\$50.00 fee for 2nd Followup if needed

Retail Food Establishment Inspection Report

City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: 10/17/2022		22	Time in:	Time out: License/Permit Food 50									Food handlers Food managers Page 1		2_		
	10/17/2022 8:00 2:30 F000 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							gatio	on	5-CO/Construction	tion 6-Other TOTAL		ORE				
Establishment Name: Walmart 259 deli Walmart												* Number of Repeat Violat ✓ Number of Violations CO	olations:				
Physical Address: Pest control:											e trap/ waste oil	Follow-up: Yes	4/96/	Ά			
782 E I-30 See grocery Compliance Status: Out = not in compliance IN = in compliance No.							NO - n	_		/2022	-	See gro	plicable COS = corrected on s	No D = report viol	lation W/ W/s	4 a la	
Mark the appropriate points in the OUT box for each numbered item Mark in appropriate											te box	for I	N, NO	, NA, COS Marl	k an 🗸 in appropria	lation W-Wa ate box for R	tcn
Priority Items (3 Points) violations Compliance Status								ons Req	<i>uire</i>		<i>nedia</i> mpliar			ive Action not to exceed 3 day	28		
O U T	I N	N O	N A	C O S						O I N N C U N O A O Employee Health					oyee Health		R
1				· o	1. Proper cooling time		ľ				3	12. Management, food employ knowledge, responsibilities, an	employees;				
					2. Proper Cold Holding		-	'				13. Proper use of restriction an	aharga fram				
	~				See			•				eyes, nose, and mouth To post at hand sink	id exclusion, tvo disc	marge nom			
	/				3. Proper Hot Holding						_	•	tamination by Han	ds			
	-	/			Proper cooking time and temperature Using spark and blue tooth				ľ		/		Т	14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
		•			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				-					15. No bare hand contact with			
	_				6. Time as a Public Hea	ls	-					alternate method properly followed (APPROVED YN.					
					Time labels for various	and Control, proce			-			_	1	Highly Susce 16. Pasteurized foods used; pro	ered		
					Ap	oproved Source					/			Pasteurized eggs used when re			
Ī					7. Food and ice obtaine good condition, safe, ar										amiar I		
					destruction Watch										nemicals		
					8. Food Received at pro At receiving	oper temperature								17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
					,	n from Contamina	ation		-					Water if needed 18. Toxic substances properly	identified, stored and	d used	
					9. Food Separated & pr												
					preparation, storage, di	1 7	GI 1								·/ Plumbing		
					10. Food contact surfact Sanitized at 200		s; Cleaned and			•	/			19. Water from approved source backflow device City inspected	ce; Plumbing installe	ed; proper	
(- 1	11. Proper disposition of returned, previously served or						L					20. Approved Sewage/Wastewater Disposal System, proper				
	_	~													vater Disposal System	n, proper	
		~			reconditioned Disc	arded		Points) vio	latio	nne R) Panin	re Cor	disposal		n, proper	
OU	I N	N O	N A	COO	reconditioned Disc	arded	ion Items (2	Points) vio	O U	ons Ro	N	N C	disposal rective Action within 10 days			R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: nart 259 deli	Physical A		City/State: Rockwal	<u> </u>	License/Permit # 5064	Page	e <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT				,					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	ation		Temp 1				
Wic ar	mbient prepacked	38-40	Lunch meat slicing case)	Rot	isserie at	pos					
	Wif	-7	Meats /.cheese	34/36/39								
	Hot case		Sliced meat bunker	35-48								
Ma	ac / peppers	181/145	Rounder									
Chick	en tenders / wings	174/136	34/36/38/49									
Ro	tisserie case	146	Wall pizza-	39-31								
			Wall salads	38-40								
			SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	TED TO TH	HE CONDITIONS OBS	ERVED A	ND				
42/45	Clean inside wic behi	nd shelvi	ng units in main cooler shar	ed with s	tore							
	Clean inside wic behind shelving units in main cooler shared with store Hot water in back prep 100 at hand sink											
W	Need paper towels at back handsink - micro fiber											
	Watch condition of cart											
	Hot water at three con	npn123,										
	Sanitizer at 200Ppm											
45	Water on floor near do	or in wic	to address									
32	Address any and all ru	ısty shelv	ring in wic etc									
45	Flooring into Wif is chipped and ice accumulation as well											
	Sanitizing slicers after each use and breaking down for full wash every 4 hrs											
	Blast chiller used to cool down chicken etc											
	•	park thermo attached to blue tooth and hand held used										
	Sanitizer in spray bottle 200 ppm											
	Using tphc for hot food											
	Watch stickers on plas	stic flaps	into coolers									
Received (signature)		/e	Print:			Title: Person In Char	rge/ Owne	r				
Inspected	l by:		Print:									
(signature)	Kelly kírkpo	ıtrick	\mathcal{RS}			Samples: Y N	# collec	ted				