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
Employee health

Date:	Time in:	Time out:	License/Pe		24					Food handlers  Pool managers  Page 1 of 2	2			
03/30/202		3;38	Food  3-Complain			nves	tigot	tion	_	Page of 6  5-CO/Construction 6-Other TOTAL/SCOI				
Establishment Name: Contact			Contact/Owner N	-	4-1	nves	uga	11011		* Number of Repeat Violations:  Vumber of Violations COS:	KE			
Physical Address: Pest con			Valgreens control :						ease	e trap/ waste oil: Follow-up: Yes 3/97/	4			
2911 ridge road		IN = :	kil 2/39/2024	1	Na			Na		No 🗸	_			
Mark the appropria	te points in the OUT box for	r each numbered item	Mark •		propri	iate bo	ox fo	r IN,	NO	olicable COS = corrected on site R = repeat violation W-Watch, NA, COS Mark an in appropriate box for R  ve Action not to exceed 3 days	:h			
O I N N C U N O A C	tus C Time and Temperature for Food Safety R					mplia I	N	N	C					
T	(E. damaga Folyambait)				T T	N O A O Employee Health  12. Management, food employees and conditional employees								
	1.1 roper cooling time and temperature				(	~				knowledge, responsibilities, and reporting				
2. Proper Cold Holding temperature(41°F/ 45°F)  See						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster and policin				
<b>/</b>	3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands						
<b>/</b>	4. Proper cooking time and temperature				(	~				14. Hands cleaned and properly washed/ Gloves used properly No food prep				
	5. Proper reheating procedure for hot holding (165°F in 2					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)								
	6. Time as a Public He Sticking	alth Control; proced	ures & records							<b>Highly Susceptible Populations</b>				
	Ap	oproved Source					•	/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Yumi McClain bluebell									Chemicals				
	8. Food Received at proper temperature  Laser						•	/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
Protection from Contamination			ion			/				18. Toxic substances properly identified, stored and used				
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at Na ppm/temperature					~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	11. Proper disposition of returned, previously served or 20.						20. Approved Sewage/Wastewater Disposal System, proper disposal							
* * * *	Pri	iority Foundatio	on Items (2 Po	ints) vi	olati	ons l	Reau	uire (	Corr	rective Action within 10 days				
0 1 N N 0		•		R			_		_	·	R			
O I N N O A C T S	Demonstration	n of Knowledge/ Pe	ersonnel	R	O U T	I	N	N A	C O S	Food Temperature Control/ Identification	R			
U N O A C	21. Person in charge pri and perform duties/ Ce	resent, demonstration rtified Food Manage	ersonnel n of knowledge, er (CFM)	R	O U	I	N	N A	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R			
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Patrick Furley	Print:	Title: Person In Charge/ Owner Mod
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	•							
Establishment Name: Walgreens 05827		Physical Address:		City/State: Rockwall	License/Permit # Food 5131!	Page <u>2</u> of <u>2</u>		
vvaig	166118 03027	2911 r	idge road Rockwall TEMPERATURE OBSERV		F000 5131!			
Item/Loc	ration	Temp F	Item/Location		/Location	Temp I		
Bev co	oolers		Wif	-8.5				
3	35/38/40:42		7711	0.0				
	Mini melts	-26						
	stomer freezer	1						
C	Cooler area							
	Wic	32/24/28						
		OB	SERVATIONS AND CORREC	TIVE ACTIONS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTI	ENTION IS DIRECTED	TO THE CONDITIONS OBSER	VED AND		
	Dates on formula and	baby foo	d look good					
	Dated look good in ite	ms check	red in canned food area					
	Rest rooms equipped	with soap	and towels and hot water	er 112-118				
46	Need paper towels in	mens roo	om					
	Dates on Tcs foods lo	ok good						
45	Need to clean under s	shelving ir	n wic					
	Dates look good for it	ems chec	cked					
W	Keep an eye on back shelving condition -wood must remain washable							
	Using purell product for shelves etc							
	To provide product us	ed for cle	aning wic					
	Watch for condensation	on in wif -	none observed at insp					
W	Watch for shelving he	ight in wid	And Wif / should be 6 in	ches off floor / to	o c clean under			
42/45	Need to clean floors a	ınd shelvi	ng in both wic/ wif					
	Milk on shelf looks go	od						
Received (signature)	See ahou	/ <u>P</u>	Print:		Title: Person In Charge/	Owner		
Tennin		<del>/ U</del>	Dutate					
Inspected (signature)		atrick	Print:		Samples: V N #	collected		