

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 09/21/2023	Time in: 1:01	Time out: 1:43	License/Permit # Food 5131	Food handlers Pp	Food managers Pp	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Walgreens 05827 south			Contact/Owner Name: Walgreens		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2911 ridge road			Pest control : Rentokil 8/30/2023		Hood Na	
			Grease trap/ waste oil Na		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
7/93/A						

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days														
Compliance Status					Compliance Status									
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R	
				✓	1. Proper cooling time and temperature		✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See		✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy - employees self report		
				✓	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		
				✓	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.) Prepackaged only		
				✓	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 Hot dogs		Chemicals							
				✓	8. Food Received at proper temperature At receiving					✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination						✓		18. Toxic substances properly identified, stored and used	
	W				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Frozen ground beef		Water/ Plumbing							
				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature		✓					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		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															
Compliance Status					Compliance Status										
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R		
				✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		✓					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						2		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Add another to warmest location - missing		
				✓	23. Hot and Cold Water available; adequate pressure, safe		Permit Requirement, Prerequisite for Operation								
				✓	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial		✓					30. Food Establishment Permit (Current/ insp sign posted) Posted			
					Conformance with Approved Procedures						Utensils, Equipment, and Vending				
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		✓					31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Consumer Advisory						W	✓		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Shelving	
				✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label					✓		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First														
Compliance Status					Compliance Status									
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R	
				✓	34. No Evidence of Insect contamination, rodent/other animals					✓		41. Original container labeling (Bulk Food)		
				✓	35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities							
				✓	36. Wiping Cloths; properly used and stored Using		W	✓				42. Non-Food Contact surfaces clean Watch shelving in wic		
				✓	37. Environmental contamination Watch condensation		✓					43. Adequate ventilation and lighting; designated areas used		
				✓	38. Approved thawing method		✓					44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster		
					Proper Use of Utensils						1		45. Physical facilities installed, maintained, and clean To clean floor under racks in wic etc Wif	
				✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		W	✓				46. Toilet Facilities; properly constructed, supplied, and clean Paper towels in mens room		
				✓	40. Single-service & single-use articles; properly stored and used		1					47. Other Violations Shelving in wic		

