Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 09/21/2023	Time in: 3 1:01	Time out: 1:43	Food		1				Page 1 of	2		
Purpose of Inspe	ction: 1-Routine	2-Follow Up	3-Complain			estig	ation	. [5-CO/Construction 6-Other TOTAL/SCO	ORE		
Establishment Nat Walgreens 05		Wal	tact/Owner Na greens	me:					* Number of Repeat Violations: Y Number of Violations COS: Petran/ waste oil Follow-un: Yes 7/93/	·		
Physical Address: 2911 ridge road		Pest cont Rentokil 8	/30/2023	Na			Na		No 🗹	<u> </u>		
Compliance Mark the appropriat	e points in the OUT box for e		Mark 🗸		riate	box fo	or IN,	NO,	plicable $COS = corrected on site NA, COS$ Mark an NA, COS Mark and NA, CO	tch		
Compliance Status	Prior	rity Items (5 Point	S) violations K			<i>aiate</i> olianc			we Action not to exceed 3 days	\top		
O I N N C U N O A O S	N C A O Time and Temperature for Food Safety					I N I		C O S	Employee Health	R		
	1. Proper cooling time and temperature				-				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	al employees;		
	2. Proper Cold Holding temperature(41°F/ 45°F) See				~	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	3. Proper Hot Holding te	emperature(135°F)						Preventing Contamination by Hands				
	4. Proper cooking time a	and temperature		┪┞	~	-			14. Hands cleaned and properly washed/ Gloves used properly			
V	5. Proper reheating proce Hours)	edure for hot holding (165°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	lth Control; procedures	s & records						Prepackaged only Highly Susceptible Populations			
	Арр	proved Source					/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	T		
2	7. Food and ice obtained good condition, safe, and	d unadulterated: parasi		1					(I) metals			
3	destruction Hot dogs 8. Food Received at prop			4					Chemicals 17. Food additives; approved and properly stored; Washing Fruits			
	At receiving	per temperature					′		& Vegetables			
	Protection from Contamination 9. Food Separated & protected, prevented during food			4	~				18. Toxic substances properly identified, stored and used			
W	preparation, storage, disp Frozen ground beef	play, and tasting							Water/ Plumbing			
	10. Food contact surface Sanitized at Na p		eaned and		•	•		ı	19. Water from approved source; Plumbing installed; proper backflow device City approved			
	11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
	Prio	ority Foundation I	tems (2 Poin	ts) viola	ition	s Req	uire	Cor	rective Action within 10 days			
O I N N C U N O A O S		of Knowledge/ Person			O I U N F		N A	C O S	Food Temperature Control/ Identification	R		
	21. Person in charge prea and perform duties/ Cert				•				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
/	22. Food Handler/ no un	nauthorized persons/ pe	ersonnel				/		28. Proper Date Marking and disposition			
		dkeeping and Food P Labeling	ackage	2	2				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add another to warmest location - missing			
	23. Hot and Cold Water	available; adequate pro	essure, safe		_				Permit Requirement, Prerequisite for Operation			
	 Required records ava destruction); Packaged F 											
	Commercial	Food labeled	; parasite		~				30. Food Establishment Permit (Current/ insp sign posted) Posted			
	Conformance w	vith Approved Proced	lures		•				Posted Utensils, Equipment, and Vending			
		vith Approved Proced ariance, Specialized Pro obtained for specialize	lures ocess, and od		-				Posted			
	Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man	vith Approved Proced ariance, Specialized Pro obtained for specialize	lures ocess, and od		\ \ \				Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Hop Tieu	Print:	Title: Person In Charge/ Owner Mod
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: reens	Physical A 2911 r	ddress: idge road	City/State: Rockwal	I License/Permit # Food 5131	Page <u>2</u> of <u>2</u>					
			TEMPERATURE	OBSERVATIONS	•						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp F					
Mini melts		-22									
Bev units near pos		33/39									
	Wic										
	34/35/37										
Wif		-8.5									
Wic inside		34/35									
Wif		-10									
		0.70			77						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T.	[ABLISHME]		CORRECTIVE ACTION UR ATTENTION IS DIREC	NS CTED TO THE CONDITIONS OBSERV	/ED AND					
Nullibei											
	Baby formula dates lo										
	Dates on baby food ch		compliance								
W	No paper towels in me										
	Watch for dented cans	S									
07	Watch for packages w	ithout se	al pulled 1 pack	age of hot dogs							
	1Package of sausage										
W	Best practice to store	frozen ra	w ground beef on	bottom row of free	ezer - under frozen fish						
W	Watch condition of wo	Watch condition of wood shelving in back room									
	Using laser to receive	product i	n back door /logge	ed on hand held de	vice						
47	Shelving in wif to be 6	inches fr	om floor to allow for	or cleaning of floor							
W	To add another thermo										
	All foods are prepacka	aged									
	1										
Received (signature)	by:		Print:		Title: Person In Charge/	Owner					
	See abov	/e	Print:		Title: Person In Charge/	Owner					