sinks and clean the hand sinks - neither one equip								er one equipped	and full prep
	Sink sanitizer- 200 pp	m / tray w	asher -						
	Hot water 116-124 F								
W	Keep an eye on cond		ys and p	pans and f	foods con	tainers			
45	Clean floors under she								
39	Watch storage of clea			water spra	y used fo	r bread			
	Watch what goes und		ight						
42	Dust air vents where r						-1-1		
39	Watch low hanging ut		•	ne over thr	ree compa	artment	SINK		
42/45									
42	Ice around door into V Watch stickers on plas			and wif th	ic makes	thom dif	figult to c	Noan	
42	Water Stickers on plas	suc surps	iiito wic	and wil til	is makes	uieiii uii	ilcuit to c	Jean	
Received (signature)	by:			int:				Title: Person In Charge	/ Owner
(Signature)	See abou	/e							
Inspected (signature)	See abou	, , 4	Pri	int:					
( 8(0)	Kelly Kirkpo	utrick	RS					Samples: Y N	# collected