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: 07/25/2023	Time in: 3 1:14	Time out: 1:49	FS 89		ne	ec	1 2	202	23	posted Pp	gers Food Handlers	Page 1 of	
	ction: 1-Routine	2-Follow Up	3-Complai		4-1	Inves	tiga	tion		5-CO/Construction	6-Other	TOTAL/SCO	RE
Establishment Name: Walgreens 11519 North Physical Address: Pest contro				lame:						* Number of Repeat Vio ✓ Number of Violations	COS:	5/95/	Δ
Physical Address: 2007 N Goliad		Rentoki	il quarterly		Hoo Na	od		Gi Na	rease	e trap / waste oil :	Follow-up: Yes No	0/00/	<i>/</i> \
Compliance Mark the appropriate	e points in the OUT box for	each numbered item	Mark N		propr	riate b	ox fo	or IN	, NO	colicable COS = corrected or NA, COS M We Action not to exceed 3 de	ark an Vin appropria	olation W-Wat ate box for R	ch
$ \begin{array}{c c c c c c c c c c c c c c c c c c c $					Employee Health								
T (F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т				S	12. Management, food emple	oyees and conditional	employees;	
2 Proper Cold Holding temperature(A1°F/A5°F)						~				knowledge, responsibilities, 13 Proper use of restriction		charge from	_
	2. Proper Cold Holding temperature(41°F/ 45°F) 13. Proper use of restriction and excluse eyes, nose, and mouth No prep					and exclusion, 140 dis	charge from						
'										Preventing Co	ontamination by Han		
	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)					~				14. Hands cleaned and prop			
	Hours)	edure for not noidin	g (103 F III 2		15. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED								
/	6. Time as a Public Hea	lth Control; procedu	res & records							Highly Sus	ceptible Populations		
Approved Source								•		16. Pasteurized foods used; pasteurized eggs used when		fered	
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Mcclain / broken seal hot dogs												
8. Food Received at proper temperature										17. Food additives; approved & Vegetables	d and properly stored;	Washing Fruits	
	At receiving. Protection from Contamination **Vegetables** 18. Toxic substances properly identified, store				y identified, stored an	nd used							
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										er/ Plumbing		
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at Na ppm/temperature					~				19. Water from approved sor backflow device City approved			
	11. Proper disposition or reconditioned Disco	_	ly served or			_				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
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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)

	ment Name: reens north	Physical A	N Goliad	City/State: Rockwall	License/Permit # Fs 8932	Page <u>2</u> of <u>2</u>
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Number	NOTED BELOW: temps in F					
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