

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/16/2023	Time in: 9:08	Time out: 3:05	License/Permit # Food5064	Food handlers All	Food managers 8	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Wal-mart 259 deli			Contact/Owner Name: Walmart		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 782 I-30			Pest control : Ecolab		Hood 08/12/2023	
			Grease trap / waste oil Les		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics	

10/90/A

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓					✓				
	✓					W	✓				
3						Preventing Contamination by Hands					
?							✓				
		✓					✓				
		✓				Highly Susceptible Populations					
Approved Source								✓			
	✓					Chemicals					
	✓							✓			
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
		✓					✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
2							✓				
Consumer Advisory						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
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
		✓					✓				
Proper Use of Utensils						1					
	✓					W					
	✓							✓			

