

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
- Vomit clean up
- Employee health

Date: <b>09/14/2030</b>	Time in: <b>1:45</b>	Time out: <b>2:25</b>	License/Permit # <b>Food5131</b>	Est. Type <b>PP</b>	Risk Category <b>Low</b>	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Walgreens 05827 (south)</b>	Contact/Owner Name: <b>Walgreens</b>	* Number of Repeat Violations: _____	<b>1/99/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>Ridge road</b>	Pest control : <b>Rentokil May 2020</b>	Hood <b>Na</b>	Grease trap : <b>Na</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark X in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>Good</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Policy</b>					
			<input checked="" type="checkbox"/>			<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F)						<input checked="" type="checkbox"/>					
			<input checked="" type="checkbox"/>			14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature									<input checked="" type="checkbox"/>		
			<input checked="" type="checkbox"/>			<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)											
			<input checked="" type="checkbox"/>			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records						<b>Chemicals</b>					
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
<b>Approved Source</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Mcclain</b>						<b>Water/ Plumbing</b>					
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device					
8. Food Received at proper temperature <b>Temps at arrival -logged</b>						<input checked="" type="checkbox"/>					
<b>Protection from Contamination</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	<input checked="" type="checkbox"/>										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	<input checked="" type="checkbox"/>										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature											
			<input checked="" type="checkbox"/>								
11. Proper disposition of returned, previously served or reconditioned											

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>Pp</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>								<input checked="" type="checkbox"/>		
22. Food Handler/ no unauthorized persons/ personnel <b>Pp</b>						28. Proper Date Marking and disposition					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>In coolers</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>100</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	<input checked="" type="checkbox"/>					30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Receiving logs</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						<input checked="" type="checkbox"/>					
			<input checked="" type="checkbox"/>			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <b>Commercial</b>									<input checked="" type="checkbox"/>		
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	<input checked="" type="checkbox"/>								<input checked="" type="checkbox"/>		
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean <b>Minor cleaning needed on shelving</b>					
36. Wiping Cloths; properly used and stored						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					43. Adequate ventilation and lighting; designated areas used <b>Watch in cooler</b>					
37. Environmental contamination <b>Condensation in wif</b>						<input checked="" type="checkbox"/>					
			<input checked="" type="checkbox"/>			44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method											
<b>Proper Use of Utensils</b>						<b>1</b>					
	<input checked="" type="checkbox"/>					45. Physical facilities installed, maintained, and clean <b>See attached</b>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
40. Single-service & single-use articles; properly stored and used									<input checked="" type="checkbox"/>		
						47. Other Violations					

