	\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Image: City of RockwallCity of RockwallImage: City of RockwallImage: City of Rockwall																			
Date: Time in: Time out: License/Per 04/13/2022 10:47 4:42 Food													Food handlers Food Managers Page 2 of 2	2						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							laint	nt 4-Investigation 5-C				tior	a	5-CO/Construction 6-Other TOTAL/SCOR	E					
Establishment Name: Contact/Owner M Walmart 259 deli Walmart								r Nam							* Number of Repeat Violations: ✓ Number of Violations COS:	•				
Physical Address: Pest control : I-30 See grocery									Hoo 03/20					se trap : Follow-up: Yes A 8/92/A	۱ _					
Compliance Status: Out = not in compliance IN = in compliance NC							NO=1 k√i							pplicable $COS = corrected on site R = repeat violation W- Watch O, NA, COS Mark an in appropriate box for R$	h					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											tive Action not to exceed 3 days									
O U T	I N							R		O U T	I N	Employee Health	R							
	~				1. Proper cooling time a Blast chiller				~		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
	$\left \right $	-	\square	$ \begin{bmatrix} - \end{bmatrix} $	2. Proper Cold Holding	temperature(41°F	∛ 45°F) ded In hunkr	vr	-	$\left + \right $					13. Proper use of restriction and exclusion; No discharge from					
3	$\left \right $	\square	$\vdash \downarrow$		3. Proper Hot Holding to	2. Proper Cold Holding temperature(41°F/45°F) Turkey dates 4/11/22 50's discarded In bunker					<u> </u>				eyes, nose, and mouth Discussed having at hand sinks now					
3	$\left \right $		⊢┥		3. Proper Hot Holding temperature(135°F) Gravy see temp 4. Proper cooking time and temperature				-	H			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly							
	+		\vdash	\vdash	 4. Proper cooking time and temperature Spark logged 5. Proper reheating procedure for hot holding (165°F in 2 					H		-	15. No bare hand contact with ready to eat foods or approved							
			\square		Hours) 6. Time as a Public Hea	-1th Control proce	- turne & record				~		alternate method properly followed (APPROVED YN) Gloves							
		~	ப		Prep only	ilth Control, proce	dures & records	,			_		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered							
		Approved Source										Pasteurized eggs used when required	I							
					7. Food and ice obtained good condition, safe, an destruction							Chemicals								
	~				8. Food Received at pro At receiving	oper temperature			1	Π,	~		Τ		17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
╞					, , , , , , , , , , , , , , , , , , ,	n from Contamina	ation			w	·		+		Water 18. Toxic substances properly identified, stored and used Water placement of large chemical bettle board to three comp	 '				
	~	9. Food Separated & protected, prevented during food								Watch placement of large chemical bottle board to thre Water/ Plumbing										
	~				10. Food contact surface Sanitized at <u>200</u>			w	~				19. Water from approved source; Plumbing installed; proper backflow device City approved / check for leaks at sinks							
	ſ	~			11. Proper disposition o reconditioned Disca	of returned, previous arded	usly served or			1	~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
							ion Items (2]	Points R	<i>.</i>			-			rrective Action within 10 days	n				
O U T	I N	N O	N A	C O S		n of Knowledge/ F				O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R				
	~				21. Person in charge pre and perform duties/ Cer			,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	I				
╞	~		i T		22. Food Handler/ no ur All employees areas		ns/ personnel		-		~		+		28. Proper Date Marking and disposition using 6					
	Safe Water, Recordkeeping and Food Packa				ood Package			<u>ا</u>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	. <u></u>						
	23. Hot				23. Hot and Cold Water	Labeling . Hot and Cold Water available; adequate pressure, safe							Spark system Permit Requirement, Prerequisite for Operation							
┝		24. Required records available (shellstock tags; parasite				-	-				Т		30. Food Establishment Permit (Current/ insp sign posted)							
		destruction); Packaged Food labeled With ingredients Conformance with Approved Procedures											Posted at front of store Utensils, Equipment, and Vending							
					25. Compliance with Va HACCP plan; Variance	ariance, Specialize	ed Process, and								31. Adequate handwashing facilities: Accessible and properly supplied, used					
					processing methods; ma	anufacturer instruc					~			Щ	Equipped using micro wipes for paper towels	L				
					Cons	sumer Advisory				w					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	I				
					26. Posting of Consume foods (Disclosure/Remi					H	~		+		Watch h condition of utensils et. 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Posting								ction Not to Exceed 90 Days or Next Inspection , Whichever Comes First						Equipped					
O U	I N	N O	N A	C O		of Food Contami		R		O U	IO EX	N O	N A	C O		R				
Т	~		\square	S	34. No Evidence of Inse					Т		~	-	S	41.Original container labeling (Bulk Food)					
				\square	animals Watch 35. Personal Cleanliness	ss/eating, drinking	or tobacco use	\square	-						Physical Facilities					
				1	36. Wiping Cloths; prop Not using buck	perly used and stor	red		-	w		Τ			42. Non-Food Contact surfaces clean					
1	[]				37. Environmental conta	tamination		+	1		~				43. Adequate ventilation and lighting; designated areas used Watch	. <u></u>				
		~			38. Approved thawing n						~				44. Garbage and Refuse properly disposed; facilities maintained Watch lids placement discussed 45. Physical facilities installed, maintained, and clean					
					-	er Use of Utensils				1						-				
	~				39. Utensils, equipment dried, & handled/ In use						~			1	46. Toilet Facilities; properly constructed, supplied, and clean See grocery	n				
	~				40. Single-service & sin and used	ngle-use articles; p	roperly stored					~			47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jaime Carrasco	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Walmart 259	deli	Physical A		City/State: Rockwa	I	License/Permit # Page 2 of 2		<u>2</u> of <u>2</u>				
Item/Location		Temp F	TEMPERATURE OBSERVA Item/Location		There /T. and there		Town F					
Rotisserie in P	NS area	<u>Temp r</u>		<u>Temp F</u>	Item/Location		Dent	Temp F				
			Rotisserie chicke	139-271	_	icken from meat l	Dept	33				
Chicker			Hot holding		Steam table							
135/135/13			Potato salad wa		Mac / wings			163/178				
Sliced me				41	Gravy /corn			122/154				
Turk	key	54	Pizza wall	<u>30's</u>	Fres	sh meat cas	se	33/32				
Other	areas	40-44	Wic ambient	36/37	Turkey			34				
Islan	der		Wif	-1.5								
34-	41											
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temps F												
· · · ·	Watch placement of chickens in hot holding unit areas near opening are colder											
	Using tphc for popcorn chicken / corn dog/ egg roll											
	Allergy posting at place of order											
	Checking dates daily											
Hot water 112 at three comp and at hand sink Sanitizer in spray bottles 200 ppM / sink -200 ppm												
	g water in fron	•										
	-		also floor chipping									
	probe used w		11 0									
45 General	detailedClear	ning need	led under cooking equipme	ent								
Brown p	ortion cup for	fries is w	r s every 30 mins									
Gravy is	at 119-122 - 1	to addres	s hot holding									
Using zi	p loc bags aft	er taking	meats and cheeses out of	original p	ackaging							
	Follow up on deli bunker Ambient temps 50's - internal food temps 44-51s (checked 3) thermo in unit											
ls readi	Is reading 31.4											
Received by:	o ahai		Print:			Title: Person In Charge/	Owner					
Inspected by:			Print:									
(signature) Kel	e abov ly kírkpa	itríck	$\langle \mathcal{RS} $			Samples: Y N #	collecte	•d				
Form EH-06 (Revised 09-			I			Samples. I IN #	concett	ni.				