Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 4/16/24		L	9:25 Time out: 1:30			License/Permit # FOOD 5089				7	Food handlers	Page 1	of 2					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					4-Investigation			ation		5-CO/Construction	6-Other TOTAL/SCOR		CORE					
Establishment Name: Contact/Owner : Wal Mart 259 Grocery Jaime Carras								:					Number of Repeat Violations: Number of Violations COS:		10/0	0 /D		
Physical Address: Pest control: 781 E I30 Rockwall, Tx Explain 4/13/24												Follow-up: Yes ✓ No ☐	12/8	0/D				
Ma					Out = not in co points in the OUT box for	mpliance IN = in or each numbered ite	compliance tem	NO Mark '		ot obse					plicable COS = corrected on s x for IN, NO, NA, COS Mar	site \mathbf{R} = repeat vio k an \mathbf{X} in appropriate	lation W= 'e box for R	Watch
Co	Priority Items (3 Points) violation.						violations					e Correct		tive Action not to exceed 3 days				
O U T	I N	N N C O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit)			,	R	ι	J N		A	C O S	Emplo	Employee Health		R			
			<		Proper cooling time and temperature No leftovers					/	•			12. Management, food employ knowledge, responsibilities, ar		employees;		
3					2. Proper Cold Holding temperature(41°F/ 45°F) See					/	,			13. Proper use of restriction are eyes, nose, and mouth	charge from			
			✓		3. Proper Hot Holding temperature(135°F)									Preventing Con	tamination by Han	ıds		
			/		4. Proper cooking time and temperature					/	'	14. Hands cleaned and properly washed/ Gloves used				sed properly		
			/		5. Proper reheating prod Hours)	cedure for hot ho	olding (165	°F in 2			/	,	П		15. No bare hand contact with alternate method properly follo)
	~				6. Time as a Public Hea	alth Control; proc	cedures &	records			Gloves Highly Susceptible Populations							
					Ap	proved Source					16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required				fered			
3 6				'	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart Disb										Chemicals			
	/				8. Food Received at pro		;				/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fru	its
						ı from Contamir	nation				~)			Pro max 18. Toxic substances properly Stored low	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	g								Water	r/ Plumbing		
	~				10. Food contact surfac Sanitized at <u>200</u>			ed and			/				19. Water from approved sour backflow device City approved	-		
	/				11. Proper disposition of reconditioned Disc	of returned, previo	iously serve	ed or			/	,			20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
											_	-		_				
					Pri	ority Founda	tion Iten	ns (2 Po			_	_			rective Action within 10 days			
O U T	I N	N O	N A	C O S		ority Founda of Knowledge/		`	ints) R	ī) I	Req N O	N A	Corr C O S	· ·	e Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mitch Seton	Print: Mitch Seton	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: part 259 Grocery	Physical A		City/State: Rockwal	II. Tx	License/Permit # Page FOOD 5089	2 of 2			
1100	Lart 200 Girosory	7012	TEMPERATURE OBSERVAT		,	. 552 5555				
Item/Loc		Temp	Item/Location	Temp	Item/Loca		Temp			
WIC p	roduce amb	45	Grocery WIF	17	Sour cream biscuits		34-37			
Straw	berry for reference	46	Dairy WIC	40	Dairy bunker		37			
	Spinach	45	Dog food cooler	38	Cheese wall		37-39			
Onlin	e grocery coolers		Beer/wine wall		Frozen icecream/bread		4-8			
4	1,40,41,41		45,44,36,38,34		Frozen breakfast/entree		7-10			
Onlir	ne grocery WIC	40	Hot dog, chix, pot salad bunke	r	Frozen pizza/snacks		10-17			
Onlir	ne grocery WIF	2.4	34,39,40,36		Frozen potatoe/veggies		10-15			
Lun	ch meat WIC	40	Yogurt, bacon eggs	38-40			37-40			
		OI	SERVATIONS AND CORRECTIV							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND			
42/45	Mop sink needs detail	cleaning	, surrounding walls and floo	r						
	Hand sink equipped gr	eater tha	an 105							
	3comp sink not set up,	153, qu	at sani 200ppm (produce) n	ot using	station at	t this				
	Pro max test strips ava	ailable, r	o chemical as produce not	being cu	t in hous	e at this time				
2	WIC produce amb tem	p, 45, ne	eed to discard cut tcs produ	ce or mai	nufacture	specs of 41 and colde	er			
42	Online grocery WIC, no									
37			densation buildup on side							
45			IF ceiling in front of side un	<u> </u>						
45	,		underneath shelves and are							
32 7/cos			g signs of age and oxidation unmarked can of corn no la			•				
17005			heckout lanes non tcs produ			ioken all discarded				
			narked in which country of o		<u> </u>					
42			wing on top of ceiling, need		asap					
7			ding, enfamil gentlease disc			nted				
W	·		many frequencies of requir				ilable			
W	To address ice on floo	r at door	of Grocery WIF			-				
37	To address frozen con-	densatio	n around fan boxes/ceiling i	n icecrea	ım merch	nandizers				
45	To clean floors in Dairy	wic, spi	lled milk around milk pallets	1						
Received (signature)		'e	See abo	ove		Title: Person In Charge/ Owner	•			
Inspected			Print:							
(signature)	(Revised 09-2015)	ST	Richard	Hill		Samples: Y N # collect	ed			