Follow-up fee of \$50.00 is required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall City of Rockwall Vomit clean Date: Time in: Time out: License/Permit #										olicy/traini an up	ng								
								o post permit				rm		Food Managers Food Handlers Page			2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N								4-	Inve	stig	atio	n	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	ORE	
W	Walgreens north 11519 Walgreens							vanie.						✓ Number of V		COS:	3/97/	Δ	
	Physical Address: Pest control : North Goliad Rentokil 05/17/2022								Hood Grea Na Na					se trap / waste oil : Follow-up: Yes J 5/ 5/ 7					
Ma										served				pplicable $COS = co$ O, NA, COS	orrected or Ma	ark an \mathbf{R} = repeat vic	olation W- Wat ate box for R	tch	
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status												- T							
O U T	I N	$ \begin{array}{ c c c c } \hline N & N & C \\ O & A & O \\ S & & & \\ \hline \end{array} $						R	O U T	I N	N O	Ν	С	Employee Health 12. Management, food employees and conditional employees;					
		/	1. Proper cooling time and temperature							~				employees;					
	~				2. Proper Cold Holding Good see			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
			3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Han							nds			
		4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Glove						-						
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~			15. No bare hand co alternate method pr						
			~		6. Time as a Public Hea	alth Control; procedu	res & records			1	1	1	1			ceptible 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 Mcclane / two packages of sausage broken seal						T	I	1	I								
	~				8. Food Received at pro Checking at re							~		& Vegetables		and properly stored;	-		
	Protection from Contamination							~				18. Toxic substance	nd used						
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing 19. Water from approved source: Plumbing installe													
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature						~				backflow device	/ed	, U	·				
		~			11. Proper disposition of reconditioned	of returned, previous	y served or			~				20. Approved Sewa disposal	age/Waste	ewater Disposal Syste	m, proper		
O U	I	N	N	С			· · · ·	ints) vi R	0	Ι	N	N	С			·		R	
U T	N	0	A	0 S	21. Person in charge pro-	n of Knowledge/ Per			U T	N	0	A	O S		-	re Control/ Identific			
	~ ~				and perform duties/ Cer No prep all PP 22. Food Handler/ no u No prep all PP	rtified Food Manager	(CFM)			~		~	,	27. Proper cooling Maintain Product T28. Proper Date Ma	l'emperatu		equate to		
	Safe Water, Recordkeeping and Food Package Labeling						w	r	1			Thermal test strips		accurate, and calibrat	te, and calibrated; Chemical/				
	23. Hot and Cold Water available; adequate pressure, safe In restrooms										Permit Rec	quiremen	t, Prerequisite for Operation						
	~			24. Required records av destruction); Packaged Commercial		W							rmit (Current/ insp s ceived from V	• •					
					Conformance v 25. Compliance with V	with Approved Proc ariance, Specialized				1	1		1			upment, and Vendi acilities: Accessible a			
	~				HACCP plan; Variance processing methods; ma Using infrared for	e obtained for special anufacturer instruction r receiving and o	ized ons			~				supplied, used					
					Con	sumer Advisory				~				designed, construct	ed, and us	tact surfaces cleanable sed	e, properly		
	~				26. Posting of Consume foods (Disclosure/Remi On labels							~		33. Warewashing F Service sink or curt	acilities;	installed, maintained, g facility provided	used/		
_					Core Items (1 Poir	nt) Violations Req	uire Corrective								on , Whie	chever Comes First		 T	
O U T	I N	N O	N A	C O S		of Food Contamina		R	O U T	Ν	N O	N A	C O S			Identification		R	
	~				34. No Evidence of Inse animals							~		41.Original contain	er labelin	g (Bulk Food)		Γ	
	~				35. Personal Cleanlines											sical Facilities			
	~				36. Wiping Cloths; prop Not using				W	~				42. Non-Food Cont Watch					
	~				37. Environmental cont No Ice observ	'ed				~				_		l lighting; designated		\downarrow	
		~			38. Approved thawing	method			W	~				Working on s	pills an	perly disposed; facilitien d trapped trash ed, maintained, and cl	า		
					-	er Use of Utensils	used stored		w	~				Watch flooring	under a	ed, maintained, and cl shelving etc y constructed, supplie		_	
	~				39. Utensils, equipment dried, & handled/ In us40. Single-service & sin	se utensils; properly u	ised			~					with d	oor foot ope			
	~				and used	sie use atteres, pl0	party stored				~								

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Traci Franklin	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	eens 11519	Physical Address: N Goliad			y/State: OCKWAII		License/Permit # Page 2 of 2		2 of 2		
Taigi		TEMPERATURE OBSERVA									
Item/Loca	tion	<u>Temp F</u>				Item/Locati	on		<u>Temp F</u>		
Bottle	cooler		Wif is not holding frozen temp	os							
	39/40-39		All ice cream and food wa	เร							
	Wic	33/36	Pulled and discarded in dumpst	er							
	Wif	1.6									
	Ice solid										
		01				G					
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE, YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND ber NOTED BELOW: temps in F										
	Dates look good on baby formula										
	Watch for dented cans										
W	Will reload above Walk in freezer when it is confirmed to stay freezing temps - waiting for part										
	Advised to also get a food probe thermo to check food if needed in addition to the laser and hanging thermos Leak under water fountain is being repaired										
			ang repaired								
	Hot water in restroom 100										
	Minor cleaning inside wic to address but using white plastic bags for										
W	All foods in bags in wif are being discarded Working on cLeaning around compactor and area underneath that keeps getting trapped under										
	<u> </u>		•			<u>p- 3-:</u>	<u></u>	<u> </u>			
	Liquid leak to be clean and captured when cleaning This will attract vermin										
7	Two sausage containers with broken seal - pulled										
W	Working on lights repa	ired or b	urned bulbs replaced with	coi	mpany						
Received (signature)	See abov	e/e	Print:				Title: Person In Charge/ (Owner			
Inspected	See abov ^{by:} Kelly kírkpa	-	Print:								
(signature)	Kelly kírkpa	itríck	\mathcal{RS}				Samples: Y N #	collecte	d		
	(Povisod 09, 2015)										