Follow-up fee of \$50.00 is Reference of \$50.00 required after 1 st Followup							Retail Food Establishment Inspection Report City of Rockwall Dut: License/Permit #								First aid kit Allergy policy/training Vomit clean up Employee health Food Managers Food Handlers			
	09/13/2022 12:10 12:42 Food												Pood Ma	1				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						1					n	5-CO/Construction * Number of Repeat V	TOTAL/SCO	RE			
Wa	Walgreens 05827 Walgreens								1				✓ Number of Violation	ns COS:	4/96//	Α		
	Physical Address: Pest control : 2911 ridge road Rentokil 05/2022					Hood Grease Na Na						se trap / waste oil : Follow-up: Yes 4790			`			
Ma	Compliance Status:Out = not in compliance IN = in compliance NO =Mark the appropriate points in the OUT box for each numbered itemMark $$													pplicable COS = corrected O, NA, COS	on site \mathbf{R} = repeat vio Mark an \sqrt{n} in appropri	olation W- Wate ate box for R	ch	
Co	Priority Items (3 Points) violations Re Compliance Status											e <i>Correcti</i> ce Status						
O U T	Î N	I N N C Time and Temperature for Food Safety				R	U	O I U N T	N O	N A	C O S	Employee Health			R			
	s (1 - degrees r tamement) 1. Proper cooling time and temperature					12. Management, food employees and con knowledge, responsibilities, and reporting					employees;	Г						
	2. Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No dist					charge from	-						
	~	See					eyes, nose, and mouth Company policy / at arrival					-						
		3. Proper Hot Holding temperature(135°F)							Preventing Contamination by H									
			~		4. Proper cooking time a	-	(1.650)							14. Hands cleaned and properly washed/ Gloves used proper				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)					(165°F in 2			15. No bare hand contact with ready to eat food alternate method properly followed (APPROV									
	6. Time as a Public Health Control; procedures & records							Highly Susceptible Population						usceptible Populations				
	Approved Source							16. Pasteurized foods used; prohibit Pasteurized eggs used when require						· •	fered	Г		
					7. Food and ice obtained good condition, safe, and destruction Comme								Chemicals					
					8. Food Received at pro					1	T			17. Food additives; approv	ved and properly stored;	Washing Fruits	+	
					Checking							~		& Vegetables				
						from Contamination				/	'			18. Toxic substances prop	erly identified, stored a	nd used		
					9. Food Separated & propreparation, storage, disp			Water/				w	ater/ Plumbing					
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at Na ppm/temperature						~	,			19. Water from approved backflow device City approved						
		~			11. Proper disposition of reconditioned Disca	f returned, previously arded	served or			~	,			20. Approved Sewage/Wa disposal	stewater Disposal Syste	m, proper		
0	I	N	N	C	Prio	ority Foundation	Items (2 Poi	ints) vi R	iolat 0	_			_	rrective Action within 10 d	lays		R	
U T	N	0	A	O S		of Knowledge/ Perso			U T	Ν	N O	A	O S		ature Control/ Identifi	cation		
	~				21. Person in charge pre and perform duties/ Cert Pp					~	,			27. Proper cooling method Maintain Product Tempera		equate to		
	~				22. Food Handler/ no un Pp	nauthorized persons/ p	ersonnel					~		28. Proper Date Marking a	<u>^</u>			
	Safe Water, Recordkeeping and Food Package Labeling						~	,			29. Thermometers provide Thermal test strips Laser / food ther		ted; Chemical/					
	~				23. Hot and Cold Water 100	available; adequate p	ressure, safe								ent, Prerequisite for O	peration		
	~				24. Required records ava destruction); Packaged I Commercial	Food labeled	· •			~				30. Food Establishment Posted	` `			
					25. Compliance with Va		ocess, and							31. Adequate handwashin	g facilities: Accessible a		-	
			~		HACCP plan; Variance processing methods; ma					~	·			supplied, used				
					Cons	sumer Advisory			2					32. Food and Non-food C designed, constructed, and		e, properly		
			~		26. Posting of Consumer foods (Disclosure/Remin							~		Wif floor panel 33. Warewashing Facilitie Service sink or curb clean	s; installed, maintained, ing facility provided	used/		
					Core Items (1 Point	t) Violations Requi	re Corrective							ays or Next Inspection , W	hichever Comes First		Ļ	
O U T	I N	N O	N A	C O S	Prevention o	of Food Contamination	on	R	O U T	Ν	N O	N A	C O S		od Identification		R	
	~				34. No Evidence of Inse animals Watch for flies	s etc						~		41.Original container labe	ling (Bulk Food)			
	~				35. Personal Cleanliness		bacco use								nysical Facilities			
	~				36. Wiping Cloths; prop Not used				1					42. Non-Food Contact sur				
W					37. Environmental conta Watch ice in w	/1†				~				43. Adequate ventilation a	0 0 0			
		~			38. Approved thawing n	nethod				~	'			44. Garbage and Refuse p				
						r Use of Utensils			1		~			45. Physical facilities insta			1	
	~				39. Utensils, equipment, dried, & handled/ In use	e utensils; properly use	ed			~	,			46. Toilet Facilities; prope	erly constructed, supplie	d, and clean		
	~				40. Single-service & sin and used	gle-use articles; prope	erly stored				~			47. Other Violations				

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)

-

	nent Name:	Physical A Pidgo		City/State: Rockwal	1	License/Permit # 5131	Page	Page <u>2</u> of <u>2</u>		
Walgr		Ridge	TEMPERATURE OBSERVA		1					
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F		
Wic To	s foods	37/38								
33/	/34/35 inside									
	Wif	-4.4								
E	Sev coolers	41/41								
			CEDVATIONS AND CODDECT		IS					
Item			SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSE	RVED AN	VD		
Number	NOTED BELOW: temps in F									
	Restrooms equipped with hot water 100 soap and takes									
	Baby formula dates loo	-	oden shelving and clean ι	under shelv	ving who	re needed				
15/32		-	anels / units is begin f to froz		-		d clear	under		
45/42		-			ang loi be		a olcal	runder		
10/12	Watch areas on sales	-								
			or onlowing							
Received (signature)	See ahov	/e	Print:			Title: Person In Charge	e/ Owner			
Inspected	by:	<u> </u>	Print:							
(signature)	^{by:} Kelly kírkpa	ıtríck	'RS			Complex V N	# o-11 ·	.4		
5						Samples: Y N	# collecte	d		