

\$50.00 reinspection fee  
required after 1st Followup

### Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: <b>10/16/2023</b>	Time in: <b>9:08</b>	Time out: <b>3:05</b>	License/Permit # <b>Food 6062</b>	Food handlers <b>All</b>	Food Managers <b>8</b>	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
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Establishment Name: <b>Wal-mart 259 bakery</b>	Contact/Owner Name: <b>Wal-mart</b>	* Number of Repeat Violations: _____	<b>13/87/B</b>
Physical Address: <b>782 E I -30</b>	Pest control : <b>Ecolab</b>	✓ Number of Violations COS: _____	
Hood <b>8/22</b>		Grease trap: waste oil : <b>Refer to Teddy</b>	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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓					✓				
	✓					W	✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
		✓				<b>Highly Susceptible Populations</b>					
									✓		
	✓					<b>Chemicals</b>					
	✓								✓		
						W					
	✓					<b>Water/ Plumbing</b>					
3							✓				
		✓					✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓							✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						2					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						2					
	✓					2					

**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	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W								✓			
	✓					<b>Physical Facilities</b>					
	✓					1					
1							✓				
		✓					✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
	✓							✓			

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Jaime Carrasco</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Walmart 259 bakery</b>	Physical Address: <b>782 E I - 30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 5062</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cheese cake case	33-39	Wic	36/37		
Cake cake	41/42	Wif	-2		
Freezer cakes	-4/-5				
Hallway freezer	-2.3				

### 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
	Still discontinuing self serve for pastries etc now packaged with full label
42/	Self service for rolls / empty today / need to clean/need to wash tongs in case / ingredients are available on paper
	Hot water at back hand sink 100/ front hand sink 116
	Three comp sink temp 124
	Sanitizer at three comp 200Ppm
	Dishmachine -
	Need to remove plastic film on Dishmachine
45	General detailed cleaning behind and under machine
45	Need to clean air vent over dry storage racks and clean under racks
45	Shelving to be 6 inches from floor Ex black plastic cake deco unit so that you can clean
42	Watch stickers on plastic flaps into wic and address
45	Need to address exposed concrete in bakery wic
37	To address ice around door into wif
45	Flooring to be cleaned in wif
	To store Dishmachine detergent away from food related items not on rack on sheet pans
W	Front hand sink is slow draining
W	Watch placement of bug light — avoid placing any food prep Under light
45	Need to also clean air vents in front prep
10/cos	Sanitizer in spray bottle below 100Ppm / emptied and refilled with sink sanitizer 100 ppm
32	Need to replace baking pans and sheets that are badly coated
	Gloves used to touch rte foods
37	Need to address ice on fan box and dripping from pipes behind condenser / to protect boxes
39 /cos	To provide tongs for rolls self service
33/29	Dishmachine not sanitizing and need test strips for Dishmachine
	Have three comp sink to use

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

Form EH-06 (Revised 09-2015)