Follow-up fee of \$50.00 is required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Time in: Time out: License/Permit # Date: Time in: Time out: License/Permit #										olicy/trainiı an up	ng									
10/		4/2	21			4:31		Food			38	}						y Med	Page $\underline{1}$ of	2
Purpo Establ					ion: 🖌 1-Routine	2-Follow		3-Compla act/Owner 1			4-]	Inve	stiga	ntior	1	5-CO/Constru * Number of Re		6-Other	TOTAL/SCO	RE
Wal-r	ma	rt 2	259) n			Wal	mart	. turn							✓ Number of Vi	iolations	COS:	05/95/	/Α
Physic I-30	cal	Addr	ess	:		5	Pest contr See grocer	v			Hoc Ia	od				se trap : ocery		Follow-up: Yes	00/00/	
Mark		mplia approj			atus: Out = not in com points in the OUT box for a	npliance IN = each numbere	in complia d item	nce N Mark	$\mathbf{O} = \mathbf{n}$ \mathbf{V} in							$\begin{array}{l} \text{pplicable} \mathbf{COS} = \mathrm{co}\\ \mathbf{D}, \mathbf{NA}, \mathbf{COS} \end{array}$		ark an \mathbf{R} = repeat view \mathbf{R} = repeat view \mathbf{V} in appropriate the second sec	olation W- Wate	ch
Compl	lian	ce Ste	ofue	. [Prior	rity Items	(3 Points	s) violations	s Req	luire	-	<i>imed</i> ompl				tive Action not to ex	ceed 3 da	ays		T
O I U N T	N	I N		5	Time and Tem (F = de			ety	R		O U T		N O	N A	C O S		Emp	oloyee Health		R
1	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Γ		-	~			2	12. Management, fo knowledge, respons		oyees and conditional and reporting	l employees;				
	2. Proper Cold Holding temperature(41°F/ 45°F)												13. Proper use of restriction and exclusion; No discharge from							
	✓ See							~				eyes, nose, and mo Policy / poster								
	3. Proper Hot Holding temperature(135°F)												nds							
	4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Glo 15. No bare hand contact with ready to eat for								_			
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)										~					llowed (APPROVEI			
	6. Time as a Public Health Control; procedures & records Stocking only								Highly Susceptible Pop						ceptible Populations	3				
	Approved Source								16. Pasteurized foods used; prohibited food not offe Pasteurized eggs used when required						ffered					
~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction USDA																			
~	•		Γ		8. Food Received at prop At receiving	per temperat	ure							~		17. Food additives; & Vegetables	approved	l and properly stored;	; Washing Fruits	Τ
-						from Conta	mination							•		18. Toxic substance	s properl	y identified, stored a	nd used	╉
	,		1		9. Food Separated & pro	otected, preve	ented durin	g food				•				Away from foo		(7)		+
V			L		10. Food contact surface			aned and								19 Water from ann		er/ Plumbing arce; Plumbing instal	led: proper	
~	•				Sanitized at <u>200</u> p	ppm/tempera	ture	and and				~				backflow device City approv		nee, i funionig instar	ica, proper	
	V				11. Proper disposition of reconditioned		2					~				disposal	-	ewater Disposal Syste	em, proper	
O I U N	N C				Demonstration	•			R	<u> </u>	olati O U	_	Req N O	N A	Cor C O	rrective Action with	-	vs ure Control/ Identifie	cation	R
T			s		21. Person in charge pre	sent, demons	stration of l	knowledge,			Ť		-		s		-	sed; Equipment Ade		
	,	_		_	and perform duties/ Cert 5 22. Food Handler/ no un		0					~	. /			Maintain Product T 28. Proper Date Ma	emperatu	re		_
			<u> </u>		All employees Safe Water, Recor	dkeeping ar Labeling	nd Food Pa	nckage				~	~			Thermal test strips		accurate, and calibra	ted; Chemical/	+
~	,		Г		23. Hot and Cold Water See	0	lequate pre	ssure, safe								Digital Permit Reg	uiremen	t, Prerequisite for C	Deration	┝
_	,				24. Required records ava destruction); Packaged F	ailable (shell	stock tags;									30. Food Establish		rmit (Current/ insp s	•	T
V					Commercial							~				Posted	alla Eau	in and Mardin		_
					Conformance w 25. Compliance with Va HACCP plan; Variance	riance, Spec	ialized Pro	cess, and										ipment, and Vendi acilities: Accessible a		T
					processing methods; ma	nufacturer in	structions	1				~				Equipped				
					Cons	umer Advis	ory				2					designed, constructed		act surfaces cleanabl sed	e, properly	
~	,	Γ			26. Posting of Consumer foods (Disclosure/Remin On packages								~			33. Warewashing F Service sink or curb		installed, maintained, gfacility provided	, used/	T
0 I	N	I N		2	Core Items (1 Point	t) Violation	ns Require	e Corrective	Acti	ion i	Not 0		xcee N	ed 90 N	<i>) Da</i> C	tys or Next Inspectio	on , Whie	chever Comes First		I
U N T	Ċ		c s		Prevention o 34. No Evidence of Inse						Ŭ T	Ň	0	A	Ö S	Al Original asstation		Identification		
/			L		34. No Evidence of Inse animals35. Personal Cleanliness				-				~			41.Original containe				\bot
			F		36. Wiping Cloths: prop	-	-	acco use	-							42. Non-Food Cont	<u> </u>	sical Facilities		
			┝		Spray bottles						1					See		lighting; designated	areas used	+
W		-	\vdash		38. Approved thawing n				+							^		perly disposed; facilit		+
	1		L				neile				4					45. Physical facilitie		ed, maintained, and c		+
					39. Utensils, equipment,		operly use				1					See 46. Toilet Facilities		constructed, supplie		╉
1			L		dried, & handled/ In use See	· 1						~				Equipped	0			
	•				40. Single-service & sin and used	gie-use artic	ies; properl	y stored					~			47. Other Violation	8			
n 1	1		1							<u>ر</u> ا						1				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: mart 259	Physical A	ddress:	City/State: Rockwall			License/Permit # Page 2 of 2 FOOD 5088				
			TEMPERATURE OBSERVA	TIC	ONS						
Item/Loc		<u>Temp F</u>	Item/Location	_	Temp F	Item/Locati	on		<u>Temp F</u>		
Meat v	VIC	20's	Bunker seafood froze	n	0/htt						
	Meat prep	34	-3–15								
Seafood	floor case not in use broken		Pork / poultry wa	II	30						
2	cases down		Frozen bunker -8/0/-1	0							
Sn	nall fish case	30's									
	Meat wall										
	20-37 F										
It a sec	-		SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TIO	N IS DIREC	CTED TO TH	E CONDITIONS OBSERV	ED AN	1 <mark>D</mark>		
42/4(Clean flooring and pallets rubber and table in wic										
32	Watch shelving and carts and tray condition - keep washable										
	Meat room prep - no prep										
39	Hot water - 116										
- 39	Unit is frozen up in meat staging area - room temp 30's										
	Sink sanitizer 200 ppm Watch storage of fruit in this room										
W	Avoid over stocking bunkers over the load limit										
42	Clean under racks in meat wall and bunker										
	Staging room has bee	n given t	o online grocery / wall has	be	en put u	ıp					
	Seafood case could use some organization										
Received (signature)	See abov	/e	Print:				Title: Person In Charge/ (Owner			
Inspected (signature)	See abov ^{Thy:} Kelly kirkpa	ıtríck	Print:								
Form EH-06	6 (Revised 09-2015)						Samples: Y N # o	collecte	d		