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

04	te: 1/1	4/2	202	21	Time in: 9:20	Time out: <b>1:36</b>		cense/Permi		4				Deli Risk Category Med Page 1	of <b>2</b>
Pu	rpos	se of	Ins	pect	tion: 1-Routine	2-Follow U		Complaint		4-Inv	estig	ation	1	5-CO/Construction 6-Other TOTAL/S	CORE
		shme nart					Wal -ma	Owner Nam art	e:			T		* Number of Repeat Violations:  Y Number of Violations COS:  e tran : Follow.up: Ves   14/86	6/R
Ph I -3	ő	al Ad				Sec	est control : e grocery compliance		Na			Sec	e gro	ocery No	<i>تارو</i>
Ma	rk th	Comp ne app	olian propi	ce S	tatus: Out = not in conpoints in the OUT box for a	each numbered i	item		n appr	opriate	box	or IN	, NO	policable $COS = corrected on site  O, NA, COS                                   $	Vatch
	mpli	ance !			Prior	rity Items (5	Points) via		_	Comp	lianc	e Stat	tus	ive Action not to exceed 3 days	
O U T	N		N A	C O S	<b>Time and Tem</b> (F = de	perature for F grees Fahrenhe	•	R		O I N T	N O	N A	C O S	<b>Employee Health</b>	R
		~			Proper cooling time as	nd temperature	;			~	,			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3				/	2. Proper Cold Holding Soup over sto	temperature(41 cking/ dis	°F/ 45°F) scardec	t		~	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	/				3. Proper Hot Holding to	emperature(135	5°F)		1					Screening at arrival  Preventing Contamination by Hands	
		<b>✓</b>			4. Proper cooking time a	and temperature	e		1		•			14. Hands cleaned and properly washed/ Gloves used properly	
		. /			5. Proper reheating proc	edure for hot he	olding (165°F	F in 2	-	•				15. No bare hand contact with ready to eat foods or approved	
					Hours)  6. Time as a Public Heal	Ith Control: pro	ocedures & re	ecords						alternate method properly followed (APPROVED Y N N )  Gloves	
W	~				6. Time as a Public Heal Using for hot holding / tim	nes written on p	backaging	ccords						Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
						proved Source						<b>'</b>		Pasteurized eggs used when required	
	•				7. Food and ice obtained good condition, safe, and destruction			od in						Chemicals	
	~				8. Food Received at proj At receiving	per temperature	е					/		17. Food additives; approved and properly stored; Washing Frui & Vegetables	ts
					Protection	from Contami	ination			~	1			18. Toxic substances properly identified, stored and used Watch	
	~				9. Food Separated & propreparation, storage, disp			bod						Water/ Plumbing	
3				/	10. Food contact surface Sanitized at 100 p	es and Returnab opm/temperatur	oles; Cleaned re Corrected	l and to 200	(	3			1	19. Water from approved source; Plumbing installed; proper backflow device  Leaky faucet	
		~			11. Proper disposition of reconditioned	f returned, prev	iously served	l or		~	•		Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Prio	ority Founda	ation Items	s (2 Points	s) viol	lation	s Reg	uire	Cor	rective Action within 10 days	
O U	I	NT	N	CO	Demonstration	-6 IZ	/D 1	R		O I U N	N O	N A	C	Food Temperature Control/ Identification	R
T	N		A	s	Demonstration	or Knowledge	/ Personnel			T			s		
	N V				21. Person in charge pre and perform duties/ Cert	sent, demonstra	ation of know				•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	N				21. Person in charge pre	sent, demonstra tified Food Mar	ation of know nager (CFM)				,			Maintain Product Temperature  28. Proper Date Marking and disposition Yes	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un All employees Safe Water, Recor	sent, demonstratified Food Mar	ation of know nager (CFM) sons/ personn	nel			,			Maintain Product Temperature  28. Proper Date Marking and disposition  Yes  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
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OUU		N	A N	COO	21. Person in charge pre and perform duties/ Cert 2 22. Food Handler/ no un All employees  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; mature processing methods; mature processing of Consumer foods (Disclosure/Remin Includes on label)  Core Items (1 Point Prevention of 34. No Evidence of Inseanimals Watch for flies 35. Personal Cleanliness See 36. Wiping Cloths; prop Not using 37. Environmental conta Watch 38. Approved thawing micc	sent, demonstratified Food Mar nauthorized personal description of the Approved and a series of the Approved ariance, Special obtained for spenufacturer instrumer Advisories; rander/Buffet Plate of Contained to Violations of Food Contained to contamination of the Approved and series of the	ration of knownager (CFM) sons/ personn Food Packag quate pressure ock tags; para Procedures ized Process, ecialized ructions  y aw or under c te)/ Allergen  Require Con mination on, rodent/oth ag or tobacco ottored  ils  perly used, sto	ge e, safe site site sand cooked Label R	ion N	T	Exce		S D Da	Maintain Product Temperature  28. Proper Date Marking and disposition Yes  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and as spark  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted) Posted  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used See attached  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of shelving and containers of the strip	etc

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: Nart 259 deli	Physical A		City/State: Rockwal	I	License/Permit # Food 5064	Page	<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT									
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Locat			Temp				
Wic		34/35	Lunch meat unit	20's	Lunch meat open		top					
Chicken		36	Cheese	20's	Grab n go			20-30				
	Wif	-2	Blast freezer	39	Rotisserie unit							
Rotiss	serie chicken on cart		Floor cases		Ambient 169/187/189							
	172-185		Deli wall	30's		208/209						
	Warmer	230	Salad deli wall	30's								
Stear	n table not set up	166	Island ambient	30's								
	·		Soups over stocked									
		OB	SERVATIONS AND CORRECTI		JS							
Item Number			NT HAS BEEN MADE. YOUR ATTENT			IE CONDITIONS OBSER	VED AN	ND				
Trumber	NOTED BELOW: All temps F											
	Hot water at hand sink	and thre	ecomp									
21	Keep an eye on carts	l band a	ink aurrently only clockel									
31	To provide soap at back hand sink -currently only alcohol											
10	Hot water 112/ 120  Leak at faucet at three comp sink - at connecting hose to chemicals and faucet											
19		•			and laud	Set						
45			water temp - has to be adju									
45	Clean floor in wic and watch movement of raw chicken from the rear past the lunch meat to the front when accessing											
45	Flooring into Wif to address clean and address chipped place											
	Popcorn chicken / egg rolls / sandwiches and corny dogs are on a tphc - 4 or or less some are 2 hrs											
	Times listed in book - placing time placed into unit -											
	Bags for bulk meats are ziploc and sticker is placed to show 6 days date marking and bag discarded when meat is use Slicers are sanitized after use and broken down every 4 hrs per management											
10/000			ow 100 ppm / better solution	•			hoc					
40			by roo ppm? better solution be discarded as not need									
45/42	-		oment and hood filters	eu on 33	απα μισ	vides a place for	пагыс	лауе				
35												
02	Watch storage of coats on clean dish rack  Avoid over stocking source, temp in dangerzone as a result also light might need adding to temp issue											
02	Avoid over stocking soups - temp in dangerzone as a result also light might need adding to temp issue 3 soups checked 51/54/54											
	o soups oncored o 175	70-1										
Received (signature)	by:		Print:			Title: Person In Charge/	Owner					
. 5)	See abov Kelly kirkpa	'e										
Inspected (signature)	l by:	1 4	Print:									
	Kelly kirkþa	trick	/KS			Samples: Y N #	collecte	1				