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: 01/10/2022	Time in: 2 10:54	Time out: 11:37	Fs 8932						Food har Na /I	ndlers	Na /pp	Page 1	of <u>2</u>
Purpose of Inspec	tion: 1-Routine	2-Follow Up	3-Complaint	4-	-Inv	estig	atioi	n	5-CO/Construction		6-Other	TOTAL/	SCORE
Establishment Nan Walgreens #11			ntact/Owner Name: algreens						★ Number of Repeat V ✓ Number of Violatio	Violat	ions: OS:		
Physical Address:	Pest cor	<u> </u>	Но	Hood Grease t			reas		: Follow-up: Yes			4/A	
North Goliad			Nov 30th	Na			Na	ì	•	1	No 🗹		
Mark the appropriate	points in the OUT box for e		Mark √ in a	approp	riate	box 1	for IN	N, NC		Mark	an Vin appropria		
Compliance Status	Prior	rity Items (3 Poin	us) violations Kequ		<i>nme</i> Comp				ive Action not to exceed 3	aay	<u>s</u>		
O I N N C U N O A O	N N C Time and Temperature for Food Safety				I	N O	N A	A O Employee Health					R
T	S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					,		S	12. Management, food en			employees;	
									knowledge, responsibilitie				
	2. Proper Cold Holding See	temperature(41°F/ 45	°F)		•	•			13. Proper use of restriction eyes, nose, and mouth Still doing temp ch	charge from			
	3. Proper Hot Holding to	emperature(135°F)			Preventing Contamination by							ds	
V	4. Proper cooking time a	and temperature			~	,	14. Hands cleaned and properly washed/ Glo					sed properly	ý
	5. Proper reheating proce Hours)	edure for hot holding	(165°F in 2				/		15. No bare hand contact alternate method properly		.)		
	6. Time as a Public Heal	lth Control; procedure	es & records						Highly S	Susce	ptible Populations		
									16. Pasteurized foods used	d; pro	hibited food not off	ered	
		proved Source	- · · ·				•		Pasteurized eggs used wh	en rec	quired		
3	7. Food and ice obtained good condition, safe, and	d unadulterated; paras	site							Ch	emicals		
	destruction One pace 8. Food Received at pro		age		1		1 1	ı	17. Food additives; appro	yad a	nd properly stored:	Washing Err	nite
	Checking with	-					~		& Vegetables	veu a	nd property stored,	vv asimig 11	uits
		from Contamination			/	,			18. Toxic substances prop	erly i	identified, stored an	d used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing												
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature				/	,			19. Water from approved source; Plumbing instal backflow device City approved			ed; proper	
V	11. Proper disposition of returned, previously served or reconditioned No returns to shelves 11. Proper disposition of returned, previously served or disposal 20. Approved Sewage/Wastewater Disposal System, proper disposal												
	Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days												
$ \begin{array}{c c c c c c c c c c c c c c c c c c c $	Demonstration	of Knowledge/ Person	onnel	U T	J N	N O	N A	C O S	Food Temper	ature	Control/ Identific	ation	R
	21. Person in charge pre and perform duties/ Cert Pp				/	,		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	22. Food Handler/ no un Pp	nauthorized persons/ p	personnel			~		28. Proper Date Marking and disposition					
		dkeeping and Food	Package		/	,	29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Laser and hanging / alarm set				al/		
	23. Hot and Cold Water	available; adequate p	oressure, safe								Prerequisite for O	peration	
	24. Required records ava destruction); Packaged F		s; parasite			,			30. Food Establishment		nit (Current/ insp si	gn posted)	
		vith Approved Proce	duna						Working on 20		oment, and Vendin	·	
	25. Compliance with Va	ariance, Specialized P	rocess, and		T				31. Adequate handwashin				
	HACCP plan; Variance processing methods; ma				~				supplied, used Equipped				
	Cons	sumer Advisory			/	,			32. Food and Non-food C designed, constructed, and			, properly	
	26. Posting of Consumer foods (Disclosure/Remin On packages						~		33. Warewashing Facilities Service sink or curb clean			used/	
		t) Violations Requi	ire Corrective Actio						ys or Next Inspection , W	hich	ever Comes First		
O I N N C U N O A O T S	Prevention o	of Food Contaminati	on R	U T	J N	N O	N A	C O S	Fo	od Id	lentification		R
W S	34. No Evidence of Inse animals Samall gap at		ent/other				~		41.Original container labe	ling	(Bulk Food)		
	35. Personal Cleanliness		obacco use						P	hysic	al Facilities		
	36. Wiping Cloths; prop	perly used and stored		1					42. Non-Food Contact sur	•			
	37. Environmental contamination 43. Adequate ventilation and lighting; designated areas used												
	Watch 38. Approved thawing method 44. Garbage and Refuse properly disposed; facilities maintained						ed —						
	Dugge	r Use of Utensils		-	<u> </u>	╁	_		Watch 45. Physical facilities inst	alled	maintained, and cle	ean	
	39. Utensils, equipment,	, & linens; properly us		-	-	-	_	-	See 46. Toilet Facilities; propo				
	dried, & handled/ In use 40. Single-service & sin			1	_	-		_	Paper towels / 0	othe	er means to	open do	oor
	and used	isio-use articles; prope	City Stoted			/			77. Ouici violauolis				

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Walgreens	Physical A North	ddress: Goliad		ty/State: Rockwall	License/Permit # FS 8932	Page 2 of 2
	_	TEMPERATUR	E OBSERVATI			
Item/Location	Temp F	Item/Location		Temp F Item	/Location	Temp
Wic						
Milk and Tcs area	36-38					
Wif	-14					
	OF	SERVATIONS AND	CORRECTIV	E ACTIONS		
Item AN INSPECTION OF YOUR ENUMBER NOTED BELOW: All temps E					TO THE CONDITIONS OBS	ERVED AND
TOTED BLEOW. All temps I	a laaka a					
Dates on baby formul Watching for dented of		Jou				
07/cos Watch for packaging i		sausages broke	n seal nulled	<u> </u>		
42/45 Watch flooring and sh						
45 GeneralCleaning of flo						
Keep an eye on back						
46 Restrooms are not ed				ree door ope	ner to provide	
Safe Means for emplo	yees to e	xit restroom				
Restrooms equipped	with soap	and air dryer				
Using quats product f	or commo	n surfaces				
					Γ	
Received by: (signature)	10	Print:			Title: Person In Char	ge/ Owner
Inspected by: (signature) Kelly Kirkpe	۷ 					
Inspected by: (signature)	<i>+</i> .′ .1.	Print:				