

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

Date: 10/05/2020	Time in: 1:27	Time out: 3:04	License/Permit # Food 5089	Est. Type Grocery	Risk Category Med	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
Establishment Name: Wal-Mart 259 grocery and produce			Contact/Owner Name: Wal- Mart		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		13/87/B
Physical Address: I-30		Pest control : Ecolab 09/10/2020		Hood Na	Grease trap : Need info 8/17/2020 LES	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
			✓			Preventing Contamination by Hands					
			✓			✓					
			✓			✓					
		✓				Highly Susceptible Populations					
Approved Source						✓					
3				✓		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					
	✓					2					
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						W					
	✓					✓					

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					
1								✓			
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				1					
Proper Use of Utensils						1					
W						✓					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Wal- mary grocery 259	Physical Address: I-30	City/State: Rockwall	License/Permit # Food 5089	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wif	-15	Unit 2 (defrost)	37/38	Freezers	Below 0
Online wic		Unit 3	39	Dairy bunker island	30's
47-51 ambient		Unit 4	37	Egg wall	30's
Wif bakery / deli	-2	Produce wic	35/37	Yogurt wall	30's /41
Online small freezer	-16	Produce wet wall	38/41	Dairy wic	30's
Small wic empty	37/38	Spinach salad (pulled)	50	Small glass front cooler in front area for dairy	35
Glass front online coolers/ freezers		Produce islander	30's		
Unit 1 (possible defrost)	47/53	97 wall	30's		

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:
37 /45	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	Iced accumulation on floor and on strips in WIF to be addressed
37/45	Major condensation in small Wif in on line area. Rain drop from Ceiling as well
	Watch dates on naked juice
	Watch stocking in boxed salad area to avoid blocking air flow
W	Cleaning nozzles weekly or as needed
45	Replace screws in produce wet wall that are rusty
37	Frost by the ice cream area in freezer cases on floor
W	Watch FIFO in baby formula area - to avoid. Having expiration date issues
07	Bacon seals to watch and pulled 2 / also watch for dented cans - pulled 2 chili
42	Clean air vents where needed and casings around fans in wic
42/45	Clean under shelving in dairy wic
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	Clean under behind and around equipment in produce area
45	Clean under pallets in hallway
	Watch freezer units on sales floor
	Front restrooms 100 F hot water - 104 F

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

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