Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/train Image: Vomit clean up Employee healthFollowupCity of RockwallEmployee health											Allergy policy/trainin	ıg							
	Date: Time in: Time out: License/P 01/12/2023 2:11 2:54 FS 8														$\begin{array}{c c} Food handlers \\ Pp \end{array} \begin{array}{c} Food managers \\ Pp \end{array} \begin{array}{c} Page \underline{1} & of \underline{2} \end{array}$	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							4-Investigation			tion		5-CO/Construction 6-Other TOTAL/SCOF	₹E					
	Establishment Name: Contact/Owner N Walgreens 11519 Walgreen							r Name	ime:						* Number of Repeat Violations: V Number of Violations COS: se trap / waste oil : Follow-up: Yes 8/92/	١			
	Physical Address: Pest control : 2007 N Goliad Rentokil quarterly 11/22						/22							se trap / waste oil : Follow-up: Yes O/92 No ☑ COS					
Marl								NO = nc							pplicable $COS = corrected on site R = repeat violation W-Watch D, NA, COS Mark an \sqrt{n} in appropriate box for R$	h			
									uire l	Imn	nedia	ite	Cor	rect	ctive Action not to exceed 3 days				
0	I	N N C O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit) (F = degrees Fahrenheit)				R	-	0	nplia I I N 0	N	N A	tus C O S	Employee Health						
1				3	1. Proper cooling time and temperature									6	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	/				2. Proper Cold Holding		_						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
			/		3. Proper Hot Holding temperature(135°F)										Policy Preventing Contamination by Hands				
		4. Proper cooking time and temperature												14. Hands cleaned and properly washed/ Gloves used properly	-				
			 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 												15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
		-	/	6. Time as a Public Health Control; procedures & records										No handling Highly Susceptible Populations					
			· 1		Ap								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
3	2			~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Package integrity										Chemicals				
					8. Food Received at pro					Τ					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	-			
					Protection	n from Contami	nation		_			+			18. Toxic substances properly identified, stored and used				
	9. Food Separated & protected, properties of the properties of the protect of the				-	od land							Water/ Plumbing						
L	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature						backflow device												
					11. Proper disposition or reconditioned	of returned, previ arded	ously served or		_						City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
		_	_	_			tion Items (2)	Points)	viol	atio	ons R	ear	uire	Cor	prrective Action within 10 days	-			
O U T	I N	N O	N A	C O S		n of Knowledge/	·	R		0	II	N	N A	C O S	Food Temperature Control/ Identification	R			
			/		21. Person in charge pre and perform duties/ Cer			e,						5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
		•	/		Pp 22. Food Handler/ no un Pp	nauthorized pers	ons/ personnel				T		~		28. Proper Date Marking and disposition No food prep				
	Safe Water, Recordkeeping and Food Package Labeling									1	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Laser / probe								
·	/				23. Hot and Cold Water Rr	r available; adequ	ate pressure, safe	;							Permit Requirement, Prerequisite for Operation				
					24. Required records av destruction); Packaged Commercially	vailable (shellsto Food labeled			١	٨					30. Food Establishment Permit (Current/ insp sign posted) Manager is checking on 2023				
					Conformance v	with Approved l									Utensils, Equipment, and Vending				
					25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for spe	cialized			•					31. Adequate handwashing facilities: Accessible and properly supplied, used				
			_		Cons	sumer Advisory				L		Ī			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
L					26. Posting of Consume foods (Disclosure/Remi On packaging						T		~		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
						nt) Violations	Require Correcti	ve Actio						_	ays or Next Inspection , Whichever Comes First				
	I N		N A	C O S	Prevention	of Food Contan	ination	R	i				N A	C O S		R			
1				~	34. No Evidence of Inse animals See gap									5	41.Original container labeling (Bulk Food)				
ŀ	1				35. Personal Cleanlines	-	-			_	_				Physical Facilities				
ŀ					36. Wiping Cloths; prop Na		ored		1	1	\downarrow				42. Non-Food Contact surfaces clean				
1					37. Environmental cont Condensation				1	1					43. Adequate ventilation and lighting; designated areas used				
					38. Approved thawing r	method				•					44. Garbage and Refuse properly disposed; facilities maintained Watch dumpsters				
					39. Utensils, equipment	er Use of Utensil t, & linens; prope	rly used, stored,		1						45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean				
┝	1				dried, & handled/ In us 40. Single-service & sir	se utensils; prope	rly used			ŀ					Equipped 47. Other Violations				
					and used	ngio-use articles;	property stored				V	/							

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: eens 11519	Physical A 2007	^{ddress:} N Goliad	City/State: Rockwa		License/Permit # Page Fs 8932		e <u>2</u> of <u>2</u>			
<u> </u>			TEMPERATURE OBSERVA	1							
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	lion		Temp F			
Bev co	olers										
	40/41										
	Wic										
	38-40										
	Wif	1.1-1.4									
			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps take		NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSI	ERVED AN	VD			
	Dates look good on baby formula checked										
	Hot water at hand sinks in restroom 85 F										
	Water fountain not in u	use - out	of order								
	Foot door opener in r		;								
	Watching for dented ca										
07 /cos	• •		n seals - sausage beddar	cheaddar							
	One package ofBacor										
45	To clean floor under racks in wic										
07	· · · · · · · · · · · · · · · · · · ·		ceiling behind condensor	in this los	ation						
37 37	Condensation in wif	2285 10 8	ddress - and avoid storing	in this loc	allon						
43	Light out in wif										
42	Clean racks under mill	k in wic									
34	Watch and address ga		ck roll door								
45	· · · · · ·	•		inches off	floor						
	Need to clean under shelving in back room - should be 6 inches off floor										
Received (signature)	Soo ahou		Print:			Title: Person In Charg	ge/ Owner				
In 1			D ₁								
Inspected (signature)	See abov ^{by:} Kelly kírkpa	ıtríck	$\mathcal{RS}^{\text{Print:}}$								
						Samples: Y N	# collect	ed			