required after 1st Ketall Food Establishment Inspection Report   Followup City of Rockwall								First aid Allergy po Vomit clea Employee Risk Category	olicy/traini In up	ng							
		7/2	21	12:16	12:49	fs 89		,					PP	-	Low	Page $\underline{1}$ of	2
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						-	4	-Inve	estig	atio	n	5-CO/Construction		6-Other	TOTAL/SCO	RE
	Establishment Name: Contact/Owner N Walgreens 11519 North Walgreens						Name:						<ul><li>★ Number of Repeat</li><li>✓ Number of Violati</li></ul>			6/94/	٨
		Addr ioliad	ess:		Rentol	ontrol : kil 5/13/21 quarte	erly	Ho Na	ood		G Na		e trap :		Follow-up: Yes	0/94//	A
Marl	<b>Compliance Status:</b> Out = not in compliance IN = in compliance NC						$\mathbf{O} = \text{not}$						COS = correct			at violation W- Watch	
Mark the appropriate points in the OUT box for each numbered item Mark √ in appropriate box for IN, NO, NA, COS Mark an √ in appropriate box for R   Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
0	Compliance Status   Time and Temperature for Food Safety     0   I   N   N   C     U   N   O   A   O									Ν	Ν	C C	Employee Health				
T						T		0	s   12. Management, food employees and conditional employees					employees;	_		
								~	•	knowledge, responsibilities, and reporting							
ŀ	/			2. Proper Cold Holding temperature(41°F/ 45°F)					~	,			13. Proper use of restrict eyes, nose, and mouth	charge from			
		3. Proper Hot Holding temperature(135°F)					1		Preventing Contamination by Hands					ıds			
	4. Proper co			4. Proper cooking time	r cooking time and temperature				/	14. Hands cl			14. Hands cleaned and J	prope	rly washed/ Gloves u	ised properly	
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVE								
				6. Time as a Public Hea			1	Highly Susceptible Popul					eptible Populations				
				Approved Source				Г			16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required					fered	Т
3	3			7. Food and ice obtained good condition, safe, an destruction See					Chemicals								
				8. Food Received at pro Always check	oper temperature				Τ		~		17. Food additives; appr & Vegetables	roved	and properly stored;	Washing Fruits	
				-	from Contaminat	ion			~	,	-		18. Toxic substances pro	operly	v identified, stored an	d used	
				9. Food Separated & pro preparation, storage, dis			•		Water/ Plumbing								
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature Quats					19. Water from approved source; Plumbin backflow device				rce; Plumbing install	ed; proper						
				11. Proper disposition o reconditioned	of returned, previous	sly served or				,			City approved 20. Approved Sewage/W disposal		water Disposal System	m, proper	+
					auita Farradatia	I4aa (2 Da		.,		P	<u> </u>		*	0.1			
	I N	N N O A	C O		of Knowledge/ Pe		R		) I	N O		C 0	rrective Action within 10 Food Tempe		s re Control/ Identific	ation	R
Т			S	21. Person in charge pre	esent, demonstration	n of knowledge,		Т				S	27. Proper cooling meth				-
			,	and perform duties/ Cer Pp 22. Food Handler/ no un	U				V				Maintain Product Tempe 28. Proper Date Marking	eratui	re	1	
		V	<u> </u>	Рр	-	-					~		29. Thermometers provi	-	*	ed; Chemical/	_
				Safe Water, Reco	Labeling	-			~				Thermal test strips In wic near doo	or / r	eplace if nece	essary	
·				23. Hot and Cold Water 100 in rr	_	-			-				-		, Prerequisite for O	-	
ŀ				24. Required records av destruction); Packaged 1 Commercial		ags; parasite			~	,			30. Food Establishmen Posted	it Per	mit (Current/ insp s	ign posted )	
			1		with Approved Pro				1			1	Utensils, 31. Adequate handwashi		ipment, and Vendin		
		~	,	HACCP plan; Variance processing methods; ma	obtained for specia	lized			~	•			supplied, used	ing ia	ennies. Accessible a	nu property	
				Cons	sumer Advisory				/	·			32. Food and Non-food designed, constructed, an Watch shelving	nd us		e, properly	
		~	,	26. Posting of Consume foods (Disclosure/Remi							~		33. Warewashing Facilit Service sink or curb clea	ties; i		used/	1
				Core Items (1 Poin	nt) Violations Red	uire Corrective	Actio	n Not	t to I	Exce	ed 9(	0 Da	uys or Next Inspection,	Whic	hever Comes First		
O U T		N N O A	C O S	Prevention of	of Food Contamin	ation	R	O U T	J N	N O	N A	C O S	F	Food	Identification		R
1				34. No Evidence of Inse animals See attached		odent/other		_			~	5	41.Original container lab	beling	g (Bulk Food)		Τ
L	1			35. Personal Cleanlines	s/eating, drinking o								]	Physi	ical Facilities		
ŀ	/			36. Wiping Cloths; prop Using spray	perly used and store	d		1					42. Non-Food Contact s See				
	L	/		37. Environmental cont	amination			۷	١				43. Adequate ventilation Wif dark				Ţ
	L			38. Approved thawing r	method				~	,			44. Garbage and Refuse Dumped today				
				-	er Use of Utensils			1					45. Physical facilities ins See				Γ
L				39. Utensils, equipment dried, & handled/ In us					~	,			46. Toilet Facilities; pro	perly	constructed, supplied	1, and clean	
L				40. Single-service & sin and used	ngle-use articles; pro	operly stored				~			47. Other Violations				T
- 1			1				1	1	1	1	1		1				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

	nent Name:	Physical A		City/State:		License/Permit #	Page	Page <u>2</u> of <u>2</u>		
Walgı	eens	North	Goliad TEMPERATURE OBSERVA	Rockwal	I	8932				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F		
Bevera	age coolers									
	40/39/									
	Wif									
	-7/-15									
	Wic									
Milk	dairy Tcs area	40'a								
	Wif	-11								
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT INT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSER		JD.		
Number	NOTED BELOW: temps in F	TADLISHME	INT HAS BEEN MADE. TOUR ATTER	NIION IS DIKE		IE CONDITIONS OBSER	VED AI			
07	•		ods and watch for dented of	cans						
	Dates look good on baby food and formula on floor									
	Break room and wome		-	-						
		-	now which is the old men	's room						
	Equipped with soap ar									
45	Clean under shelving in wic									
	WIF only one light near door									
34	Sweep up dead bugs in back room - minimal - around doors June bugs									
45	Clean under shelving in dry storage									
42	Clean shelving and under in wic and watch sales floor shelving									
Dorright	here		Duin4.			Titles Downer L. Cl.	0			
Received (signature)	See abov	/e	Print:			Title: Person In Charge	Owner			
Inspected		<u> </u>	Print:							
(signature)	See abov Kelly Kirkpo	ıtríck	RS			o 1 •• ••	,			
						Samples: Y N	‡ collecte	ed		