Retail Food Establishment Inspection Report														
Date: 4/1		202	24	Time in:Time out:License/I1:503:45need			re	en	t/t	0	p	OSt Est. Type Risk Category Page <u>1</u> of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCOR														
WalMart 259 Deli Pest control : Hoo								vd.		G	reas	✓ Number of Violations COS: 6/94/A		
781 E I-30 Rockwall, TX refer to Grocery Dr Power Washer/2-2024 refer to Grocery No														
Mark	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on site R = repeat violationW- WatchMark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark and in appropriate box for R													
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status 0 I N C 0 I N C 0 I N N 0 I N N 0 I N N 0 I N N														
U N T	N O A O (F. degree Februsheit)					T S Image: S 12. Management, food employees and conditional employees						Employee Health 12. Management, food employees and conditional employees;		
~								~				knowledge, responsibilities, and reporting		
~				2. Proper Cold Holding temperature(41°F/45°F)				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
~				3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands						
~	4. Proper cooking time and temperature							•				14. Hands cleaned and properly washed/ Gloves used properly Gloves used		
~		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				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					Highly Susceptible Populations					
				Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
3				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							Chemicals			
-	,			8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
		<u> </u>		Protection from Contamination				· ·				18. Toxic substances properly identified, stored and used		
~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing		
~	·			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device		
~	,			11. Proper disposition of returned, previously served or reconditioned								20. Approved Sewage/Wastewater Disposal System, proper disposal		
0 1	N	N	C	Priority Foundation Items (2 P	oints) R	i) violations Require Corrective Action within 10 days						rective Action within 10 days		
U N T		A	O S	Demonstration of Knowledge/Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification		
~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 7					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
~	22. Food Handler/ no unauthorized persons/ personnel					~						28. Proper Date Marking and disposition		
Safe Water, Recordkeeping and Food Package Labeling					Thermal test strips						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
~	 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite 							1	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)					
~				destruction); Packaged Food labeled			W					need current/to post		
v				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used		
	1			Consumer Advisory	1			~				32. Food and Non-food Contact surfaces cleanable, properly		
-												designed, constructed, and used		
				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~						
0 1	N	N			e Acti	ion i		Ĵ	xcee N			designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
O I U N T	N O	N A	C O S	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination		ion i	Not	to E I N		<u>od 90</u> N A	0 Da C O S	designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided service sink or curb cleaning facility provided sys or Next Inspection , Whichever Comes First R Food Identification R		
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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Jaime Carrasco	Print: Jaime Carrasco	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Aart 259 Deli	Physical A 781 E	I-30	City/State: Rockwa	License/Permit # need current /to post	Page <u>2</u> of <u>2</u>
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Temp F
	C ambient	20	bacon/sausage wal		ham	36
97	wall ambient	26-31	hot holding/popcorn chicker	137	cheese	37
Luncl	nables end of bunker	34	steam table/Mac n chees	155	deli WIC	35
Lunch	Makers end of bunker	35	chicken strips	135	WIF ambient	2
-	a/cheese wall	31	boneless wings/wings		rotisserie chicken at fr	ont 146/172
•	ato salad wall	26	under hot holding/rotisserie			
	deli island	22-28				
del	i meat island	35		36	10	
Item	AN INSPECTION OF YOUR FS		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			VED AND
Number	NOTED BELOW:					
7	Removed sausage Prep hand sink 110		ken seal and discolore	a salami	and bacon (broken sea	ai)
	•		i-Jado, timed per manufa	cturer's in	structions to reach to 165	÷F
			IRBT) used/ linked to S			-
			carded every 2 hours/ r	•	using Spark system	
42	To clean fan guards					
	3 comp sink 120+F					
	warewash hand sin					
	Need new test strip	s/are da	mp			
37	Condensation in W	IF				
45	To replace caulking	behind	3 comp sink			
45	To repair hole in wa		•			
	Gloves used for all					
	Time scheduled wit	th Spark	system for cleaning of	meat sli	cers every 4 hours	
Doosteral	hu		Drint.		Title: Person In Charge/	Ownor
Received (signature)	-		Jaime C	arras		
Inspected (signature)	Jaime Carrasco Iby: Chrísty Cov	tez, 1	RS Christy C	ortez,	RS Samples: Y N #	collected
Form EH-06	5 (Revised 09-2015)	~	I			concerca