re d Foll	q u ow	ir	e d		afte	0.00 is r 1st		(City of I	Roc	kw			sp	ect	tion Report	g	
	Date: Time in: Time out: License/Per 03/21/2023 12:13 1:08 Food												Food Managers Food Handlers Page <u>1</u> of <u>2</u>	<u>}</u>				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SCOF	E			
Establishment Name: Contact/Owner N Walgreens 05827 Walgreens							Name:	ne:					* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control : 2911 ridge road Rentokil 02/17/2023								Hood Grease					ase trap / waste oil : Follow-up: Yes 9/91					
Compliance Status: Out = not in compliance IN = in compliance NO								= not observed NA = not app				10t ap	pplicable $COS = corrected on site R = repeat violation W-Wa$					
Mark the appropriate points in the OUT box for each numbered item Mark √ in appropriate box for IN, NO, NA, COS Priority Items (3 Points) violations Require Immediate Corrective Action											_							
Co O	Compliance Status							R	C	Complian O I N		e Sta			R			
U T	N	0	$ \begin{array}{c c} A & O \\ S \end{array} & (F = degrees Fahrenheit) \end{array} $						U T		0	Α	O S	r				
		~	1. Proper cooling time and temperature								~	•		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
		2. Proper Cold Holding temperature(41°F/ 45°F)												13. Proper use of restriction and exclusion; No discharge from				
	~				See							V				eyes, nose, and mouth No prep to post in common area		
			~		3. Prop	ber Hot Holding	temperature	(135°F)								Preventing Contamination by Hands		
			~		4. Prop	per cooking time	and temper	ature				/	•		14. Hands cleaned and properly washed/ Gloves used properly			
			~		5. Prop Hours)	per reheating pro	cedure for h	ot holding (165°F in 2					~		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)		
			-			e as a Public Hea	alth Control	· procedures	& records					•				
			~		0. 1111			, procedure.				1		1	r	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered		
					Approved Source									~		Pasteurized eggs used when required		
3		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dented cans / sausage package							<u> </u>		<u> </u>	<u> </u>	Chemicals					
	. /				8. Foo	d Received at pro						Γ			,	17. Food additives; approved and properly stored; Washing Fruits	_	
	V				To c	heck								~		& Vegetables		
					Protection from Contamination							~			18. Toxic substances properly identified, stored and used			
				A A	A & protected, prevented during food ge, display, and tasting									Water/ Plumbing				
	~			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature							~	,			19. Water from approved source; Plumbing installed; proper backflow device City approved	i		
	11. Proper disposition of returned, previously served or reconditioned Discarded								20. Approved Sewage/Wastewater Disposal System, prop disposal									
0	I	N	N	С		Pri	iority Fou	ndation I	tems (2 Po	nts) R	violat 0	I	Ν	Ν		prrective Action within 10 days	R	
U T	N	0	A	O S	<u> </u>	Demonstration		0			U T		0	Α	O S			
21. Person in charge present, de and perform duties/ Certified For Pp				rtified Food	Manager (O			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
			od Handler/ no u	no unauthorized persons/ personnel							>		28. Proper Date Marking and disposition No prep					
	Safe Water, Recordkeeping and Food Package Labeling					ackage		V		•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Using laser / add probe					
	~				23. Ho	t and Cold Wate	er available;	adequate pr	essure, safe			1		I		Permit Requirement, Prerequisite for Operation		
	-					quired records av			; parasite				,		Γ	30. Food Establishment Permit (Current/ insp sign posted)		
	V				Cor	ction); Packaged					V					Need 2023		
			~		HACC	Conformance with V mpliance with V P plan; Variance sing methods; ma	ariance, Spo e obtained for	ecialized Pro or specialize	ocess, and d			~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used		
			·			Con	sumer Adv	isory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
			~			sting of Consum Disclosure/Rem					╞	-		~		Wooden shelves in back storage are not washable 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
					Core	Items (1 Poir	nt) <u>Violati</u>	ons Requir	e Corrective	Action	n Not	t to 1	Exce	ed 9	0 Da	ays or Next Inspection , Whichever Comes First		
O U	I N	N O	N A	C O		Prevention				R	O U	I N	Ν		C 0	Food Identification	R	
т 1				S		Evidence of Ins		nation, rode	nt/other		Т		~		S	41.Original container labeling (Bulk Food)		
1					animal 35. Per	s Gap at back	door ss/eating, dr	inking or tol	bacco use	+			-		<u> </u>	Physical Facilities		
	• • •				36. Wi	ping Cloths; pro				+	1					42. Non-Food Contact surfaces clean		
	•	. /			Na	vironmental cont				+			,		┝	43. Adequate ventilation and lighting; designated areas used		
						proved thawing				+			_		┝	44. Garbage and Refuse properly disposed; facilities maintained		
_		V			P						-	1	-		-	45. Physical facilities installed, maintained, and clean		
					30 II+-	Prop ensils, equipmen	er Use of U		ed stored		1					46. Toilet Facilities; properly constructed, supplied, and clean		
	~				dried, a	& handled/ In us	se utensils;	properly use	d		1					Add paper towels 47. Other Violations		
	~				40. Sin and use	ngle-service & sin	ngie-use art	icies, propei	ity stored				~					
		-								1 1		1	1		1	1		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Matt Jones	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:	Physical A		City/State:		License/Permit # Page 2 of 2				
Walg	eens	Ridge		Rockwal	1	Food 5131				
Item/Loc	ation	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locati	on		Temp F		
NonTC	CS Bev	36-33								
	Wic	37/38								
	Wif	3.4								
		OB	SERVATIONS AND CORREC	TIVE ACTION	NS					
Item	AN INSPECTION OF YOUR ES		ENT HAS BEEN MADE. YOUR ATTE			E CONDITIONS OBSERV	VED AN	D		
Number	NOTED BELOW: temps in F									
	Baby formula dates lo									
07	Check for dented cans pulled one progresso vegetable									
07	Watch for packages of sausage and meats with broken seals pulled Johnson's better chedddars									
42/45										
	Prepackaged foods or	-								
34	Gap at bottom of roll d									
32	Wooden shelving in ba	ack room	to be sealed							
	Hot water in rr 108									
Received	hv		Print:			Title: Person In Charge/	Ownor			
(signature)	See abov	/e	1 mit.			marge/	Gwner			
Inspected (signature)	See abov ^{Thy:} Kelly kirkpo	trial	Print:							
		n un				Samples: Y N #	collected	d		
⊦orm EH-06	6 (Revised 09-2015)									