Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 data Compliance Status O I N C Time and Temperature for Food Safety (F = degrees Fahrenheit) R C Compliance Status O I N O A O Image: Compliance Status Compliance Status O I N O A O Image: Compliance Status Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance	Allergy policy/training Vomit clean up Employee health rs Food managers 8 Page 1 of 2 6-Other TOTAL/SCORE ations: COS: Follow-up: Yes \checkmark No Pics 10/90/A site R = repeat violation W- Watch rk an \checkmark in appropriate box for R No Pics No Pics
Date:Time in:Time out:License/Permit #Food handled10/16/20239:083:05FOOd5064AllPurpose of Inspection:1-Routine2-Follow Up3-Complaint4-Investigation5-CO/ConstructionEstablishment Name:Contact/Owner Name:* Number of Repeat Violations of Walmart* Number of Repeat Violations of Walmart* Number of Violations of WalmartPhysical Address:Pest control :HoodGrease trap :/ waste oil2-Follow Up3-ComplianceMark the appropriate points in the OUT box for each numbered itemMark \sqrt{n} appropriate box for IX, NO, NA, COSMarkOut = not in compliancePriority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 dataCompliance StatusU1. Proper cooling time and temperatureU1. Proper Cold Holding temperature(135°F)RV1. Proper Cold Holding temperature(135°F)I. Proper use of restriction a eyes, nose, and mouth33. Proper Hot Holding temperatureI. Hands cleaned and proper14. Hands cleaned and proper14. Hands cleaned and proper15. No bare hand contact with Hours)I. Proper codure for hot holding (165°F in 216. No bare hand contact with Hours)I. S. Proper reheating procedure for hot holding (165°F in 215. No bare hand contact with datemate method properly fol Gloves	Vomit clean up Employee health rs Food managers Page 1 of 2 6-Other TOTAL/SCORE ations: 10/90/A Follow-up: Yes 10/90/A site R = repeat violation Wo Pics site R = repeat violation W-Watch trk an Vin appropriate box for R type R obygee Health R oyees and conditional employees; and reporting R und exclusion; No discharge from R
10/16/2023 9:08 3:05 Food5064 All Purpose of Inspection: ✓ I-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction Establishment Name: Contact/Owner Name: ✓ Number of Repeat Viol. ✓ Number of Violations O Wal-mart 259 deli Contact/Owner Name: ✓ Number of Violations O Physical Address: Pest control : Hood Grease trap :/ waste oil R82 I-30 Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on Mark the appropriate points in the OUT box for each numbered item Mark √ in appropriate box for IN, NO, NA, COS Mark Ompliance Status: Out = not in compliance item Mark √ in appropriate box for IN, NO, NA, COS Mark Ompliance Status: Out = not in compliance item Mark √ in appropriate box for IN, NO, NA, COS Mark Out = N N N C Compliance Status: Out = not in compliance Out = N N N C Compliance Status Out = not in compliance N N N N N N N N N N N	Food managers B Page 1 of 2 6-Other TOTAL/SCORE ations: TOTAL/SCORE B TOTAL/SCORE B TOTAL/SCORE B TOTAL/SCORE B TOTAL/SCORE ations: TOTAL/SCORE B TO/PO/A B TO/PO/A B TOTAL/SCORE B TO/PO/A B TOTAL/SCORE B TOTAL/SCORE
Purpose of Inspection: 1 I-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction Establishment Name: Contact/Owner Name: * Number of Repeat Viol. * Number of Repeat Viol. * Number of Repeat Viol. Wal-mart 259 deli Pest control : Hood Grease trap :/ waste oil * Number of Violations of Violations of 08/12/2023 Physical Address: Pest control : Hood Grease trap :/ waste oil Les Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on Mark the appropriate points in the OUT box for each numbered item Mark √ in appropriate box for IN, NO, NA, COS Mark O I N N Compliance Status Compliance Status Compliance Status O I N N C Time and Temperature for Food Safety R N N N C V N N S Compliance Status Internant, food emplow, knowledge, responsibilities, a Segment, food emplow, knowledge, responsibilities, a Segment, food emplow, knowledge, responsibilities, a I I Proper cooking temperature (135°F) Popcorn	8 Page 1 of 2 6-Other TOTAL/SCORE ations:
Establishment Name: Wal-mart 259 deli* Number of Repeat Viol: Walmart* Number of Repeat Viol: Vumber of Violations OPhysical Address: 782 I-30Pest control : EcolabHood 08/12/2023Grease trap :/ waste oil LesCompliance Status: Mark the appropriate points in the OUT box for each numbered itemNO = not observed Mark \checkmark in appropriate box for IN, NO, NA, COSMaPriority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 dataCompliance StatusImage: Compliance StatusCompliance StatusOINNC SCompliance StatusOINNC SCompliance StatusImage: Compliance StatusImage: Compliance StatusCompliance StatusCompliance StatusImage: Compliance StatusImage: Compliance StatusCompliance StatusCompliance StatusImage: Compliance StatusImage: Compliance StatusImage: Compliance StatusCompliance StatusImage: Compliance StatusIma	ations:
Wal-mart 259 deli Walmart ✓ Number of Violations Construction of Violations Constructions Construction of Violations Const	COS:
EcolabOB/12/2023LesCompliance Status: Out = not in complianceNO = not observedNA = not applicableCOS = corrected onMark the appropriate points in the OUT box for each numbered itemMO = not observedNA = not applicableCOS = corrected onMark the appropriate points in the OUT box for each numbered itemMO = not observedNA = not applicableCOS = corrected onMark the appropriate points in the OUT box for each numbered itemMo = not observedNA = not applicableCOS = corrected onMark the appropriate points in the OUT box for each numbered itemMo = not observedNA = not applicableCOS = corrected onMark the appropriate points in the OUT box for each numbered itemMo = not observedNA = not applicableCOS = corrected onMark the appropriate points in the OUT box for each numbered itemMark the appropriate box for IN, NO, NA, COSMark the appropriate box for IN, NO, NA, COSMark the appropriate box for IN, NO, NA, COSOut I NNNCCCCEmpOINNCCEmpIINNCCEmpIIINNCCEmpIIIIProper cooling time and temperature(135°F)Popcorn chicken / cooking femp unknownIIIIProper cooking time and temperatureIIIIIISProper reheating procedure	No Pics site R = repeat violation W- Watch with an with appropriate box for R sys Image: Site of the site of
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Max Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 data Compliance Status Image: Compliance Status Image: Compliance Status Image: Compliance Status O I N N C Compliance Status Image: Compliance Status O I N N C Compliance Status Image: Compliance Status Image: Compliance Status O I N N C Compliance Status Image: Compliance Status Image: Compliance Status O I N N C Compliance Status Image: Compliance Status Image	ank an ✓ in appropriate box for R tys R bloyee Health R oyees and conditional employees; and reporting R and exclusion; No discharge from R
Compliance Status Compliance Status 0 1 N Compliance Status Emp 0 1 N N Compliance Status Emp 0 1 N N Compliance Status Emp 1 Proper Cooling time and temperature N <td>R R powee Health R powees and conditional employees; and reporting R and exclusion; No discharge from R</td>	R R powee Health R powees and conditional employees; and reporting R and exclusion; No discharge from R
U N O A O	object Health oyees and conditional employees; and reporting Image: Conditional employees and exclusion; No discharge from Image: Conditional employees
Image: Construct of the construction of the constructio	and reporting and exclusion; No discharge from
3 3. Proper Hot Holding temperature(135°F) 9 4. Proper cooking temp unknown 1 4. Proper cooking time and temperature 1 5. Proper reheating procedure for hot holding (165°F in 2 Hours)	-
3 3. Proper Hot Holding temperature(135°F) Popcorn chicken / cooking temp unknown To post at all hand sin 9 4. Proper cooking time and temperature 14. Hands cleaned and proper 14. Hands cleaned and proper 15. No bare hand contact with alternate method properly fol Gloves	nks / posted at one
? 4. Proper cooking time and temperature Need to know 14. Hands cleaned and proper . 5. Proper reheating procedure for hot holding (165°F in 2 Hours) . . <td>ntemination by Hands</td>	ntemination by Hands
5. Proper reheating procedure for hot holding (165°F in 2 Hours) 15. No bare hand contact with alternate method properly fol Gloves	erly washed/ Gloves used properly
Gloves	h ready to eat foods or approved
6. Time as a Public Health Control: procedures & records	
Prep only Highly Susc 16. Pasteurized foods used; p	rohibited food not offered
Approved Source Pasteurized eggs used when r	required
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial	Themicals
At receiving Image: Comparison of the second seco	and properly stored; Washing Fruits
Protection from Contamination 18. Toxic substances properly Spray bottle	y identified, stored and used
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch Wate	er/ Plumbing
	rce; Plumbing installed; proper
	water Disposal System, proper
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 day	
O I N N C U N O A O Demonstration of Knowledge/Personnel R U N N N C T - - S - - T - - S - Food Temperature	re Control/ Identification
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 27. Proper cooling method us Maintain Product Temperature	re
22. Food Handler/ no unauthorized persons/ personnel All employees 28. Proper Date Marking and Hood on meats	-
Safe Water, Recordkeeping and Food Package Labeling	accurate, and calibrated; Chemical/
23 Hot and Cold Water available: adequate pressure safe	t, Prerequisite for Operation
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled. 30. Food Establishment Per Commercial labels with allergens To post	rmit (Current/ insp sign posted)
Conformance with Approved Procedures Utensils, Equ	ipment, and Vending
HACCP plan; Variance obtained for specialized supplied, used	acilities: Accessible and properly
To verify cooking temps / and document on spark	act surfaces cleanable, properly
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	shelvina rustv
Image: Service sink of constant regimes (state) Image: Service sink of curb cleaning Image: Service sink of curb cleaning Service sink of curb cleaning Image: Service sink of curb cleaning Service sink of curb cleaning Service sink of curb cleaning Service sink of curb cleaning	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whice	R
	Identification g (Bulk Food)
U N O A O Prevention of Food Contamination U N O A O Food T S	,
U N O A O Food T N O A O S Image: Second	ical Facilities
U N O A O Prevention of Food Contamination U T N O A O S Food T V 34. No Evidence of Insect contamination, rodent/other animals 34. No Evidence of Insect contamination, rodent/other animals V V A O S 41.Original container labeling V 35. Personal Cleanliness/eating, drinking or tobacco use V V 42. Non-Food Contact surfact V 36. Wiping Cloths; properly used and stored V 42. Non-Food Contact surfact	ical Facilities es clean
U N O A O Prevention of Food Contamination U T N O A O S Image: Solution of Solution of Food Contamination, rodent/other animals 34. No Evidence of Insect contamination, rodent/other animals Image: Solution of Food Contact surface Image: Solution	
U TN OA SO SA O SO SA O SO SA O SO SA O SFood SV TS34. No Evidence of Insect contamination, rodent/other animalsU TN O SA SO S	es clean
U TN NO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA SO<	es clean lighting; designated areas used erly disposed; facilities maintained d, maintained, and clean
U TN NO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA O SO SA SO<	es clean lighting; designated areas used erly disposed; facilities maintained

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

	nent Name: nart 259 deli	Physical A 782		ity/State: Rockwal		Page <u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS									
Item/Loca	ation	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>			
Wic		36-37	Hot wells		Deli wall				
Wif HTT		10-15	Mc and cheese	189	35-41				
Custo	omer hot holding		Chicken strips	148	Quick meals	Defrost			
Ambient		138-159-	wings	149	Fried chicken chille	ed 41			
Popcorn chicken made at 9:30		125 10:50	Meats / cheese case	23/28	Rotisserie case at PC	S			
Chicken sandwich		125	Turkey / chicken	28/22	Hot dog / popcorn chick	en 120/112			
Rotisserie chicken ambient		135-148	Precut deli meat case	34-41	Rotisserie chicken made at 1:00 / temp at	1:04 179			
Traditi	onal / lemon pepper	148/135	Deli island	30's-40					
Itam			SERVATIONS AND CORRECTIV						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVE	<mark>) AND</mark>			
	Hot water 120								
	Three comp sink sanit	izer - 200) ppm						
45	To repair hole in wall b	ehind th	ree comp sink and any othe	r holes					
45	Need to clean floor in	wic unde	r shelving						
32	Shelving in wic is beginning to rust								
42	Minor cleaning of fan guards etc in coolers								
42	2 Stickers on plastic curtains to clean								
32/45/37	5/37 To address chipped flooring in wif and need to detail clean inside / to address ice in back from pipe								
	General cleaning under around cooking								
03	Using temp for hot holding - recording cooking temp and time listed / discarding at 3 hrs as well /								
	Cooking temp for hot holding was not recorded on spark app								
	Using 6!days out on meat labels								
42	Need to remove shipping liner on bag holder								
	Sanitizer spray 200Ppm								
	Gloves used to touch rte foods								
32	To address badly chipped hot case storage pan in front POS area - uncleable in this condition								
03 25			consistently holding foods out of the c :30 - 3nd container of popco			some places			
20					66	Ineed			
	Not hot holding at correct temp / if using tphc will need to update form to include all items but will need To verify cooking temp / required start temp for using tphc								
	1				TENINE TEN W ANN -				
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Ov	ner			
Inspected (signature)	See abov Kelly kirkpo	L / 1	Print:						
Kelly kirkpatrick RS Samples: Y N # collected						llected			
Form EH-06 (Revised 09-2015)									