

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: 04/13/2022	Time in: 10:47	Time out: 4:42	License/Permit # Food 5089	Food handlers 40	Food managers 6	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Walmart 259 grocery	Contact/Owner Name: Walmart	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: I-30	Pest control : Ecolab 03/08/2022	Hood Na	Grease trap : Les 2000 03/09/2022	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
			✓			Preventing Contamination by Hands					
			✓			✓					
			✓					✓			
I-30		✓				Highly Susceptible Populations					
Approved Source									✓		
W				✓		Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓					Water/ Plumbing					
W	✓					✓					
				✓		✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

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
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
	✓										
	✓										

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Frozen food vault	5.6	97 wall		Dairy wic	30's
Emergency wic	35/36	37/48/39/40		Biscuit wall	
New online Wif	-11	Hot dog area top shelf only	48/49		
Online wic new	32	Cheese wall	30-40		
Produce wic	36/37	Dairy bunkers	33-42		
Floor freezers		Watch over stocking			
Below 0/		End cap tea			
		Yogurt wall	30's		

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
	Hot water in front restroom 100
45	To clean under shelving in hallway and back storage
34	Watch water in dock area and keep compost and bales area clean
45/37	Clean floor in frozen food vault and watch frost on end fan unit by door
	Blue online totes are cleaned daily
45	Need to clean floor inside emergency wic
37/45	Clean floor in new Wif / address ice around door / clean walls / flooring to monitor cleanability
45	Clean floor in new wic and address areas that are difficult to clean - floor will be monitored
45	Clean under low shelving in new wic Wif
45	Clean floor and watch shelving in produce wic
	Produce prep area : needs cleaning
	Hot water 124
	Hand sink 101 and up
	Three comp sink area to clean
42	Need to clean Produce cart and scale / no direct contact
	No cutting produce done on site / no washing of produce either
	Nozzles on wet wall nightly
42	Need to clean produce cases where needed and condition
W	Address cool labeling where needed potatoes
37	To address frost and ice in customer freezer cases A25C/ various other units and also watch for ice build up preventing closing
37	Watch condensation in open floor cases for produce and 97 wall
02	Temperature of hot dogs on top shelf - over stocked on 97 wall 48 F / possible over stocking issue a
42	As ambient temp behind 38-40 F / clean spills Where needed on shelving
W	One package of hot dogs lost seal / watch for dented cans on. Any formal
42	To address stickers on plastic curtains into dairy wic / clean floor under racks where needed
42	Food debris and spills in biscuit and cookie dough cooler and sour cream etc
	All employees take online training food safety that consist of 10 modules ...

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

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