## \$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
Allergy policy Vomit clean Employee h	cy/training
✓ Vomit clean	up
Employee h	ealth

04/		/20	21	Time in: 9:20	Time out: <b>1:36</b>	Food		88	}				Grocery Risk Category Page 1 of 2	<u>-</u>
Purp	ose	of In	spec	tion: 1-Routine	2-Follow Up	3-Complai	int	_	Inves	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR	E
Estal Wal-						Contact/Owner N <b>NalMart</b>	Name:						* Number of Repeat Violations: Y Number of Violations COS:	^
Phys I-30	ical 1	Addre	ess:			control :		Hoo Na	od				e trap : Follow-up: Yes V	4
Mada				tatus: Out = not in con	mpliance IN = in cor	mpliance NO	O = not o				<b>\</b> = n	ot ap	plicable COS = corrected on site R = repeat violation W-Watch	h
Mark	the a	ipprop	riate	points in the OUT box for Prior									NA, COS Mark an In appropriate box for R ive Action not to exceed 3 days	
0 1	N		С	Time and Tem	perature for Food	d Safety	R	О		N	N	C	P. J. W.W.	R
U N	0	A	o s	(F = de 1. Proper cooling time a	egrees Fahrenheit)			U T	N	0	A	o S	Employee Health  12. Management, food employees and conditional employees;	
	~			1. Froper cooling time t	and temperature				~				knowledge, responsibilities, and reporting Screening at arrival	
				2. Proper Cold Holding Watch over st	temperature(41°F/	45°F)			•				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
H	-			3. Proper Hot Holding t		)	Н							
		•		4. Proper cooking time									Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
		~		5. Proper reheating proc	cedure for hot holdi	ing (165°F in 2			~	_			15. No bare hand contact with ready to eat foods or approved	
		/		Hours)						~			alternate method properly followed (APPROVED Y N. )  No prep	
	/			6. Time as a Public Hea	lth Control; proced	lures & records							Highly Susceptible Populations	
				Apj	proved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and ice obtained										
W				good condition, safe, an destruction Watch p									Chemicals	
				8. Food Received at pro							اد		17. Food additives; approved and properly stored; Washing Fruits	
				At receiving			Ш				•		& Vegetables	
					from Contaminat			3					18. Toxic substances properly identified, stored and used Use in wic	
Ţ				<ol> <li>Food Separated &amp; pre preparation, storage, dis Avoid over stocking</li> </ol>		during 100d							Water/ Plumbing	
W				10 5 1	es and Returnables	; Cleaned and						-	19. Water from approved source; Plumbing installed; proper backflow device	
<b>'</b> '				Sanitized at0  11. Proper disposition of									Watch  20. Approved Sewage/Wastewater Disposal System, proper	
	~			reconditioned Disco	arded	siy served or			~				disposal	
0 1	N	N	С	Pri	ority Foundatio	on Items (2 Po	ints) vi	olati		Req N	uire N	Cor	rective Action within 10 days	R
U N	i ö		o s		of Knowledge/ Pe		K	U T	N	o	A	o s	Food Temperature Control/ Identification	
V				21. Person in charge pre and perform duties/ Cer					/				Proper cooling method used; Equipment Adequate to     Maintain Product Temperature	
We				2 plus 22. Food Handler/ no us All employees	nauthorized person	s/ personnel					<b>✓</b>		28. Proper Date Marking and disposition	
				Safe Water, Reco	rdkeeping and Foo	od Package							Not prepping 29. Thermometers provided, accurate, and calibrated; Chemical/	
					Labeling	_			•				Thermal test strips Spark system	
-				23. Hot and Cold Water See 24. Required records av									Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )	
v				destruction); Packaged Commercially	Food labeled	tags; parasite			~				2021	
				Conformance v	vith Approved Pro								Utensils, Equipment, and Vending	
		/		25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for specia	alized			,				31. Adequate handwashing facilities: Accessible and properly supplied, used Keep an eye on supplies	
Щ		Ľ		Spark system	sumer Advisory	TOTIS							32. Food and Non-food Contact surfaces cleanable, properly	
				Cons	sumer Auvisory			2					designed, constructed, and used  See	
				26. Posting of Consume foods (Disclosure/Remi				2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
				On labels			1 -4:		4- E		. J 00	) D ==	Not Maint	_
O I U N	N O	N A	C O		of Food Contamin		R	OU	I N	N O	N A	C O	ys or Next Inspection , Whichever Comes First  Food Identification	R
W		**	š	34. No Evidence of Inse				Ť				š	41.Original container labeling (Bulk Food)	
VV				animals Watch 35. Personal Cleanlines	s/eating, drinking o	or tobacco use				<b>/</b>			Dhysical Facilities	
				36. Wiping Cloths; prop Using spray bo			H	1					Physical Facilities  42. Non-Food Contact surfaces clean	
		•		37. Environmental cont	amination			H	•				See 43. Adequate ventilation and lighting; designated areas used	
				Watch for opp  38. Approved thawing r Coolers	nethod		$\blacksquare$		• 1			-	44. Garbage and Refuse properly disposed; facilities maintained	
					er Use of Utensils			1	~			$\dashv$	45. Physical facilities installed, maintained, and clean	
T				39. Utensils, equipment	, & linens; properly							-	See 46. Toilet Facilities; properly constructed, supplied, and clean	
مما ا				dried, & handled/ In us	e utensils: properly	used		W		ı			See grocery	
				Watch 40. Single-service & sin			Ш	$\sqcup$					47. Other Violations	

## 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)

	ment Name:	Physical A		ity/State:	License/Permit # Page 2 of 2
WalM	lart 259 meat	I-30		Rockwal	1 5088
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT  Item/Location	Temp F	Item/Location Temp
Stagin	g room	38	Fresh wall		Fish case
	Wic	20's	Poultry and pork	30's	Fresh 30's morr
	Bunkers		Beef wall		Frozen fish case 0
30's	s/ 30's /20's of		33/41 watch		Frozen bunker
Fr	ozen bunker		Top and bottom shelves	41	6/8/18/24
	0-0/15	Htt	Fish case under wine	41	-3/-1
			34/36/38/41		
Item	AN DISDECTION OF VOLD ES		SERVATIONS AND CORRECTIV		
Number	NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR AFTENT	ON IS DIREC	CTED TO THE CONDITIONS OBSERVED AND
45	Meat staging room to	clean floo	ors where needed		
32/45	Repair for floor for bro	ken Tile i	s tar like material and is not	smooth (	etc
	Hot water 100 at hand	sink and	124 at three compartment		
33	Sanitizer empty at three	eComp	sink / meat trays are in sink	to be wa	ashed these are not food contact
33	Flow of sink is unclear	as trays	paper clean and are in was	h compai	rtment
	Cleaner storage to be	watched	- on dirty side		
42/45	GeneralCleaning under	er behind	and around equipment		
18	Avoid using Lysol aero	sol in wi	0		
32	Watch condition of rus	ty shelvii	ng in wic		
!!	Avoid over stocking bu	ınkers			
42	Clean floor cases whe	re neede	ed		
!!	Where it is over stocke	ed the fis	h case is 41 F - surimi		
47	Temps higher in freeze	er Bunke	rs where over stocked / som	eSoftenii	ng of product in frozen bunkers
47	Watch condensation of	n floor in	front of meat frozen bunke	r	
33	Throo comp. sink is no	at used fo	vr food contact washing but	trave onl	ly that are used for packaged items
33	Therefore marked as			llays oil	y mai are used for packaged items
		<u> </u>		<u> </u>	
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner
Inspected (signature)		utvíck	Print:		
	6 (Revised 09-2015)		1.50		Samples: Y N # collected