requi Follow	ireo		of \$50.00 is after 1st		City of	Rock	wa	all		~r		ion Report	222	Allergy po Vomit clea Employee Risk Category	-	ing
Date: 03/1	5/30)21	Time in: 12:58	Time out: 1:39	License/I		31					Est. T		Low	Page <u>1</u> of	2
Purpos Establis			tion: 1-Routine	2-Follow Up	Contact/Owner		4-]	Inve	stiga	atio	n	5-CO/Construction * Number of Repea	_	6-Other	TOTAL/SCO	ORE
Walgr	eens	058			Walgreens	r tuine.	**					✓ Number of Violat	tions C	OS:	1/99/	Ά
Physica Horizon		ess:		Rent	t control : tokil 02/10/21		Hoo Na	od		G Na		e trap :		Follow-up: Yes	1/00/	/ \
	Complia le approj		Status: Out = not in con points in the OUT box for	$\frac{IN}{V} = in c$	empliance N em Mark	$\mathbf{O} = \operatorname{not} \mathbf{O}$ in ap								ite \mathbf{R} = repeat vio k an $$ in appropria	lation W-Wa ate box for R	tch
Complia	anao Sta	atuc	Prior	rity Items (3 I	Points) violation	s Requi		<i>imea</i> ompl				ive Action not to exceed	d 3 day	<i>'S</i>		1
O I U N T	N N O A	C O S		nperature for Fo egrees Fahrenheit		R	O U T	I N	N O	N A		1	Emple	oyee Health		R
	~	,	1. Proper cooling time a	and temperature				~				 Management, food knowledge, responsibil 			employees;	
~			2. Proper Cold Holding	; temperature(41°I	F/ 45°F)			~				13. Proper use of restric eyes, nose, and mouth		d exclusion; No dis	charge from	
-		,	3. Proper Hot Holding to	temperature(135°]	F)			Ľ				Screening at arri		tamination by Han	ds	
		,	4. Proper cooking time a	and temperature				~			1	14. Hands cleaned and	0			
	· /	,	5. Proper reheating proc Hours)	cedure for hot hol	ding (165°F in 2			•	~			15. No bare hand conta alternate method proper				
		,	6. Time as a Public Hea	alth Control; proce	edures & records							Highly	v Susce	ptible Populations		
			An	proved Source						~		16. Pasteurized foods u Pasteurized eggs used v	sed; pro	ohibited food not of	ered	
w 🗸			7. Food and ice obtained good condition, safe, an destruction MacLaine /	d from approved and unadulterated;	parasite					<u> </u>				nemicals		
			8. Food Received at pro	oper temperature						~		17. Food additives; app & Vegetables	proved a	and properly stored;	Washing Fruits	
			Laser thermo t	IO CNECK	ation			~		•		18. Toxic substances pr	roperly	identified, stored an	d used	
			9. Food Separated & pro	rotected, prevented				•					XX /-4	/ Dlam hin a		
		-	10. Food contact surface	es and Returnable								19. Water from approve		:/ Plumbing ce; Plumbing install	ed; proper	
~			Sanitized at <u>Na</u>]					~				backflow device <u>City approvec</u> 20. Approved Sewage/		vater Disposal System	n, proper	
			reconditioned	· 1	5			~				disposal		1 2	· · · ·	
0 I	N N	C		•		Dints) v	0	Ι	N	Ν	С	rrective Action within 1				R
	0 A	0 S	21. Person in charge pre and perform duties/ Cer		ion of knowledge,		U T	N	0	A	O S	27. Proper cooling meth Maintain Product Temp	hod use			
~			Pp 22. Food Handler/ no ur Pp	nauthorized perso	ons/ personnel				~			28. Proper Date Markir				
		<u> </u>	Safe Water, Recor	rdkeeping and F Labeling	ood Package		W	~				29. Thermometers prov Thermal test strips Discussed gettir				.)
>			23. Hot and Cold Water City approved	r available; adequ	ate pressure, safe			<u> </u>						Prerequisite for O		
~			24. Required records av destruction); Packaged I Commercial		k tags; parasite			~				30. Food Establishmer To post	nt Perr	mit (Current/ insp s	ign posted)	
		·	Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for spec	ed Process, and cialized			~				Utensils 31. Adequate handwash supplied, used		pment, and Vendin ilities: Accessible a		
			Cons	sumer Advisory				~				32. Food and Non-food designed, constructed, a Watch shelvin	and use		, properly	T
		1		A 1	or under cooked							33. Warewashing Facil	ities; in	stalled, maintained,	used/	
	~	'	26. Posting of Consume foods (Disclosure/Remit							V		Service sink of curb cle	eaning f	acility provided		
			foods (Disclosure/Remi	inder/Buffet Plate)/ Allergen Label							ys or Next Inspection,		¥ 1.		
O I U N T	N N O A	C O S	foods (Disclosure/Remi	inder/Buffet Plate)/ Allergen Label	e Action R	Not O U T		xcee N O	ed 90 N A	0 Da C O S	ys or Next Inspection ,	Which	¥ 1.		R
UN		0	foods (Disclosure/Remi Core Items (1 Poin Prevention of 34. No Evidence of Inse animals	inder/Buffet Plate nt) <i>Violations R</i> of Food Contami ect contamination	Allergen Label Require Corrective ination , rodent/other		O U	Ι	Ν	Ν	C O	ys or Next Inspection ,	Which Food Io	never <u>C</u> omes First dentification		R
UN		0	foods (Disclosure/Remi Core Items (1 Poin Prevention of 34. No Evidence of Inse animals 35. Personal Cleanliness	inder/Buffet Plate nt) Violations R of Food Contami ect contamination ss/eating, drinking)/ Allergen Label Require Corrective ination , rodent/other ; or tobacco use		O U	I N	Ν	Ν	C O	<i>ays or Next Inspection</i> , 41.Original container la	Which Food Io abeling Physic	ever Comes First dentification (Bulk Food) cal Facilities		R
UN		0	foods (Disclosure/Remi Core Items (1 Poin Prevention of 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop	inder/Buffet Plate at) Violations R of Food Contami ect contamination ss/eating, drinking perly used and sto)/ Allergen Label Require Corrective ination , rodent/other ; or tobacco use		O U T	I N	Ν	Ν	C O	41.Original container la 42. Non-Food Contact : Watch shelving	Which Food I abeling Physic surface:	ever Comes First dentification (Bulk Food) cal Facilities s clean		R
UN		0	foods (Disclosure/Remi Core Items (1 Poin Prevention of 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta Upgrade will a	inder/Buffet Plate nt) <i>Violations R</i> of Food Contami ect contamination ss/eating, drinking perly used and sto tamination address co	Allergen Label Require Corrective ination , rodent/other ; or tobacco use ored	R	O U T	I N	Ν	Ν	C O	41.Original container la 42. Non-Food Contact a Watch shelving 43. Adequate ventilatio Watch	Which Food Id abeling Physic surfaces on and <u>li</u>	ever <u>Comes First</u> dentification (Bulk Food) cal Facilities s clean ighting; designated a	ureas used	R
UN		0	foods (Disclosure/Remi Core Items (1 Poin Prevention of 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta	inder/Buffet Plate nt) <i>Violations R</i> of Food Contami ect contamination ss/eating, drinking perly used and sto tamination address co	Allergen Label Require Corrective ination , rodent/other ; or tobacco use ored	R		I N	Ν	Ν	C O	41.Original container la 42. Non-Food Contact a Watch shelving 43. Adequate ventilatio Watch 44. Garbage and Refuse Watch	Whick Food Id abeling Physic surface: on and <u>li</u> e proper	ever Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a rly disposed; faciliti	reas used es maintained	R
UN		0	foods (Disclosure/Remi Core Items (1 Poin Prevention of 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta Upgrade will a 38. Approved thawing r Prope	inder/Buffet Plate nt) Violations R of Food Contami ect contamination ss/eating, drinking perly used and sto tamination address con method er Use of Utensils)/ Allergen Label Require Corrective ination , rodent/other ; or tobacco use ored ndensation s	R	O U T	I N	Ν	Ν	C O	41.Original container la 42. Non-Food Contact : Watch shelving 43. Adequate ventilatio Watch 44. Garbage and Refuse Watch 45. Physical facilities in See attached	Which Food Id abeling Physic surface: on and <u>li</u> e prope: nstalled	ever <u>Comes First</u> dentification (Bulk Food) :al Facilities s clean ighting; designated a rly disposed; faciliti , maintained, and cl	ureas used es maintained	R
UN		0	foods (Disclosure/Remi Core Items (1 Poin Prevention of 34. No Evidence of Inse animals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta Upgrade will a 38. Approved thawing r	inder/Buffet Plate nt) <i>Violations R</i> of Food Contami ect contamination ss/eating, drinking perly used and sto tamination address co method er Use of Utensils t, & linens; properse	Allergen Label Require Corrective ination , rodent/other ; or tobacco use ored ndensation s rly used, stored, ly used	R		I N	Ν	Ν	C O	41.Original container la 42. Non-Food Contact : Watch shelving 43. Adequate ventilatio Watch 44. Garbage and Refuse Watch 45. Physical facilities in	Which Food Id abeling Physic surface: on and <u>li</u> e prope: nstalled	ever <u>Comes First</u> dentification (Bulk Food) :al Facilities s clean ighting; designated a rly disposed; faciliti , maintained, and cl	ureas used es maintained	R

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Hop Tieu	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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Establishment Name:	Physical Address:		City/State:			License/Permit # Page 2 of 2					
Walgreens	Ridge	/ horizon		Rockwal	1	Food 5131					
Item/Location	Temp F	TEMPERATURE (Item/Location	ODSERVAT	IONS Temp F	Item/Locat	ion	Temp				
Wif	-22										
Wic	29/33										
	OB	SERVATIONS AND C	ORRECTIV	E ACTION	NS						
Item AN INSPECTION OF YOUR ES						IE CONDITIONS OBSER	VED AND				
NOTED BLEOW. All temps i											
Post permit and signa	-	· ·				ulle el et inen					
Checked pull dates or			ner touna	siigntiy	onwe - pu	ulled at insp					
	Hot water at hand sinks in restrooms 100										
J	Clean under shelving in back ro/ watch condition of shelving / paint where needed Getting new compressors etc for wic and wif!										
Upgrade to wic and wi											
			wif								
	This will address all issues with condensation in wif Clean under shelving in wic										
	Watch shelving on sales floor										
	Using alcohol product for community touched surfaces										
Received by: (signature)		Print:				Title: Person In Charge/	Owner				
(signature) See abov Inspected by: (signature) Kelly Kirkpo	t T.	\mathcal{P} rint:									
Earm EH 05 (Bouised 00 2015)	uruk					Samples: Y N #	collected				