Follow-up fee of \$50.00 is 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		/OO	20	Time in:	Time out:		e/Permit #		`				Est. Type Risk Category Grocery Mod Page 1 of	2
10/05/2020 1:27 3:04 Food Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N					_	Inve	etias	tion		Grocery Med Page of _ 5-CO/Construction 6-Other TOTAL/SCO				
Estal	olishn	nent i	Nam	ne:		Contact/Own			TIIV C	ouga	ition		* Number of Repeat Violations:	RE
	·Mar ical A			grocery and produ		Wal- Mart		Но	od		Gr	·eace	Number of Violations COS: trap: Follow-up: Yes 🗸	/B
I-30	icai F	idurc			Eco	olab 09/10/2020		Na	ou				nfo 8/17/2020 LES No No	
Mark				Status: Out = not in co points in the OUT box for	ompliance IN = in	tem M	NO = not						plicable COS = corrected on site R = repeat violation W-Water NA, COS Mark an I mappropriate box for R	ch
								ire In	nmed	iate	Corr	recti	ive Action not to exceed 3 days	
O I		N	tus C O	Time and Ten	nperature for F	ood Safety	R	О		N	N	C O	Employer Worlds	R
U N	0	A	s	(F = d	legrees Fahrenhe			U T		О	A	s	Employee Health 12. Management, food employees and conditional employees;	
	/	1		1. Froper cooling time	and temperature				~				knowledge, responsibilities, and reporting	
				2. Proper Cold Holding	temperature(41	°F/ 45°F)	.	-					13. Proper use of restriction and exclusion; No discharge from	+
3				Spinach remove			CK						eyes, nose, and mouth Taking temps at arrival / policy	
		/		3. Proper Hot Holding									Preventing Contamination by Hands	
		~		4. Proper cooking time	and temperature				~				14. Hands cleaned and properly washed/ Gloves used properly	
		7		5. Proper reheating pro Hours)	cedure for hot ho	olding (165°F in	2		/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	١.			6. Time as a Public Hea	alth Control: pro	cedures & reco	de						Gloves where needed	
	•			Stock only	and Control, pro	- Cedures & recor			1 1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				Ap	proved Source				~				Pasteurized eggs used when required	
				7. Food and ice obtaine	ed from approved	d source; Food in			<u> </u>					
3			~	good condition, safe, and destruction Dented			als						Chemicals	
	4			8. Food Received at pro					Π				17. Food additives; approved and properly stored; Washing Fruits	
-				At receiving							~		& Vegetables Not cutting any produce at this time	
				Protection	n from Contami	ination			/				18. Toxic substances properly identified, stored and used Watch	
				Food Separated & pr preparation, storage, di		_							Water/ Plumbing	
				10. Food contact surface					1 1	1			19. Water from approved source; Plumbing installed; proper	
V				Sanitized at 200			า		~				backflow device City approved	
-				11. Proper disposition	of returned, previ	iously served or	-						20. Approved Sewage/Wastewater Disposal System, proper	+
	1	'		reconditioned p:	ll									
Ц	'				arded	-tion Itoma (Doi: 40	• 1		D		C	disposal	
0 1		N	C	Pri	iority Founda		Points)	0	I	N	N	C	disposal rective Action within 10 days	R
O I U N		N A	C O S	Pri Demonstration	iority Founda	/ Personnel	R		I N				rective Action within 10 days Food Temperature Control/ Identification	R
UN		N A		Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge/	/ Personnel	R	O U	I N	N	N	C O	rective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used: Equipment Adequate to	R
UN		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u	iority Founda n of Knowledge/ esent, demonstra rtified Food Mar	/ Personnel ation of knowled nager (CFM)	R	U T	I N	N	N	C O	rective Action within 10 days Food Temperature Control/ Identification	R
UN		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u All employees withir	n of Knowledge/ esent, demonstra rtified Food Mar mauthorized pers n 60 days	/ Personnel ation of knowled mager (CFM) sons/ personnel	R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R
UN		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u All employees withir Safe Water, Reco	n of Knowledge/ esent, demonstra rtified Food Mar mauthorized pers n 60 days ordkeeping and Labeling	/ Personnel ation of knowled mager (CFM) sons/ personnel Food Package	R R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition	R
UN		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u All employees withir	n of Knowledge/ esent, demonstra rtified Food Mar mauthorized pers n 60 days ordkeeping and Labeling	/ Personnel ation of knowled mager (CFM) sons/ personnel Food Package	R R	U T	I N	N	N	C O	rective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
UN		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u All employees withir Safe Water, Reco	n of Knowledge, esent, demonstra rtified Food Mar mauthorized pers n 60 days ordkeeping and Labeling r available; adeq vailable (shellsto	/ Personnel ation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sa	R R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	R
UN		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u All employees withir Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged	n of Knowledge, esent, demonstra ritified Food Mar mauthorized pers n 60 days ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled	/ Personnel ation of knowled hager (CFM) sons/ personnel Food Package huate pressure, sa bock tags; parasite	R R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted	R
UN		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u All employees withir Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance 25. Compliance with V	esent, demonstra rified Food Mar mauthorized pers n 60 days ordkeeping and Labeling r available; adeq available (shellsto Food labeled with Approved	/ Personnel ation of knowled hager (CFM) sons/ personnel Food Package quate pressure, sa bock tags; parasite Procedures ized Process, and	R R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R
UN		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u All employees withir Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged	esent, demonstra rtified Food Mar mauthorized pers n 60 days ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Specialise obtained for spe	/ Personnel ation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures ized Process, and ecialized	R R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending	R
UN		N A		Demonstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	esent, demonstra rtified Food Mar mauthorized pers n 60 days ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Specialise obtained for spe	/ Personnel ation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sa pock tags; parasite Procedures ized Process, and ecialized ructions	R R	2	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R
UN		N A		Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u All employees withir Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	esent, demonstra riffied Food Mar mauthorized pers n 60 days ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Specialic e obtained for speanufacturer instr	/ Personnel ation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures ized Process, and ecialized quations	R R	U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R
UN		N A		Demonstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	esent, demonstra rified Food Mar mauthorized pers n 60 days ordkeeping and Labeling r available; adeq available (shellsto Food labeled with Approved fariance, Specialise obtained for speanufacturer instra- sumer Advisories; ra	/ Personnel ation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures ized Process, and ecialized functions y aw or under cook	R ge,	2	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
UN		N A		Disconstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees within Safe Water, Reconstruction; Packaged 23. Hot and Cold Water See 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; methods methods (Disconsum foods (Disclosure/Remethods)	esent, demonstra rtified Food Mar mauthorized pers n 60 days ordkeeping and Labeling r available; adeq available (shellsto Food labeled with Approved fariance, Speciali e obtained for speanufacturer instra sumer Advisory er Advisories; ra inder/Buffet Plat	/ Personnel ation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sa pick tags; parasite Procedures ized Process, and ecialized quotions y aw or under cook te)/ Allergen Lal	R ed ed el	2		N O	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step	R
	N		S	Demonstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees withir Safe Water, Reco 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Conformance vib V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem	n of Knowledge, esent, demonstra riffied Food Mar mauthorized person 60 days ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for spe anufacturer instr	Arrivation of knowled hager (CFM) sons/ personnel Food Package quate pressure, sare ock tags; parasite Procedures ized Process, and ecialized ructions y aw or under cook te)/ Allergen Lat Require Correct	R ed ed el	2 W	I N	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step ys or Next Inspection, Whichever Comes First	R
	N		S	Disconstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees within Safe Water, Reconstruction and Cold Wate See 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Construction of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention Prev	esent, demonstrartified Food Mar mauthorized person 60 days ordkeeping and Labeling r available; adequatilable (shellstore) Food labeled with Approved for anance, Specialic electronstraturer instructurer instructu	/ Personnel ation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sa ock tags; parasite Procedures ized Process, and ecialized quations y aw or under cook te)/ Allergen Lal Require Correct mination	ge, ge, ged	2 W	t to E	v v	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step ys or Next Inspection, Whichever Comes First Food Identification	
	N		S	Demonstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees withir Safe Water, Reco 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Conformance vith V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention) 34. No Evidence of Insanimals Flies in back	n of Knowledge, esent, demonstra ritified Food Mar mauthorized person 60 days ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved fariance, Speciali e obtained for spe anufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations ect contamination	Arrivation of knowled hager (CFM) sons/ personnel Food Package quate pressure, sare ock tags; parasite Procedures ized Process, and ecialized ructions y aw or under cook tee/ Allergen Late Require Correct mination on, rodent/other	fe ed el tive Action	2 W	t to E	N O	N A	Daa	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
	N		S	Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u All employees withir Safe Water, Reco 23. Hot and Cold Wate See 24. Required records at destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum- foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Ins animals Flies in back 35. Personal Cleanlines	n of Knowledge, esent, demonstra ritified Food Mar mauthorized person 60 days ordkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved ariance, Speciali e obtained for spe anufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contamination sections and sections are contamination sections are c	Arrivation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sale with the procedures granted mager (CFM) Procedures granted mager (CFM) arrivation of knowled mager (CFM) Arrivation of knowled mager (CFM) Require Correct mination on, rodent/other ag or tobacco use	fe ed el tive Action	V V	t to E	N O	N A	Daa	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	
	N		S	Disconstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees within Safe Water, Reconstruction); Packaged 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Conformance vib V HACCP plan; Variance processing methods; machine processing methods; machine processing methods (Disclosure/Remodos (Disclos	in of Knowledge, esent, demonstrartified Food Mar mauthorized person 60 days ordkeeping and Labeling ravailable; adequatilable (shellsto Food labeled with Approved for anance, Specialic e obtained for speanufacturer instructurer instructurer instructurer instructurer food Contained for Food Contai	Arrivation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sale with the procedures granted mager (CFM) Procedures granted mager (CFM) arrivation of knowled mager (CFM) Arrivation of knowled mager (CFM) Require Correct mination on, rodent/other ag or tobacco use	fe ed el tive Action	2 W	t to E	N O	N A	Daa	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See	
	N		S	Demonstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance vide HACCP plan; Variance processing methods; model of the processing methods (Disclosure/Remodes (Disclosure/Remodes (Disclosure/Remodes (Disclosure)) 26. Posting of Consumfoods (Disclosure/Remodes (Disclosure/Remodes (Disclosure)) Prevention 34. No Evidence of Insanimals Flies in back of the processing spray both of the processing spray both of the processing spray both of the process o	resent, demonstrartified Food Mar mauthorized person 60 days redkeeping and Labeling reavailable; adeq vailable (shellsto Food labeled with Approved ariance, Speciali e obtained for speciality sumer Advisory er Advisories; rainder/Buffet Plate nt) Violations ect contamination ess/eating, drinkin perly used and st ottles tamination	Arrivation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sale with the procedures granted mager (CFM) Procedures granted mager (CFM) arrivation of knowled mager (CFM) Arrivation of knowled mager (CFM) Require Correct mination on, rodent/other ag or tobacco use	fe ed el tive Action	V V	t to E	N O	N A	Daa	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch	
	N		S	Demonstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees within Safe Water, Reco 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance vith V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals Flies in back 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray bo 37. Environmental control of the same processing spray bo 37. Environmental control of the s	resent, demonstrartified Food Mar mauthorized person 60 days redkeeping and Labeling reavailable; adeq vailable (shellsto Food labeled with Approved ariance, Speciali e obtained for speciality sumer Advisory er Advisories; rainder/Buffet Plate nt) Violations ect contamination ess/eating, drinkin perly used and st ottles tamination	Arrivation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sale with the procedures granted mager (CFM) Procedures granted mager (CFM) arrivation of knowled mager (CFM) Arrivation of knowled mager (CFM) Require Correct mination on, rodent/other ag or tobacco use	fe ed el tive Action	V V	t to E	N O	N A	Daa	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch 44. Garbage and Refuse properly disposed; facilities maintained Compactor	
	N		S	Disconstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees within Safe Water, Reconstruction and Cold Wate See 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Construction and Cold Wate See 25. Compliance with V HACCP plan; Variance processing methods; m Construction and Cold Wate See 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Poin Prevention animals Flies in back animals Flies Flie	resent, demonstrartified Food Mar mauthorized person 60 days redkeeping and Labeling reavailable; adeq vailable (shellsto Food labeled with Approved ariance, Speciali e obtained for speciality sumer Advisory er Advisories; rainder/Buffet Plate nt) Violations ect contamination ess/eating, drinkin perly used and st ottles tamination	Arrivation of knowled mager (CFM) sons/ personnel Food Package quate pressure, sand ock tags; parasite Procedures ized Process, and ecialized fuctions y aw or under cook tee/ Allergen Lal Require Correct mination on, rodent/other ag or tobacco use tored	fe ed el tive Action	V I	t to E	N O	N A	Daa	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch 44. Garbage and Refuse properly disposed; facilities maintained	
	N		S	Disconstration 21. Person in charge prand perform duties/ Ce 6 22. Food Handler/ no u All employees within Safe Water, Reconstruction and Cold Wate See 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Conformance with V HACCP plan; Variance processing methods; m Construction and Cold Wate See 25. Compliance with V HACCP plan; Variance processing methods; m Construction and Cold Wate See 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Poin Prevention animals Flies in back animals Flies	esent, demonstrartified Food Mar mauthorized person 60 days ordkeeping and Labeling r available; adequaliable (shellsto Food labeled with Approved Tariance, Specialiae obtained for speanufacturer instrainder/Buffet Plate and Violations of Food Contained to the Contained for Specialiae obtained for speanufacturer instrainder/Buffet Plate and Violations of Food Contained to the Contained for Specialiae obtained for speanufacturer instrainder/Buffet Plate and Violations of Food Contained to the Contained for Speanufacturer instrained for Sp	Arion of knowled hager (CFM) sons/ personnel Food Package quate pressure, sa cock tags; parasite Procedures ized Process, and ecialized fuctions White of the process o	fe led el letive Action	\text{V} \text{V} \tag{1}	t to E	N O	N A	Daa	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch 44. Garbage and Refuse properly disposed; facilities maintained Compactor 45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean	
	N		S	Demonstration 21. Person in charge pr and perform duties/ Ce 6 22. Food Handler/ no u All employees withir Safe Water, Reco 23. Hot and Cold Wate See 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point Prevention) 34. No Evidence of Insanimals Flies in back as in b	in of Knowledge, esent, demonstrartified Food Mar mauthorized person 60 days ordkeeping and Labeling ravailable; adequalable (shellsto Food labeled with Approved ariance, Special e obtained for speanufacturer instracturer inst	Arrivation of knowled mager (CFM) sons/ personnel Food Package quate pressure, so ock tags; parasite Procedures ized Process, and ecialized auctions y aw or under cook tee/ Allergen Late Require Correct mination on, rodent/other ag or tobacco use tored ils erly used, stored erly used	fe led el letive Action	\text{V} \text{V} \tag{1}	t to E	N O	N A	Daa	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Wic for online 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Three step ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used Watch 44. Garbage and Refuse properly disposed; facilities maintained Compactor 45. Physical facilities installed, maintained, and clean See	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Pablo Deleon	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: mary grocery 259	Physical A	ddress:	City/State: Rockwa		age 2 of 2								
	, ,		TEMPERATURE OBSERVA	ΓIONS										
Item/Loc	eation	Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp F								
Wif		-15	Unit 2 (defrost)	37/38	Freezers	Below 0								
	Online wic		Unit 3	39	Dairy bunker island 3									
47	'-51 ambient		Unit 4	37	Egg wall	30's								
Wit	f bakery / deli	-2	Produce wic	35/37	Yogurt wall	30's /41								
Onlir	ne small freezer	-16	Produce wet wa	38/41	Dairy wic	30's								
Sm	all wic empty	37/38	Spinach salad (pulled) 50	Small glass front cooler in front area for d	airy 35								
Glass fr	ont online coolers/ freezers		Produce islande	r 30's										
Unit 1	(possible defrost)	47/53	97 wall	30's										
	,		SERVATIONS AND CORRECTI											
Item Number		TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND								
37 /45	NOTED BELOW:													
37 743	Small amount of condensation in wif - Wic for online orders was coldest at 47 F this unit is continuously used BUT should be holding required temps													
37 /45			on strips in WIF to be addr		DOT SHOULD be Holding requi	ed temps								
37/45			if in on line area. Rain dro		iling as well									
01140	-		ii iii oii iiiic arca. Tiaiii aro	p ironioc	aning as wen									
	Watch dates on naked juice Watch stocking in boxed salad area to avoid blocking air flow													
W	Cleaning nozzles wee			Ovv										
45	Replace screws in pro													
37	Frost by the ice cream		•											
W	•		ea - to avoid. Having expira	tion date	issues									
07	-		ed 2 / also watch for dented											
42			and casings around fans in		<u> </u>									
42/45	Clean under shelving i													
44	Clean around compactor! - spills outside													
	Reddy ice self bagging unit maintainers													
46	Restrooms hot water in back 74-85 F - should run for 15 secs and be 100 F - back rooms													
	Hot water in produce area - hand sink 100 F													
	Three comp -124 F													
	Sink sanitizer- 200Ppm													
42/45	· · · · · · · · · · · · · · · · · · ·													
45	Clean under pallets in hallway													
	Watch freezer units on sales floor													
	Front restrooms 100 F hot water - 104 F													
								Received (signature)	See abov	⁄e	Print:		Title: Person In Charge/ Ow	ner
								Inspected			Print:			
(signature)	Kelly Kirk	patri	ck		Samples: Y N # col	lected								