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
Allergy policy/training Vomit clean up Employee health
Employee health

	Date: Time in: Time out: 2:30			License/Permit # FOOD 5089				)			Food handlers All internal 3 Page 1 of 2			
				tion: 1-Routine	2-Follow U		Complaint		4-In	vestig	atior	1	5-CO/Construction 6-Other TOTAL/SCOI	RE
	lishm nart			ne: Irocery		Walmar	Owner Nam rt	ne:					* Number of Repeat Violations: ✓ Number of Violations COS:	<b>/</b> D
Physical Address: I-30 Pest control: Ecolab 10/10/20			2022		lood eli				e trap/ waste oil: Follow-up: Yes 🗸 12/88/	В				
1-30	Com	pliar	nce S	Status: Out = not in c	$\frac{1}{\text{ompliance}} = \frac{1}{\text{IN}} = \frac{1}{\text{IN}}$		NO =		-	N			plicable COS = corrected on site R = repeat violation W-Water	ch
Mark	the ap	prop	riate	points in the <b>OUT</b> box for	or each numbered i	item	Mark 🗸	in appr	opriat	e box	for IN	, NO	NA, COS Mark an in appropriate box for R	
Comp	liance	Stat	tus	Pri	ority Items (3	9 Points) via	otations Ke	quire		<i>eaiate</i> plianc	e Sta		ive Action not to exceed 3 days	
O I U N T	O	N A	C O S		mperature for F degrees Fahrenhe		R		O I U N		N A	o s	Employee Health	R
1			5	1. Proper cooling time				1 1	1			3	12. Management, food employees and conditional employees;	
									V				knowledge, responsibilities, and reporting	
w				2. Proper Cold Holdin See 27	g temperature(41	1°F/ 45°F)			v				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		•		3. Proper Hot Holding	temperature(135	5°F)		1					Post at hand sink / policy in practice  Preventing Contamination by Hands	
		•		4. Proper cooking time	e and temperature	re		1		/			14. Hands cleaned and properly washed/ Gloves used properly	
		•		5. Proper reheating pro	ocedure for hot h	olding (165°I	F in 2	┨╏					15. No bare hand contact with ready to eat foods or approved	-
		~		Hours)						~			alternate method properly followed (APPROVED Y N )  Gloves if needed - no prep	
	~			6. Time as a Public He	ealth Control; pro	ocedures & re	records						Highly Susceptible Populations	
				Δ.	pproved Source			i i	Т				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and ice obtain			ad in	4	$\perp$				1 asteurized eggs used when required	
3			/	good condition, safe, a	and unadulterated	d; parasite							Chemicals	
				destruction Seals a										
V				8. Food Received at pr Confirmed received			-40.5				/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					n from Contami		10.0	1 1	•				Not washing anymore  18. Toxic substances properly identified, stored and used	1
				9. Food Separated & p			od	1					Watch	
3				preparation, storage, d Packages open on variou	ıs deli meat								Water/ Plumbing	
\ \				10. Food contact surfa Sanitized at 200	ces and Returnab ppm/temperatur	bles ; Cleaned re	d and		V				19. Water from approved source; Plumbing installed; proper backflow device	
H				11. Proper disposition	of returned, prev	viously served	d or	1	ľ			-1	City approved 20. Approved Sewage/Wastewater Disposal System, proper	-
	•			reconditioned Disc	carded				V				disposal	
				D <sub>r</sub>	iority Founda	ation Item	~ (2 Dai-4	~) ·	latior	s Rec	nuire	Cor	rective Action within 10 days	
0 1	N	N	С	11	101105 1 001101	ation Items		_					Tours House will be days	D
O I U N	N O	N A	C O S		on of Knowledge		S (2 Point	_	O I U N T	N	N	C O S	Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

## **City of Rockwall**

Received by: Nikole Williams	Print:	Title: Person In Charge/ Owner Coach
Inspected by: Kelly kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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

-			it is frozen up / inte		• •			
	ment Name: nart 259 grocery	Physical A		City/State: Rockwal		2 of 2		
TEMPERATURE OBSERVATIONS           Item/Location         Temp F         Item/Location         Temp F         Item/Location         Temp								
Juice v						Temp F		
-	duce wet wall		Frozen Bunkers  HTT but what was pulle	-	Sour cream / biscuit wall	39-41		
	d wall 39-38/41	37-40		u	Egg wall			
			97 wall		Bacon and yogurt 35/36	37-41		
E	Berry island	38/40/34	dairy bunker		Tea end cap			
	Cut wall	37/39/40	36/37/38/39/41		Old Meat prep room 43/4			
Ha	arvest mode	37	Dog food	37	Wif			
Wi	if 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		
T.	T		SERVATIONS AND CORRECTI					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED AT	ND		
	Cool labeling Is either	sticker, p	ackaging or small sign					
W	One kind of squash is	missing I	abel - peppers and tomatil	0				
W	Watch for out of date i	naked juid	ce / Oct 10 and august					
32 /42	To address rusty shelv	ing where	needed and clean under p	roduct sh	elving where needed on produce	e Wall		
	No cutting of produce	done on	site anymore					
W	Watch dates on fruit	nacks pa	cks out of date					
37	Ice issue Frozen cust	omer cas	se around twin pops sectio	n				
37	Frost issue in pizza area	of floor fr	eezer cases - doors sticking a	and rain dr	op / door to Totinos pizza is stickir	ng open		
07	Pulled two boxes of fis	h that we	re damaged and had spills	and one	clave of fish sticks not frozen pe	er label		
07	Need to have stockers	better c	rganize units and watch for	or broken	seals and avoid over stocking			
42	Shelving to be cleane	d on 97	wall					
07	Several packages of s	ausages	found without seal					
07	Smithfield ham discold	red and	one package open					
07	97 wall to be checked	for mor	e out of date or unsound p	rotect				
07/09	Pulled many packages	s that we	e not sealed at the ends o	f the pack	age as well - opened			
	Found rotation issues	and out o	of date product on 97 wall					
	Avoid Over stocking A	II cases						
07	Pulled 2 baby formula	can den	ted /					
	Stickers on Plastic flag	os into da	iry wic make it difficult to c	lean				
45	Watch spills in dairy wic / w	atch egg sto	orage / water in front of yogurt ur	its and milk	s and dust on cases / clean inside yogu	ırt 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	r o d d e main e me e							
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							
		water ter	nps 100 in Womens / unab	le to chec	-			
Received (signature)			Print:		Title: Person In Charge/ Owner			
Inspected (signature)		trick	Print:					
	6 (Revised 09-2015)		, 30		Samples: Y N # collected	ed		