Additional followups \$50.00 fee					-	Retail Food Establishment Inspection ReportImage: First aid kitCity of RockwallImage: Vomit clean upEmployee health									g
Date: Time in: Time out: License/Per 10/16/2023 9:08 3:05 Food							ermit # 5089					Food handlers Food managers Page <u>1</u> of <u>2</u>	2		
						2-Follow Up	3-Compla	int				atior	n [5-CO/Construction 6-Other TOTAL/SCOR	E
Establishment Name: Contact/Owner N Wal-mart 259 grocery Walmart							Name:						* Number of Repeat Violations: ✓ Number of Violations COS:		
Phys	sica	l Ad				Pest contr	ol :	Hood Grease trap/						se trap/ waste oil Follow-up: Yes	3
782			nliar	see §	Status: Out = not in compl	Ecolab 10/ pliance $IN = in compliance$		$\mathbf{O} = \mathrm{not}$	See		NA	4		r waste cooking oil $N_0 \square PiCS$ pplicable COS = corrected on site R = repeat violation W-Watch	-
Mark					points in the OUT box for eac	ach numbered item	Mark 🖷	🗸 in ap	propri	iate b	ox fo	r IN,	, NO,	$R_{\rm e}$ repeat violation w ⁻ watch $R_{\rm e}$ repeat violation w ⁻ watch $R_{\rm e}$ mark an $$ in appropriate box for R tive Action not to exceed 3 days	
Com						•		R R R	С	ompl	tive Action not to exceed 5 days				
		N O	N A						O U T	Ν	N O	N A	C O S	Employee Health 12. Management, food employees and conditional employees;	R
		/			1. Proper cooling time and temperature					~				knowledge, responsibilities, and reporting	
L					2. Proper Cold Holding temperature(41°F/ 45°F) See				W	~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post	
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands					
			V		4. Proper cooking time and	d temperature		[]		~				14. Hands cleaned and properly washed/ Gloves used properly	
\square			~		5. Proper reheating proceder Hours)	dure for hot holding (1	65°F in 2		\square	~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
┠┼	6. Time as a Public Health Control; procedures & records Stocking					& records	+				Gloves used with handling food directly Highly Susceptible Populations				
					Appro	Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
3	T			~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pulled					<u> </u>				Chemicals	
L		T			8. Food Received at proper At receiving with	-						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
<u> </u>					•	rom Contamination				~		-		Not washing anymore 18. Toxic substances properly identified, stored and used	
		Т		_	9. Food Separated & protect	ected, prevented durin	g food							Watch	
•	Preparation, storage, display, and tasting Watch						1				Water/ Plumbing				
ŀ					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	11. Proper disposition of returned, previously served or reconditioned							~				20. Approved Sewage/Wastewater Disposal System, proper disposal City approved			
	Priority Foundation Items (2 Po				nts) v	0	Ι	Req N O	Ν	С	•	R			
U T	N	0	Α	O S	Demonstration of 21. Person in charge preser	of Knowledge/ Person			U T	N	0	A	O S	Food Temperature Control/ Identification	
and perform duties					Certified Food Manager (CFM)				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					22. Food Handler/ no unau All as part of hiring /Ule					~		28. Proper Date Marking and disposition Not prepping			
Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
Labeling 23. Hot and Cold Water available; adequate pressure, safe						Ľ				Using delta track thermoAt receiving Permit Requirement, Prerequisite for Operation					
	24. Required records available (shellstock tags; parasite										30. Food Establishment Permit (Current/ insp sign posted)				
Ľ	destruction); Packaged Food labeled Commercial						~				Posted at customer service				
					Conformance with 25. Compliance with Varia	th Approved Procedu iance, Specialized Proc								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Spark						~				supplied, used Equipped				
					Consun	mer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
L					26. Posting of Consumer A foods (Disclosure/Reminde					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First															
		N O	N A	C O S	Prevention of I	Food Contamination	L	R	O U T	I N	N O	N A	C O S	Food Identification	R
1					34. No Evidence of Insect animals Flies / online do	loor - fly control nee	eded				~			41.Original container labeling (Bulk Food)	_
L					35. Personal Cleanliness/ea		acco use							Physical Facilities	
L					36. Wiping Cloths; propert Using spray bott	rly used and stored			1					42. Non-Food Contact surfaces clean See	
1					37. Environmental contam Condensation in	n freezers				~				43. Adequate ventilation and lighting; designated areas used	
					38. Approved thawing met	ethod			1					44. Garbage and Refuse properly disposed; facilities maintained Clean debris outside side door	
					•	Use of Utensils			1					45. Physical facilities installed, maintained, and clean See	
					39. Utensils, equipment, & dried, & handled/ In use u	utensils; properly used	l		1					46. Toilet Facilities; properly constructed, supplied, and clean Restrooms not reaching 100 F in back / front RR at 100 F	
					40. Single-service & single and used Watch	le-use articles; properl	y stored				~			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Food manufacturing license exp 2025

	nent Name: art grocery 259	Physical Address: 782 I- 30			City/State: Rockwal	1	License/Permit # Food 5089	Page	<u>2</u> of <u>2</u>			
	č	TEMPERATURE OBSERVA			TIONS Temp F							
Item/Loca		Temp F	· · · · · · · · · · · · · · · · · · ·			Item/Location			Temp F			
Wic pr		33-39	3-39 Sourcream wal			Produce islander			30's			
	OGP wic	34/35	Da	airy wic doors	38-40	Produce wall			30-40			
	OGP Wif	-0.2	Dai	ry cooler inside	e 37-39	97 wall			44-40			
Ogp r	reach in coolers 1	37	Yog	urt / egg wall /9	7 38-41	C	heese wall		34-41			
(Ogp cooler	38	D	Dairy bunker	\top		Bunker					
	97 wic	37-40		38-42		35/	37/39/40-4 ⁻	1				
	Main wif	9-10		OJ end	41		Freezers					
					1							
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND.												
Item Number	AN INSPECTION OF YOUR E <mark>ST</mark> N <mark>OTED BELOW:</mark> ALL TEMPS TA		JT HAS I	BEEN MADE. YOUR ATTENT	ION IS DIREC	TED TO THI	3 CONDITIONS OBSERVI	ED AN	D			
	Using reddy ice auto unit											
	Hot water at three comp 127 /116 at handsink											
	Not using for any prep -no prep or washing done on site											
	Emailed code reference for washing nozzles on wet wall to be done weekly											
42/45	Clean around sinks in back room produce area											
	Sanitizer at back three comp 200Ppm											
	Need employee health posters at all hand sinks											
45	General cleaning under pallets etc in back storage											
42	Stickers on plastic flaps into wic											
	Wic for produce is holding great temps - watch as ice is beginning to form											
	Need to clean under s											
	Keep shelving such the			ays clean under / rais	e where r	needed in	OHI coolers					
	Need to dust fan guard											
	General cleaning need		nd and	d inside freestanding	coolers i	n OGP						
-	Flies observed in back room											
	Need to raise shelving							nder				
37/45					an under	shelving	-Spills etc					
	Borden truck trailer rea	-		-								
	Outside side door area could use cleaning											
42	GeneralDetailed cleaning of shelving on sales floor in coolers											
	Need to clean spills dairy wic / stickers on plastic curtains. / watch storage of multi purpose disinfectant/ need to clean inside floor cases from behind											
	Avoid packing bunkers tightly - allow air flow by spacing out											
07	Watch for packaging seals - small links without seal /Pulled several bacon / also watch for dates on yogurt											
07	Located 3 baby formula cans with small dents on top rim /pulled more links without seal											
32	Address chipped paint in floor cases where needed											
	Freezer door not closing tightly A 5 19 frost developing and A 5 20-22 frost issues / doors sticking open A515 /A513/A219 /											
	CoolLabeling - sign / sticker or packaging											
Received by: Print: Title: Person In Charge/ Owner												
(signature)	See abov	10		Pfmt:			Hue: reison in Charge S	Jwnei				
Inspected				Print:								
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples: Y N # collected												