	\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Volume text of tex of text of text of tex of text of text of text of text of text o																
							mit # Est. Type Risk Category						1 0	_			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N												5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:				
Walmart 259 grocery Pablo Physical Address: Pest control :							Hood Grease to				G	roog	✓ Number of Violations COS: 10/90				
I-30 Ecolab 10/14/21							0)5/05	/21		les	08/0	04/21 2000 No				
М	Mark the appropriate points in the OUT box for each numbered item Mark							-	ate bo	x fo	r IN	I, NO	plicable $COS = corrected on site R = repeat violation W- Watch O, NA, COS Mark an in appropriate box for R$				
Priority Items (3 Points) violations Require Immediate Compliance Status Comp									mplia	nce	Stat	tus					
O U T	J N O A O					R		O I N N C U N O A O Employee Health T I I S Image: S Image: S						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)											13. Proper use of restriction and exclusion; No discharge from					
w	r												eyes, nose, and mouth Emailed form for hand sinks				
		3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature							4	-			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 						(Gloves 15. No bare hand contact with ready to eat foods or approved				
		~			Hours)				ŀ				alternate method properly followed (APPROVED Y N)				
	6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations							
	Approved Source				Approved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
3				~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction See dented cans etc								Chemicals				
	~				8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Receiving Protection from Contamination						·						Not prepping at this time 18. Toxic substances properly identified, stored and used				
_					9. Food Separated & protected, prevented during food			'					Watch in hallway				
	~				preparation, storage, display, and tasting								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature								19. Water from approved source; Plumbing installed; proper backflow device City approved				
		~			11. Proper disposition of returned, previously served or reconditioned Damaged			(~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2 Po	oints R) via			eq1	uire N	Cor C		R			
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel			U T	N	0	A	0 S	Food Temperature Control/ Identification				
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5										27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	22. Food Handler/ no unauthorized persons/ personnel All as part of hiring						L	/			28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling				Thermal test strips												
	C			23. Hot and Cold Water available; adequate pressure, safe		Digital / spark / Permit Requirement, Prerequisite for Operat											
	-				24. Required records available (shellstock tags; parasite								30. Food Establishment Permit (Current/ insp sign posted)				
					destruction); Packaged Food labeled Commercial 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				~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergens on commercial Products				~				See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											_						
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T		N O	N A	C O S	Food Identification	R			
1					34. No Evidence of Insect contamination, rodent/other animals Gap at side doors				L	/			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities				
	~				36. Wiping Cloths; properly used and stored Not used			1					42. Non-Food Contact surfaces cleanSee43. Adequate ventilation and lighting; designated areas used				
1		_			 37. Environmental contamination Condensation 38. Approved thawing method 	-			~				 43. Adequate ventilation and lighting; designated areas used Watch 44. Garbage and Refuse properly disposed; facilities maintained 				
		/						W	-+	_			44. Garbage and Refuse property disposed; facilities maintained Watch 45. Physical facilities installed, maintained, and clean				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1	+	_			46. Toilet Facilities; properly constructed, supplied, and clean				
1					dried, & handled/ In use utensils; properly used See 40. Single-service & single-use articles; properly stored				~				Watch hot water arrival in back RR 47. Other Violations				
Ĺ	~				40. Single-service & single-use articles; properly stored and used				L	/							

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mop sink for online

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)								

Mixed bunker - 28-32F

	nent Name: art 259 Grocery	Physical A I-30	F	^{Eity/State:}	II License/Permit # Food 5089						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Location	Temp F					
	nal bunker	<u>1emp r</u>									
00000			Wif -	-10	Produce wic	. 	37				
	36/38/40		Online OGP		Produce island	d					
	97 wall		Wic	31/33	28-30/35/39						
	30-40		Online freezer	0	Wet wall						
	Dairy wall	30's	New online wic and wif	N/A	36/39/41/35/37/	39					
	Diary wic		97 wall	32/41	Naked juice cas	se	30/31				
3	4/35/36/37		Upright coolers	35/36	Floor freezer cas	ses					
Cookie	dough in seasonal bunker	42	Seasonal bunker	30's	-3/-6-17-20						
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSER	VED AN	D				
07	Watch rotation of baby	, formula	- one can found to be out of	date au	gust 21						
42/45			g under eggs etc on 97 wall								
	Looking for dates at stocking and packaging issues										
W	Avoid over stocking sh	nelves et	c								
42/45	5 Clean spills in dairy wic under milk / clean fan guards /										
45	Clean under wooden pallets in back storage rooms where needed										
39	Store gloves over chemicals in back storage										
42/45											
07	Watch dates on Tcs foods/ seasonal bunker - avoid over stocking load limit										
07 45	Pulled dented cans several Clean under shelving pallets etc in back room										
43 W	Clean around compac	•									
37			/ also on fan box / dust fan	boxes / c	clean under shelving						
	Online totes -sanitizing				sicalitatidor chorning						
45			ounted on floor in coolers an	d under	dog food						
42	Dust fans in online wid										
37/32											
W	Floor freezer cases or	ie door b	roken / water leaking on floc	or / work	order submitted /						
42	Plastic curtains - with stickers in various wic / Wif										
W	Need to finish wall around new mop sink with washable surfaces- remodel										
	Hot water - three comp - 117/ hs 118										
45	Sink sanitizer 200 ppm										
45	Detailed cleaning under pallets produce										
	Cool labeling for produce - on packaging stickers or sign										
37	Nozzles cleaned weekly for produce wet wall Watch condensation in floor cases for produce										
45/											
W Hot water in front restroom 100 / rear restroom finally reached 100 as well / water to run for 15 secs											
Received (signature)			Print:		Title: Person In Charge/						
Inspected (signature)			$\mathcal{RS}^{\text{Print:}}$		Samples: Y N #	collected	d				
Form EH 04	(Revised 09-2015)				Jampies. 1 IN #	concelet	u				