\$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
Employee health

Date:	6/'	20	23	Time in:	Time out: 3:05		License/Po)				Food handler	Food Managers	Page 1	of <u>2</u>
		2-Follow U	Food 6062 W Up 3-Complaint 4-Investigation					atio	n I	5-CO/Construction 6-Other TOTAL/SCORE							
Establishment Name:				Contac	ontact/Owner Name:					4110		* Number of Repeat Violations: ✓ Number of Violations COS:		TOTALA	SCORE		
	Wal-mart 259 bakery Physical Address:				Pe	Wal-mart Hood Greas				Grea	use trap: waste oil : Follow-up: Yes 13/8		7/B				
	782 E I -30 Ecolab						8/22 Refer to			Re	efer to	o Teddy					
Mark t	Com he ap	pliar prop	riate	tatus: Out = not in copoints in the OUT box for	Ompmance		111	$\int = \cot \theta$ $\int \sin a \theta$						oplicable COS = corrected on s O, NA, COS Mar	site $\mathbf{R} = \text{repeat vio}$ k an $\sqrt{\text{in appropria}}$		
Compl	lamaa	Ctot		Pri	ority Items (3	Points)	violations	Requi	_					ive Action not to exceed 3 day	28		
O I U N	I N O A O Time and Temperature for Food Safety					R	О	O I N U N O			CO	Employee Health			R		
T							T					12. Management, food employ		employees;			
								/				knowledge, responsibilities, an					
•				2. Proper Cold Holdin	ig temperature(41	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
			-	3. Proper Hot Holding	temperature(135	5°F)								Need at both hand sinks			
	/			Proper cooking time	· ·									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			,
	'						FOT: : 0							15. No bare hand contact with ready to eat foods or approved			
	/			5. Proper reheating pro- Hours)	ocedure for not no	olding (163	5 F III 2			/				alternate method properly follo			.)
	/			6. Time as a Public He	ealth Control; pro	ocedures &	records							Gloves Highly Suscentible Populations			
														Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
					pproved Source							/		Pasteurized eggs used when re	equired		
				7. Food and ice obtain good condition, safe,	and unadulterated		ood in							C			
				destruction Comm										CI	nemicals		
/				8. Food Received at p At receiving	roper temperature	e						/		17. Food additives; approved a& Vegetables	and properly stored;	Washing Fro	uits
					an fuam Cantami	ination			W					18. Toxic substances properly	identified, stored an	d used	
	Protection from Contamination 9. Food Separated & protected, prevented during food				food		V					Watch storage of machine detergent					
~													Water	r/ Plumbing			
3				10. Food contact surfa Sanitized at 200	nces and Returnab	oles ; Clean	ned and			/			i	19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
_				11. Proper disposition										City approved 20. Approved Sewage/Wastew	vater Disposal System	m. proper	
	/			reconditioned	, , , , , , , , , , , , , , , , , , ,					/				disposal		, _F _F	
				Pı	riority Founda	ation Ite	ms (2 Po							rective Action within 10 days			
O I N T	N O	N A	o s	Demonstration	on of Knowledge	e/ Personne	el	R	O U T	I N	N O	N A	C O S	Food Temperatur	e Control/ Identific	ation	R
				21. Person in charge p									~	27. Proper cooling method use		quate to	
				8 22. Food Handler/ no										Maintain Product Temperature 28. Proper Date Marking and of			
/				All	unaumorized per	sons, perso					'			29. Thermometers provided, a		ed: Chemica	1/
				Safe Water, Rec	ordkeeping and Labeling	Food Pacl	kage		2					Thermal test strips Spark / test strips in date			
~				23. Hot and Cold Wat	er available; adeq	quate press	ure, safe							Permit Requirement,			
				24. Required records a		ock tags; pa	arasite							30. Food Establishment Peru		ign posted)	
				destruction); Packaged Ingredients										To post 2023 in d			
				25. Compliance with		lized Proce								Utensils, Equi	pment, and Vendin cilities: Accessible a		
~				HACCP plan; Variand processing methods; r						/				supplied, used Equipped			
				Spark	nsumer Advisory	y								32. Food and Non-food Conta	ct surfaces cleanable	, properly	
									2					designed, constructed, and use Baking pans			
/				26. Posting of Consum foods (Disclosure/Ren					2					33. Warewashing Facilities; in Service sink or curb cleaning to	facility provided	used/	
				Printed on labels	int) Violations	Paguina (Commontino	A ation		to E		ad O	0 Da	Machine not sani	<u>tizing</u>		
O I U N	N O	N A	C O		n of Food Contan		Jorrecuve	R	OU		N O		C O	ys or Next Inspection , Which	dentification		R
T	Ů		š	34. No Evidence of In			other		T	-11			Š	41.Original container labeling			
W				animals Watch for fl 35. Personal Cleanline	ies etc						•						
/			_	Stored away 36. Wiping Cloths; pr	y		use							Physic 42. Non-Food Contact surface	cal Facilities		
'			_	Using spray		norcu		Ш	1	Ш				See		28000 1	
1				37. Environmental con						~				43. Adequate ventilation and l			,
	/			38. Approved thawing	g method					1				44. Garbage and Refuse prope Watch	-		bd
				-	per Use of Utensi				1					45. Physical facilities installed See			
1				39. Utensils, equipmed dried, & handled/ In u			stored,			/				46. Toilet Facilities; properly of See grocery	constructed, supplied	d, and clean	
+				See 40. Single-service & s	single-use articles	s; properly	stored	H						47. Other Violations			
				and used	-	_ ~ ~					~						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jaime Carrasco	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr	nent Name:	Physical A	ddress:	City/State:	License/Permit #	Page 2 of 2				
	art 259 bakery	782 E		Rockwall	Food 5062	Tuge E of E				
Item/Loc	otion	Temp F	TEMPERATURE OBSE Item/Location		Item/Location	Temp I				
	e cake case				tten/Location	<u>1emp 1</u>				
Onces	e cake case	33-39	Wic	36/37						
(Cake cake	41/42	Wif	-2						
Fr	eezer cakes	-4/-5								
Ha	llway freezer	-2.3								
Πα	iiway iicczci	2.0								
		OP	SERVATIONS AND CORR	ECTIVE ACTIONS						
Item					TED TO THE CONDITIONS OBSE	ERVED AND				
Number	NOTED BELOW: all temps F									
407			pastries etc now pack							
42/				wash tongs in c	ase / ingredients are avai	lable on paper				
	Hot water at back han		U/ front nand sink 116							
	Three comp sink temp Sanitizer at three com		n							
	Dishmachine -	p 2001 pi	11							
	Need to remove plast	ic film on	Dishmachine							
45	General detailed clear									
45			storage racks and clea	ın under racks						
45	Shelving to be 6 inche	s from flo	or Ex black plastic cak	e deco unit so	that you can clean					
42	Watch stickers on plas	stic flaps	into wic and address							
45	Need to address expo	sed cond	rete in bakery wic							
37	To address ice around	door into	o wif							
45	Flooring to be cleaned									
			t away from food relate	ed items not on	rack on sheet pans					
W	Front hand sink is slow		<u>, </u>	- d 11 - d 12	· . I. 1					
W	•		 avoid placing any for 	oa prepunaer ii	ignt					
45 10/cos	Need to also clean air		ironi prep 100Ppm / emptied and	rofilled with sin	ok sanitizar 100 nnm					
32	• •		nd sheets that are bad		ik samuzer 100 ppm					
- 02	Gloves used to touch		na chicoto that are bad	.y coatou						
37	Need to address ice on fan box and dripping from pipes behind condenser / to protect boxes									
39 /cos										
33/29										
	Have three comp sink to use									
			Ta.		I m:					
Received (signature)	See abov	/e	Print:		Title: Person In Charg	e/ Owner				
Inspected (signature)	See abou	itríck	Print:		Samples: Y N	# collected				