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

	ate: 1/1	2/	20	24		ime out:	License/P			ed	CL	ırr	en	t posted	Food handle	rs Food managers	1	2
			f Ins			2-Follow Up Con	3-Compla		4-]	Inve	stiga	ation	n	5-CO/Const * Number of		6-Other	TOTAL/SCO	ORE
W	algr	ее	ns r	nor	h 11519	Wal	greens	vanic.						✓ Number of	f Violations (COS:	6/94/	Δ
	iysica 07 N		ddre liad	ess:			1/03/2024 qu	arterly	Hoo Na	od		G Na		e trap/ waste oil:		Follow-up: Yes No	_ 0/0-1/	
М					tatus: Out = not in complique points in the OUT box for each		144	O = not c			N/ box f	A = n for IN	ot ap	oplicable COS =	corrected on		violation W- Wat	tch
						y Items (3 Point		-	re Im	птеа	liate	Cor	rrect				•	ľ
O U	ompli I N	ance N O	e Stat N A	C		rature for Food Sa	fety	R	O U	N	iance N O	e Sta N A	C		Emp	loyee Health		R
Т		_		S	1. Proper cooling time and				Т	./			S	12. Management knowledge, resp		yees and condition	nal employees;	
		_			2. Proper Cold Holding tem	nnerature(41°F/ 45°	F)	Н								and exclusion; No	discharge from	
	~				See	inperature (11 17 13	• /			~				eyes, nose, and Policy on sit	mouth	and exclusion, 140	alsonarge from	
			~		3. Proper Hot Holding temp	perature(135°F)								-		ntamination by H	lands	
			~		4. Proper cooking time and	temperature				/				14. Hands clean	ed and prope	erly washed/ Glove	es used properly	
			/		5. Proper reheating procedu Hours)	ure for hot holding (165°F in 2				/					h ready to eat food lowed (APPROV		
			/		6. Time as a Public Health	Control; procedures	& records								Highly Susc	eptible Populatio	ns	
														16. Pasteurized f	oods used; p	rohibited food not		
						ved Source						•		Pasteurized eggs	used when r	required		
	~				7. Food and ice obtained fro good condition, safe, and un destruction McClain's	nadulterated; parasi	te								C	Chemicals		
	~				8. Food Received at proper Laser temps at a	_						/		17. Food additiv & Vegetables	es; approved	and properly store	ed; Washing Fruits	
	<u> </u>				Protection fro	om Contamination				~				18. Toxic substa	nces properly	y identified, stored	and used	
					9. Food Separated & protection preparation, storage, display		ng food								Wate	er/ Plumbing		
	·				10. Food contact surfaces a Sanitized at Na ppn	and Returnables; Cl	eaned and	H		<u>, </u>				backflow device	approved sou	rce; Plumbing inst	alled; proper	
		<u> </u>			11. Proper disposition of re reconditioned Discar	eturned, previously s	served or			/				20. Approved Sedisposal	ewage/Waste	water Disposal Sys	stem, proper	
						ty Foundation I	tems (2 Po	ints) v	iolati	ions	Rea	uire	Cor	rrective Action w	ithin 10 day	S		
O U	I N	N O	N A	C O		Knowledge/ Person		R	O U	I	N O	N A	C			re Control/ Identi	fication	R
Т				S	21. Person in charge presen and perform duties/ Certifie				Т				S			sed; Equipment A	dequate to	
	•				Pp 22. Food Handler/ no unaut			Н		_				Maintain Produce 28. Proper Date	*			
	•				Pp							/		_		accurate, and calib	rated: Chemical/	
					Safe Water, Records La	eeping and Food P abeling	'ackage			~				Thermal test stri	ips			
	/				23. Hot and Cold Water ava 100 at hand sinks	ailable; adequate pr	essure, safe									, Prerequisite for	Operation	
	~				24. Required records availa destruction); Packaged Foo Commercial	od labeled			w					To provid	e new	mit (Current/ ins		
					Conformance with 25. Compliance with Varian	nce, Specialized Pro	ocess, and							31. Adequate ha		ipment, and Vene acilities: Accessible		
			~		HACCP plan; Variance obt processing methods; manuf					~				supplied, used				
					Consum	ner Advisory				/				32. Food and No designed, constru Watch		act <u>surfaces cleana</u> ed	ble, properly	
			~		26. Posting of Consumer A foods (Disclosure/Reminde							/		33. Warewashin		nstalled, maintaine facility provided	ed, used/	
0	I	N	N	С	Core Items (1 Point)	Violations Requir	e Corrective	Action	Not O	_	xcee N	ed 90 N	0 Da	ys or Next Inspe	ction , Whic	<u> hever C</u> omes Fin	rst	R
U T	N	0	A	o s		Food Contaminatio		K	U	N	0	A	o s			Identification		K
W					34. No Evidence of Insect of animals Getting close to time	e to replace at bottom	of rollDoor				/			41.Original cont	ainer labeling	g (Bulk Food)		
	~				35. Personal Cleanliness/ea		bacco use	Ш						10		ical Facilities		
	~				36. Wiping Cloths; properly Using spray bottl	les		Ш	1					42. Non-Food Co				
		/			37. Environmental contami			Ш	1					Light out in v	walk in fre			_
	Ш	_	<u>~</u>	_	38. Approved thawing meth	hod			W	_	_		<u> </u>	Watch		erly disposed; faci		_
						Jse of Utensils			1	_	_	_	_	•		d, maintained, and		_ _
					39. Utensils, equipment, &	Imane: proporty use	ed stored			1				1 46 Toilet Feeilit	iec nronerly			- 1
	~				dried, & handled/ In use ut				1					40. Tonet Facilit	ics, property	constructed, supp	lied, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Traci Franklin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Physical Add North G				City/State: Rockwall	License/Permit # 8932	Page <u>2</u> of <u>1</u>					
· · · a.g.	100110 11010	14014	TEMPERATURE OBS		0002						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	<u>Temp</u>					
Bevera	age coolers		Wic		Wif						
	39/39.9		23/24/35/37	/34	-3/-4/-2-8						
		0	BSERVATIONS AND CORI	RECTIVE ACTIONS	2						
Item Number	AN INSPECTION OF YOU NOTED BELOW: All temps	R ESTABLISHM	ENT HAS BEEN MADE. YOUR			SERVED AND					
	Dates lookGood on		ula and food								
46	Restrooms - soap r	not dispens	ing in men's rr - hot wa	ter 100 F							
	Using reddy ice - prebagged										
	Dates on Tcs look	good									
43	One light out in wic	to address	in back corner - flashi	ng							
42/45	Minor cleaning nee	ded under	shelving and shelves u	nder milk							
	Watch shelving should be 6 inches off ground to clean										
	Keep an eye on roll door and address any gaps										
45	To clean under she	lving in bac	ck room								
	Using purell alcoho	ol in spray b	ottle / allowing to air dr	у							
	by:		Print:		Title: Person In Char	rge/ Owner					
Received						ZU OWILL					
Received (signature)	See abo	ove	111111			ge/ Owner					