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: 10/16/2023		me out: :05	License/Permit Food50						Food handlers	Food managers	Page 1	of 2	
			3-Complaint	_	Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SC	ORE	
Establishment Nam Wal-mart 259 n		Contact/Owner Name: Walmart					★ Number of Repeat Violati ✓ Number of Violations CC	0/00/4					
782 8-30 Ec							e trap/ waste oil:	8/92/A					
Compliance S	Status: Out = not in compliant points in the OUT box for each	ance IN = in complian	NO = no Mark $$ in			N/	A = no	ot ap	plicable COS = corrected on si		lation W-W	⁷ atch	
				uire In	nmed	liate	Cor	recti	ive Action not to exceed 3 days		ac box for K		
O I N N C U N O A O	Time and Temperature for Food Safety				I	iance N O	N C A O						
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				U N O A O Employee Health 12. Management, food employees and cond						employees;		
					'				knowledge, responsibilities, and				
	2. Proper Cold Holding temperature(41°F/ 45°F) See				/				13. Proper use of restriction and eyes, nose, and mouth To post at all hand sinl	charge from			
/	3. Proper Hot Holding temper	erature(135°F)								Preventing Contamination by Hands			
/	4. Proper cooking time and t	temperature			/				14. Hands cleaned and properly	ned and properly washed/ Gloves used properly			
	5. Proper reheating procedur Hours)	re for hot holding (1	65°F in 2			/			15. No bare hand contact with ralternate method properly follows:				
	6. Time as a Public Health C	Control; procedures	& records						Highly Suscer	ptible Populations			
									16. Pasteurized foods used; pro	hibited food not off	ered		
	• •	ved Source					•		Pasteurized eggs used when rec	_[uired]			
3	7. Food and ice obtained fro good condition, safe, and un destruction Packaging	nadulterated: parasite							Che				
	8. Food Received at proper temperature Checked at receiving						/		17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fruit	S	
	Protection from Contamination				~				18. Toxic substances properly i	d used	+		
	9. Food Separated & protect preparation, storage, display								/ Plumbing				
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				/			•	19. Water from approved sourc backflow device City approved	-			
/	11. Proper disposition of returned, previously served or reconditioned Damaged 20. Approved Sewage/Wastewater disposal					ater Disposal System	n, proper						
0 I N N C			ems (2 Points)	violat		Req N	uire N	Cor	rective Action within 10 days			R	
U N O A O S	Demonstration of F			U	N	0	A	o s	Food Temperature	Control/ Identific	ation		
	21. Person in charge present and perform duties/ Certified 8				/				27. Proper cooling method used Maintain Product Temperature		quate to		
	22. Food Handler/ no unauth	horized persons/ pers	sonnel			/			28. Proper Date Marking and d	isposition			
	Safe Water, Recordkeeping and Food Package Labeling				/				29. Thermometers provided, ac Thermal test strips Spark / test strips in	ed; Chemical/			
	23. Hot and Cold Water ava	ilable; adequate pres	ssure, safe						Permit Requirement, Prerequisite for Operation				
	24. Required records available destruction); Packaged Food		parasite		/			30. Food Establishment Permit (Current/ insp sign p To post			ign posted)		
	Conformance with									ment, and Vendin			
2	25. Compliance with Varian HACCP plan; Variance obta processing methods; manufa Frozen items softe	ained for specialized acturer instructions			/				31. Adequate handwashing faci supplied, used Equipped	littes: Accessible a	nd property		
	Consumo	er Advisory			~				32. Food and Non-food Contac designed, constructed, and used		, properly		
	26. Posting of Consumer Adfoods (Disclosure/Reminder Commercial				<u> </u>				33. Warewashing Facilities; ins Service sink or curb cleaning fa Sanitizer good	used/			
0 I N N C			R	0	I	N	N	С	ys or Next Inspection , Which			F	
U N O A O S	Prevention of Fo	ood Contamination		T		0	A	o s	Food Id 41.Original container labeling (Rulk Food)			
W	animals Watch 35. Personal Cleanliness/eat					'			41.Original container labeling (Duik Food)		_	
	36. Wiping Cloths; properly	· · ·	icco usc						Physica 42. Non-Food Contact surfaces	al Facilities			
	Spray bottles			1					43. Adequate ventilation and li		reas used	+	
1	37. Environmental contamin See				'				44. Garbage and Refuse proper			-	
	38. Approved thawing meth Not officially thawin			-	<u>~</u>	_		-	Watch 45. Physical facilities installed,			_ -	
	Proper Us 39. Utensils, equipment, & 1	se of Utensils	stored	1	<u> </u>	_		-	46. Toilet Facilities; properly co			- -	
	dried, & handled/ In use ute	ensils; properly used		_	<u>~</u>			_	See grocery	описка, зарриес	., and cicali		
	40. Single-service & single- and used	use articles; properly	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: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Walmart 259 meat		Physical A		City/State: Rockwal	I	License/Permit # Page 2 of 2				
			TEMPERATURE OBSERVAT	ΓIONS						
Item/Location		Temp F	Item/Location	Temp F	Item/Loc	ation		Temp I		
Labeling room		38/39	Cooler meat bunke	r						
Wic		28/29	37/39/34/38/39/40)						
Seafood floor case		-3/-15	Freezer bunkers	HTT						
Se	eafood fresh	35	11/17/12/7/8/9/							
	Fresh 2	30's	Freezer bunker 2	2						
	Beef	33-38	10-28 F							
Pork		30's								
Tur	key / chicken	32-41								
	, /		 	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F		ENT HAS BEEN MADE. YOUR ATTENT			THE CONDITIONS OBSE	ERVED A	ND		
	Hot water 137									
	Three comp sink sanit	izer 200'	ppm							
42/45										
	Need employee health posters over hand sink									
42	Need to clean and san	itize table	es - food is always in a conta	iner wher	n on tab	les / therefore no	n food	contact		
45	Neee to clean under s	helving i	n wic and clean shelving							
	Watch for shelving ru	sty in wic)							
	No prep is done anymore - only labeling / labels are preprogrammed									
42	Need to clean spills in	floor cas	ses where needed							
07			raw chicken - pulled 2 - bro	ken seal						
W	Avoid over stocking co									
42	To clean spills in bunk									
		•	as per mentioned in past ir	nsp						
37	To address frost in any									
25	Some softening occurring in freezer bunkers - temps of unit are 6.3-20 F - possible just came out of defrost to check To have meat freezer bunkers checked make sure that they are holding temps as currently fully stocked									
25							tully st	оскеа		
25	And surface temps of	toods are	e up to 28 F / packaging inc	dicates to	кеер тг	ozen				
						T				
Received (signature)	See abov	/e	Print:			Title: Person In Charg	ge/ Owner	:		
Inspected	Ibv:		Print:							
(signature)		ıtrick	RS							