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: 04/13/2022	Time in:	Time out: 4:42	License/Per Food		2				Food Managers Food Handlers All internal 6 Page 1 of _				
	etion: 10.47	2-Follow Up	3-Complain			estia	ation	n l	5-CO/Construction 6-Other TOTAL/SCO				
Establishment Name:			Contact/Owner Name:					1	* Number of Repeat Violations:				
Walmart 259 Bakery Physical Address:			almart	11	1		LC		Number of Violations COS: 8/92//				
I-30		See groo				Hood Grease 03/2022 See groo			c trup :				
Compliance	Status: Out = not in c e points in the OUT box for	compliance IN = in comp	110	not obse					plicable COS = corrected on site R = repeat violation W-Wate				
Mark the appropriate					_				D, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days				
Compliance Status					Comp	lianc	e Sta	tus					
O I N N C O A O S	O A O Time and Temperature for Food Safety				O I U N T	N O	N A	C O S	Employee Health				
	1. Proper cooling time and temperature							Б	12. Management, food employees and conditional employees;				
					V				knowledge, responsibilities, and reporting				
2. Proper Cold Holding temperature(41°F/ 45°F)						•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	2 Proper Het Helding town and true (125 PF)						Posting now needed at hand sink						
	3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands							
'	4. Proper cooking time				~				14. Hands cleaned and properly washed/ Gloves used properly				
	5. Proper reheating pro Hours)	ocedure for hot holding	g (165°F in 2				/		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.				
	6. Time as a Public Ho	ealth Control; procedur	es & records										
		, F		_					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
	A	pproved Source					~		Pasteurized eggs used when required				
		ned from approved sour							No full baking / only finishing				
	good condition, safe, a destruction	and unadulterated; para	site						Chemicals				
	8. Food Received at p	roper temperature							17. Food additives; approved and properly stored; Washing Fruits				
	At receiving	F			~				& Vegetables Water				
	Protectio	on from Contaminatio	n	V	v 🗸	,			18. Toxic substances properly identified, stored and used				
	Food Separated & protected, prevented during food				• •				Watch careless storage of spray bottles				
	preparation, storage, d	lisplay, and tasting							Water/ Plumbing				
	10. Food contact surfa	nces and Returnables ; (Cleaned and			,		l	19. Water from approved source; Plumbing installed; proper backflow device				
	Sanitized at 200 ppm/temperature 160 SR 11. Proper disposition of returned, previously served or							1	City approved 20. Approved Sewage/Wastewater Disposal System, proper				
	reconditioned	of feturiled, previously	served or		~				disposal				
	Pı	riority Foundation	Items (2 Poin	nts) viola	ation	s Rea	uire	Cor	rective Action within 10 days				
O I N N C U N O A O		on of Knowledge/ Pers		R	O I U N	N		C	Food Temperature Control/ Identification				
T		present, demonstration of			Т			S	•				
		ertified Food Manager			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no	unauthorized persons/ j	personnel			/			28. Proper Date Marking and disposition				
	All employees internal Safe Water, Recordkeeping and Food Package								29. Thermometers provided, accurate, and calibrated; Chemical/				
	Labeling								Thermal test strips Spark system				
	23. Hot and Cold Wat	er available; adequate p	pressure, safe						Permit Requirement, Prerequisite for Operation				
	24. Required records a destruction); Packaged	available (shellstock tag	gs; parasite			,			30. Food Establishment Permit (Current/ insp sign posted)				
	Included			_					Posted				
		with Approved Proce Variance, Specialized F			Т				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
		ce obtained for specialize nanufacturer instruction		2	2				Supplied, used One hand sink needs towels etc				
		nsumer Advisory		_					32. Food and Non-food Contact surfaces cleanable, properly				
	Co	nsumer Advisory		2	2				designed, constructed, and used				
		ner Advisories; raw or							See 33. Warewashing Facilities; installed, maintained, used/				
	foods (Disclosure/Rer On baked goods /	minder/Buffet Plate)/ A allergy posting	llergen Label		~				Service sink or curb cleaning facility provided Confirmed				
	Core Items (1 Poi	int) Violations Requ	ire Corrective A				_	_	ys or Next Inspection , Whichever Comes First				
O I N N C U N O A O T S	Prevention	n of Food Contaminat		1	O I U N T	N O	N A	C O	Food Identification				
W		sect contamination, roo	lent/other		1	/		S	41.Original container labeling (Bulk Food)				
	animals Watch for fl 35. Personal Cleanline	ies ess/eating, drinking or t	obacco use						Physical Facilities				
	36. Wiping Cloths; pro	operly used and stored		$\dashv \vdash$	T	Τ			42. Non-Food Contact surfaces clean				
	Using spray b	otties		_ 1		_			See 43. Adequate ventilation and lighting; designated areas used				
1	37. Environmental con			⅃	/				Watch				
	38. Approved thawing Pull thaw at roo	om temp			1				44. Garbage and Refuse properly disposed; facilities maintained Watch				
	Proj	per Use of Utensils		1					45. Physical facilities installed, maintained, and clean See				
1	, Y Y	nt, & linens; properly use utensils; properly use				,			46. Toilet Facilities; properly constructed, supplied, and clean				
1	·			4					47. Othor Violation				
	40. Single-service & s and used	single-use articles; prop	erry stored			/			47. Other Violations				
	1			1 1	- 1	1	1 1	1 I					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Signature Carrasco	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Walmart 259 bakery		Physical Address:			ity/State: Rockwall	License/Permit # Page 2 of 2	
			TEMPERATUR	RE OBSERVAT	IONS		
Item/Location		Temp F	Item/Location		Temp F Item/I	<u>Location</u>	Temp F
Wif		7					
\\/: ₀		20'0					
Wic		30's					
Cake freezer		-5.7					
Cake cooler		35.8					
Che	ese cake cooler	40's					
		OF	SERVATIONS AND	CORRECTIV	E ACTIONS		1
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE	. YOUR ATTENTI	ON IS DIRECTED T	O THE CONDITIONS OBSE	ERVED AND
37	Bakery Wif in hallway - ice	around doc	or to address and a	dress ice drinn	ing from nines in	hack and small amoun	t around fan boy
31	Need paper towels at				mig irom pipes in	baok and small amoun	t drodrid lair box
32	To replace badly coate						
39	Appears to be time to	•					
42/45	Clean area around ma		ioriiria de iiric				
45	Ceiling missing tiles -		n enrinkler evet				
45	Hot water at hand sinl		ni spririkier syst	CIII			
45	Clean flooring in both		vif				
70	Watch for ice in wif	wio aria v	VII				
	Sanitizer at sink 200 p	nm					
	Hot water at front han	•	<u> </u>				
45	Dust air vents where r		<u> </u>				
42/45	GeneralDetailed clear		kerv area neede				
42	Clean inside cabinets		nory area riceae	<u> </u>			
	Confirmed SR 160 usi		o label				
	No self service anymo			ahels			
	Lemon meringue pies		•		oom tempAnd	held at room temp	
	No indication on labeli		1704 1102011 4114	thatroa at re	Join tomp, and	Tiola at room tomp	
	Watch location of bug						
Received	by:		Print:			Title: Person In Charg	ge/ Owner
(signature)	See abov	/e					
Inspected	See abou		Print:				
(signature)	Kelly Kírkpa	utríck	$ \mathcal{RS} $			G 1 X	ш11 1
	- (Samples: Y N	# collected