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:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	
10/14/21	11:45	4:31	Food 5064	Deli	Med	Page 1 of 2

Purpose of Inspection: ✔ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____	TOTAL/SCORE
Wal-mart 259 deli	Walmart		10/90/A

Physical Address:	Pest control :	Hood	Grease trap :	Follow-up: Yes ✔ No ☐
I-30	See grocery	05/5/21	See grocery	

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*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
	✔				1. Proper cooling time and temperature Blast chiller	
3				✔	2. Proper Cold Holding temperature(41°F/ 45°F) Rotisserie in cold customer case	
3					3. Proper Hot Holding temperature(135°F) Gravy	
		✔			4. Proper cooking time and temperature Hot holding higher	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
W	✔				6. Time as a Public Health Control; procedures & records Polices written / need to watch discard times! Must discard	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Watch	
	✔				8. Food Received at proper temperature At receiving	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
		✔			11. Proper disposition of returned, previously served or reconditioned Discarded	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Emailed poster / policy on site	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water if needed	
	✔				18. Toxic substances properly identified, stored and used Store away	
					Water/ Plumbing	
W					19. Water from approved source; Plumbing installed; proper backflow device Chemical dispensing unit leaking - work order	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5	
	✔				22. Food Handler/ no unauthorized persons/ personnel All employees	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe See	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Allergens included	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2					28. Proper Date Marking and disposition Need exp date on lunch meats after opening	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital	
					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	
W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed but leak	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✔				34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored Using spray bottles	
W					37. Environmental contamination See 45 for floor Into Wif	
		✔			38. Approved thawing method	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
		✔			41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean Clean outside of trash cans	
	✔				43. Adequate ventilation and lighting; designated areas used Watch	
	✔				44. Garbage and Refuse properly disposed; facilities maintained Watch	
1					45. Physical facilities installed, maintained, and clean	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean	
		✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Walmart 259 deli	I-30	Rockwall	Food5064	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Islander		Hot case		Meats cases	25-37
25/37/39/40 /39		Ribs	112-130	Steam table	
Deli wall		Chicken sandwich	135/	Wings / wings	150/149
29-38		Hot dog / corn dog	120/122	Gravy	122
Deli quick meals unit		Grab n go	30's	Mac n cheese /tenders	149/138
32/34/36/39		Wic	20-30	Front of store hot case	
2 rotisserie chickens	45/45	Raw chicken	35	Ribs (4 hrs)	112
Hot holding rotisserie	137	Wif	-8	Chicken	163-168

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
	Avoid over stocking floor cases
	Using blast chiller to cool chicken etc
02	Avoid over stocking chickens in meal case -front two were 45 F all others 39-41
	Ribs in customers case not at temp — front area of case is colder than back -4 hrs only
	AllSandwiches etc are discarded every 4 hrs
	Still using spark system - digital thermo
!!	Any hot items intended to be cooled down to sellCold cannot be used if temps are not correct when pulling from temp control
	Using 6 days for opened lunch meats - if not going over manuf date / only placing opened date / packed on date
	Hot water 118
45	Leak at chemicals attachment at three comp sink
	ThreeComp sink appears to sharing sanitizer in both lines being dispensed into sink/ confirmed 200 ppm
42	Keep an eye on raw chicken cart — condition and cleaning
45	Watch flooring in both wic and wif
45	Ice around door on floor into wif
W	Not using Sani buckets for slicers and surfaces But instead spray bottles quats 200 ppm / need to clean and spray and allow to air dry
W	Reminder to date Mark with exp date - currently only packed on date is being placed onto bags of opened bulk meats rte
	Sops and logs for cooking and holding on site
03	Keep gravy stirred to keep temps at required
	Keeping logs for cooking etc
42/45	Minor cleaning under hood and etc
	Slicers to be done every 4 hrs or less - w r s!

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

Form EH-06 (Revised 09-2015)