

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
- Vomit clean up
- Employee health

Date: 04/14/2021	Time in: 9:20	Time out: 1:36	License/Permit # Food 5089	Est. Type Grocery	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Wal-mart 259 grocery produce			Contact/Owner Name: Wal mart		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		12/88/B
Physical Address: I-30		Pest control : To provide	Hood Na	Grease trap : To provide		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days															
Compliance Status					Compliance Status										
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R		
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
					2. Proper Cold Holding temperature(41°F/ 45°F) See attached							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival			
					3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands			
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly			
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Not prepping veggies anymore			
					6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations			
					Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Baby formula							Chemicals			
					8. Food Received at proper temperature Checking at receiving							17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water			
					Protection from Contamination									18. Toxic substances properly identified, stored and used Watch storage	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch tomatoes etc							Water/ Plumbing			
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Watch							19. Water from approved source; Plumbing installed; proper backflow device City approved			
					11. Proper disposition of returned, previously served or reconditioned Discarded							20. Approved Sewage/Wastewater Disposal System, proper disposal			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															
Compliance Status					Compliance Status										
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R		
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3 plus							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
					22. Food Handler/ no unauthorized persons/ personnel All employees handling foods							28. Proper Date Marking and disposition			
					Safe Water, Recordkeeping and Food Package Labeling									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and spark	
					23. Hot and Cold Water available; adequate pressure, safe See attached							Permit Requirement, Prerequisite for Operation			
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							30. Food Establishment Permit (Current/ insp sign posted) To post to read			
					Conformance with Approved Procedures									Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Spark system							31. Adequate handwashing facilities: Accessible and properly supplied, used Watch			
					Consumer Advisory									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition watch shelving	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Commercial product							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped			

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First															
Compliance Status					Compliance Status										
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R		
					34. No Evidence of Insect contamination, rodent/other animals Fly in store and gap at back door							41. Original container labeling (Bulk Food)			
					35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities			
					36. Wiping Cloths; properly used and stored Not using Buckets							42. Non-Food Contact surfaces clean See			
					37. Environmental contamination See							43. Adequate ventilation and lighting; designated areas used Watch			
					38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained			
					Proper Use of Utensils									45. Physical facilities installed, maintained, and clean See	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See all equipment							46. Toilet Facilities; properly constructed, supplied, and clean See			
					40. Single-service & single-use articles; properly stored and used Watch							47. Other Violations See			

Avoid over stocking dairy walls and bunkers etc

Retail Food Establishment Inspection Report

Baby formula out of date
 Similac 01/21
 Enfamil 11/2020
 Dented can pulled

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Wal mart 259 grocery	Physical Address: I-30	City/State: Rockwall	License/Permit # 5089	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Produce wic		Staging room for Produce in old meat room	28/37	Beer bunker	30's
Online		Wif	-1	Oj end cap	30's
Freezers 1/2	11/5	Dairy wic		Cheese wall	
Cooler 1	44	37/38 /32/34		Grocery bunker	35/40
Cooler 2	35	Biscuit wall	30's	97 wall ambient	30/40
Wif online	-18	Yogurt wall	30's	Floor freezers	-0/-16
Back bakery freezer	-15	Egg wall	30's	Produce wall	30's
Online wic	30	Milk cooler at pos	34/36	Produce bunkers	30's

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water in front restroom 100 F - equipped
	No longer cutting produce at all on site
45	Clean under sinks etc
	Hot water at hand sink and three comp -116 /123
W	Watch chemical bags installed over three comp sink
	Sink sanitizer 200 ppm
47	Watch storage of broom handle in contact with gloves - no food prep with these gloves
!!	Avoid placing hand held unit on tomatoes at room temp / need to be careful as bruising skin will call for it to be kept cold
45	Clean out mop sink and area around
34	Address gap at door to online grocery
37/45/	Wic - produce - clean floor under racks / stickers on plastic strips to address / watch condensation atop. From ceiling and produce placement
	Freezer in online is in defrost to recheck
!!	Cooler 1 in online is 44 - possibly just coming out of defrost will check back
37 /45	Address condensation from ceiling in wif for online
	Carts for online grocery washed as needed and sanitized in produce three comp
37	Organize and clean back area bakery Wif - watch for ice
45/32	How are you cleaning under the metal shelving in the wic for online grocery that is not 6 inches from surface?
37	Main Wif fan box has ice on corner to address
42/45	Clean under behind and around pallets / shelving etc in back storage
45	Address water in dairy wic on floor near door
45/42	Clean spills in dairy wic / dust fans /avoid over stocking top shelf under fans
W	Keep an eye on compactor and area round
W	Checking dates when stocking need to avoid over stocking 97 wall as well as temps are higher in front than back significantly
42/45	Clean floor cases where needed and also in produce area
42	Wet wall nozzles cleaned routinely to clean
45	Watch for broken seals on freezer doors and also those that are not closing
!!	Cool labeling to confirm it is adequate
46	Hot water in back restroom slow to arrive and isn't running for 15 secs

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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