

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

Date: <b>10/17/2022</b>	Time in: <b>9:00</b>	Time out: <b>2:30</b>	License/Permit # <b>FOOD 5089</b>	Food handlers All internal	Food managers <b>3</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection:  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  TOTAL/SCORE

Establishment Name: <b>Walmart 259 Grocery</b>	Contact/Owner Name: <b>Walmart</b>	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	<b>12/88/B</b>
Physical Address: I-30	Pest control : Ecolab 10/10/2022	Hood Deli	Grease trap/ waste oil: Les June 2022 2-1000 gals / 800 gals oil
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
						✓					
W						✓					
			✓			<b>Preventing Contamination by Hands</b>					
			✓			✓					
			✓					✓			
		✓				<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>									✓		
3				✓		<b>Chemicals</b>					
	✓								✓		
<b>Protection from Contamination</b>						✓					
3						<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2					
	✓							✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						W					
	✓					✓					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W								✓			
	✓					<b>Physical Facilities</b>					
	✓					1					
1						✓					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
	✓					✓					
								✓			

**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (Printed) <b>Nikole Williams</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b> <b>Coach</b>
<b>Inspected by:</b> (signature) <i>Kelly kirkpatrick</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

**#27. Produce wic 45F. Unit is frozen up / internal 43 F - Apple non Tcs**

Establishment Name: <b>Walmart 259 grocery</b>	Physical Address: <b>I- 30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 5089</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Juice wall	37/39	Frozen Bunkers	14-15/10/6	Sour cream / biscuit wall	39-41
Produce wet wall	37-40	HTT but what was pulled		Egg wall	38/42
Salad wall 39-38/41		97 wall		Bacon and yogurt 35/36	37-41
Berry island	38/40/34	dairy bunker		Tea end cap	
Cut wall	37/39/40	36/37/38/39/41		Old Meat prep room	43/45
Harvest mode	37	Dog food	37	Wif	
Wif floor cases		Dairy bunker	36-41	Online Wif	-8
8/15/10/10/5/4 /3.9/	6/7/10	Dairy wic	37/39	Wic Online ambient (product 41)	45-47

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Cool labeling Is either sticker, packaging or small sign
W	One kind of squash is missing label - peppers and tomatillo
W	Watch for out of date naked juice / Oct 10 and august
32 /42	To address rusty shelving where needed and clean under product shelving where needed on produce Wall
	No cutting of produce done on site anymore
W	Watch dates on fruit snacks packs out of date
37	Ice issue Frozen customer case around twin pops section
37	Frost issue in pizza area of floor freezer cases - doors sticking and rain drop / door to Totinos pizza is sticking open
07	Pulled two boxes of fish that were damaged and had spills and one clave of fish sticks not frozen per label
07	Need to have stockers better organize units and watch for broken seals and avoid over stocking
42	Shelving to be cleaned on 97 wall
07	Several packages of sausages found without seal
07	Smithfield ham discolored and one package open
07	97 wall to be checked for more out of date or unsound protect
07/09	Pulled many packages that were not sealed at the ends of the package as well - opened
	Found rotation issues and out of date product on 97 wall
	Avoid Over stocking All cases
07	Pulled 2 baby formula can dented /
	Stickers on Plastic flaps into dairy wic make it difficult to clean
45	Watch spills in dairy wic / watch egg storage / water in front of yogurt units and milks and dust on cases / clean inside yogurt cases
45	Clean under pallets in back room storage
W	Avoid storing salads in meat prep room and only 45-47 .... only out of date spinach
37/39 /42/45	Food small Wif missing fan guard unit is frozen /Ice around doors and need to clean
42/45/	Online Wif to clean floor /watch plastic flaps / borderline
02	Upright on line units defrost /,41-42 barely ????? Wic for produce is borderline and is frozen up holding 43/45
42/45	Hot water in prep room 112,/sink sanitizer 200 ppm / generalCleaning in room
37 /39 42/45	Large wic - ice around door and need deep cleaning and unit is frozen up temps 12-16 F ice cream is softening t
	Restrooms in rear hot water temps 100 in Womens / unable to check mens or family

<b>Received by:</b> (signature)	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

Form EH-06 (Revised 09-2015)