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
Allergy policy/training Vomit clean up Employee health
Employee health

Date:		01	Time in:	e/Permit #							Est. Type	Risk Category	Page 1 of	2				
	01/06/2021 2:40 3:14 FS 8 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compl								<u>. </u>	5-CO/Constr		6-Other	TOTAL/SCO					
Es	tablis	hmer	nt N	lam	e:	Î	Contact/Own	er Name:		-111 V	csug	atioi	L1	* Number of 1	Repeat Viola	tions:	TOTAL/SCO	KE
	algre vsica				19 North		Walgreens	<u> </u>	Но	nod.		T G	roos	✓ Number of `		OS: Foll <u>ow</u> -up: Yes	8/92/	Α
	Soliad		nes			Rento	okil quarterly		Na			Na		с пар.		No .		
M:					tatus: Out = not in compoints in the OUT box for	ompliance IN = in co	ompliance n M:	NO = not			N.	A = n	not ap	oplicable COS = o		site R = repeat vio k an X in appropriate		ch
1410	are are	о пррг	орг	iute j										tive Action not to e			C BOX 101 IX	
0		N N	V	C	Time and Tem	nperature for Foo	d Safety	R	О) I	lianc N	N	С					R
U T	N	O A		o s	(F = de	egrees Fahrenheit)			U T		O	A	o S		•	oyee Health		
					1. Proper cooling time a	and temperature					•			 Management, knowledge, respon 		rees and conditional nd reporting	employees;	
			_	-	2. Proper Cold Holding	temperature(41°F	7/45°F)	-						13. Proper use of a	restriction ar	nd exclusion; No dis	charge from	-
	~					, _I	,			•				eyes, nose, and m	nouth	and screening	•	
		v	/		3. Proper Hot Holding t	temperature(135°F	7)				<u> </u>			-	-	tamination by Han		
		v	/		4. Proper cooking time	and temperature				~	1			14. Hands cleaned	d and proper	ly washed/ Gloves u	ised properly	
			1		5. Proper reheating prod	cedure for hot hold	ling (165°F in 2	2								ready to eat foods o		+
		V			Hours)						•			alternate method p	properly follo	owed (APPROVED	YN)	
		V			6. Time as a Public Hea	alth Control; proce	dures & record	ds						H	Highly Susce	eptible Populations		
					An	proved Source						/		16. Pasteurized fo Pasteurized eggs u		ohibited food not off	fered	
					7. Food and ice obtained		oursay Food in							r usteurized eggs t	asea when re	quirea		
3					good condition, safe, an	nd unadulterated; p	arasite								Ch	nemicals		
					destruction Hot dog		al							12.2				
	/				8. Food Received at pro	oper temperature						/		&_Vegetables		and properly stored;	Washing Fruits	
	L					n from Contamina	ntion			•	,			Prepackac 18. Toxic substance		identified, stored an	d used	+
					9. Food Separated & pro									Mop closet				
	/				preparation, storage, dis	splay, and tasting									Water	r/ Plumbing		
	~				10. Food contact surfact Sanitized atNa		s; Cleaned and			~	•		 	19. Water from ap backflow device City appro		ce; Plumbing install	ed; proper	
		/			11. Proper disposition of reconditioned Disc	of returned, previous	usly served or			•	,			20. Approved Sew disposal	vage/Wastew	vater Disposal System	m, proper	
		Į.					ion Items (2							rrective Action with	hin 10 days			
O U T		N N		C O S	Demonstration	n of Knowledge/ P	Personnel	R	U T	J N	N O	N A	C O S	Food T	Геmperatur	e Control/ Identific	ation	R
1				3	21. Person in charge pre and perform duties/ Cer			ge,	1		,					ed; Equipment Ade	quate to	
			1		PP [^]	`								Maintain Product 28. Proper Date M				_
					22. Food Handler/ no un	naumorized persor	is/ personner				/			1		ccurate, and calibrat	- 1. Cl 1/	_
					Safe Water, Reco	Labeling	Ü		2	2				Thermal test strip	os	ng / to provide t		:
	/				23. Hot and Cold Water 100	r available; adequa	ite pressure, sai	fe						Permit Re	equirement,	Prerequisite for O	peration	
		V			24. Required records av destruction); Packaged	vailable (shellstock Food labeled	tags; parasite			•	,			30. Food Establis Need 202		nit (Current/ insp s	ign posted)	
					Conformance v 25. Compliance with V	with Approved Pr										pment, and Vendin		
					HACCP plan; Variance	obtained for speci	ialized							supplied, used	uwasiiiig iac	inties. Accessible a	nd property	
					processing methods; ma	anufacturer instruc	tions											
					Cons	sumer Advisory				-	•			designed, construc	cted, and use	ct surfaces cleanable d	e, properly	
			T		26. Posting of Consume	er Advisories; raw	or under cooke	ed		1				Watch she	lving Facilities; in	stalled, maintained,	used/	+
	/				foods (Disclosure/Remi Commercial	inder/Buffet Plate)	/ Allergen Lab	el			~			Service sink or cu				
					Core Items (1 Poin	nt) Violations Re	equire Correc						_	ys or Next Inspect	tion , Which	never Comes First		
O U T		N N A	4	C O S	Prevention	of Food Contami	nation	R	U	J N	N O	N A	C O S		Food I	dentification		R
1					34. No Evidence of Inse animals SmallGap at				1	V	,		В	41.Original contai	iner labeling	(Bulk Food)		
	/			1	35. Personal Cleanlines			\dashv							Physic	cal Facilities		
	·				36. Wiping Cloths; prop	perly used and stor	red		1	T	T			42. Non-Food Cor				
	-			+	37. Environmental cont	tamination		+	 		,			See 43. Adequate vent	tilation and l	ighting; designated a	areas used	+
-			+	-	38. Approved thawing 1	method			-		_			_		rly disposed; faciliti		+
									<u> </u>	~				Watch dump	ster Î	•		_
										J				45. Physical facili	ties installed	, maintained and cla	ean	
			_	4	<u> </u>	er Use of Utensils	ly used stored		1					See		, maintained, and cle		1
	✓				39. Utensils, equipment dried, & handled/ In us	t, & linens; proper			1	•	,			See		, maintained, and cle		
	✓				39. Utensils, equipment	t, & linens; properl	y used		1	•	,			See 46. Toilet Facilitie	es; properly o			<u> </u>

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: reens North	Physical Address: N Goliad		City/State: Rockwa	II License/Permit # Fs 8932	Page <u>2</u> of <u>2</u>						
			TEMPERATURE (OBSERVATIONS								
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	Temp I						
Wic te	mps	36-37										
	\ <i>\\!</i> :£											
	Wif	-13										
		0.7										
Item	AN INSPECTION OF YOUR ES		BSERVATIONS AND C		NS ECTED TO THE CONDITIONS OBS	ERVED AND						
Number	NOTED BELOW:	TIDE STIVIL	A. THIO DEBITINDE, TO	JONETH IS PINE	CLED TO THE CONDITIONS OBS	DICTED THE						
45/42	General cleaning unde	er shelvir	ng in WIC and shel	ving itself								
07	One hot dog container with broken seal - pulled											
	Watch for dented cans and watch rotation in baby formula area											
	Soap and towels provided in restrooms hot water at 101 F and											
34	Small gap at bottom o											
45	Clean floor under shelving in back roo.											
10	Using a quats product			nnm								
	Joning a quate product	РРП										
Received	by:		Print:		Title: Person In Char	ge/ Owner						
(signature)	See abou	/e										
Inspected	See abou		Print:									
(signature)	Kellv Kírkha	atríck	RS									
					Samples: Y N	# collected						