

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>4/17/2024</b>	Time in: <b>1:50</b>	Time out: <b>3:45</b>	License/Permit # <b>need current/to post</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>WalMart 259 Deli</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>6/94/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>781 E I-30 Rockwall, TX</b>	Pest control : <b>refer to Grocery</b>	Hood <small>Dr Power Washer/2-2024</small>	Grease trap : <b>refer to Grocery</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status					Compliance Status						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
	✓						✓				
						<b>Chemicals</b>					
	✓						✓				
							✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status					Compliance Status						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>											
	✓										
	✓										
<b>Conformance with Approved Procedures</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
							W				
<b>Consumer Advisory</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status					Compliance Status						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓						1				
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>											
	✓						1				
	✓						✓				
	✓						✓				

