Retail Food Establishment Inspection Report

2nd Followup \$50.00

City of Rockwall

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

Da		E /	/OO	20		Time in: Time out: License/Permit # Est. Type Risk Category Grocery Med Page 1 of 2		of 2								
			of Inspection: 1-Routine 2-Follow Up 3-Complain							_	arocery Ivieu					
Es	ablishment Name: Contact/Owner N								1	* Number of Repeat Violations:	COKE					
		I- Mart 259 meat and seafood Wal Matt sical Address: Pest control :				Hood Grease					V Number of Violations COS: trap: Follow-up: Yes ✓ 4/96	3/A				
	See store Compliance Status: Out = not in compliance IN = in compliance NC					Hood Grease Na See store					c trap.					
Ma					Status: Out = not in compoints in the OUT box for e	npliance IN = in a	compliand tem	ce No Mark	O = not			NA box f	A = n for IN	ot ap	plicable COS = corrected on site R = repeat violation W - V , V , V , V in appropriate box for R	Watch
										ire In	mme	diate	Cor	recti	ive Action not to exceed 3 days	
0	Î	N	e Stat	C	Time and Temp	perature for Fo	ood Safet	tv	R	О) Î	liance N	N	C		R
U T	N	0	A	O S		grees Fahrenhei				T	J N	0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
		/			1. Froper cooming time at	ia temperature					/	,			knowledge, responsibilities, and reporting	
	_				2. Proper Cold Holding t	emperature(41°	°F/ 45°F)			-					13. Proper use of restriction and exclusion; No discharge from	
	•										~				eyes, nose, and mouth Policy	
			/		3. Proper Hot Holding te	_									Preventing Contamination by Hands	
			/		4. Proper cooking time a	nd temperature					/	'			14. Hands cleaned and properly washed/ Gloves used properly	
			/		5. Proper reheating proce Hours)	edure for hot ho	olding (16	55°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N))
					6. Time as a Public Heal	th Control: proc	cedures &	& records							Gloves	
		<u> </u>			Storage only										Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Арр	roved Source							~		Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, and			Food in			1					
	~				destruction Watch fo			es							Chemicals	
					8. Food Received at prop						Τ				17. Food additives; approved and properly stored; Washing Frui	its
					At receiving								~		& Vegetables	
						from Contamii					/				18. Toxic substances properly identified, stored and used Watch	
	~				9. Food Separated & propreparation, storage, disp			food							Water/ Plumbing	
	~				10. Food contact surface: Sanitized at <u>200</u> p			ned and			/			ı	19. Water from approved source; Plumbing installed; proper backflow device Checking on yellow hub under sink	
					11. Proper disposition of			ved or				,		Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal	
	V				reconditioned Disca	arded					V					
								(2 D			<u> </u>	_	_	_	Watch drains	
0	I	N	N	C	Prio	rity Founda	tion Ite		ints)	0) I	N	N	C	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Prio Demonstration	ority Founda of Knowledge/	tion Ite Personn	el	_		I J N	N			rective Action within 10 days Food Temperature Control/ Identification	R
	I N	N O			Prio	ority Founda of Knowledge/ sent, demonstra	Personn	nowledge,	_	U	I J N	N	N	C 0	rective Action within 10 days	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Mart 259 meat	Physical A		ity/State: Rockwal	l	License/Permit # Food 5088	Page 2 of 2					
			TEMPERATURE OBSERVAT									
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp					
Wic		31/40	Bunkers	30/40								
	Prep room	39	Freezer bunker	-10/0								
F	ish freezer	-4	Freezer bunkers									
Fisl	h cooler open	33	3/4/-6/8									
Seaf	food small open	31	Hamburger bunker	38								
	Meat wall											
3	0/31/ 29/27											
Lur	nch meat wall	30's										
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hot water at 114											
31	Need soap and towels	at hand	sink									
	Sink sanitizer 200 ppm											
45	Air gap at three comp sent pic to plumbing inspector for confirmation - splash guard is okay Broken tiles to address											
70	Labeling inside wic no											
42			t moved into prep tea where	oinko o	ro locato	d						
42	•		i moved into prep tea where	siliks a	re iocale	·u						
	Prep room is ambient											
40/45			w - watch any cross contam	ination is	ssues							
42/45	5											
	No prep only removing packages from boxes and labeling and stocking											
	<u> </u>		elving on the sales floor									
42	Minor cleaning in coole											
	Avoid over stocking bunkers and customer cases											
Received (signature)	See ahov	 /e	Print:	_		Title: Person In Charge/	Owner Owner					
Inspected	See abou	<u> </u>	Print:									
(signature)	Kellu Kirkha	trick	\mathcal{R}									
	Reddy Rollepo		1-0			Samples: Y N #	# collected					