r e q ı Follov	u i wu	reo		of \$50.00 is after 1st		City of	Ro	ck			In	spe	ect	tion Report	ning			
	Date: Time in: Time out: License/Per 04/13/2022 10:47 4:42 Food							ermit # 5089						Food handlers Food managers 40 6 Page $\frac{1}{4}$	of 2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							int 4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SO	CORE				
	Establishment Name: Contact/Owner N Walmart 259 grocery Walmart							e:						* Number of Repeat Violations: V Number of Violations COS: See trap : Follow-up: Ves	/٨			
Physi I-30	Physical Address: Pest control : I-30 Ecolab 03:08/2022							Hood Grease Na Les 200					e trap : Follow-up: Yes 2 9/9 1					
Mark								= not observed NA = not applicable ' in appropriate box for IN , NO , NA , CO										
			-	•			-		e Im	med	liate	Cor	rrect	tive Action not to exceed 3 days				
0 I							R	-	Co O U		ianco N O		tus C O	Employee Health				
T	K O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					-	T	-14			š	12. Management, food employees and conditional employees;						
	V			knowledge, responsibilities, and reporting						knowledge, responsibilities, and reporting								
3										13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth								
		V	,	3. Proper Hot Holding temperature(135°F)								Discussed having poster at hand sink Preventing Contamination by Hands						
	4. Proper cooking time and temperature						-						14. Hands cleaned and properly washed/ Gloves used properly					
			,	5. Proper reheating pro	cedure for hot h	olding (165°F in 2		-		•	. /			15. No bare hand contact with ready to eat foods or approved				
				Hours) 6. Time as a Public Hea	alth Control: n=	redures & records	\parallel							alternate method properly followed (APPROVED Y. N.)				
	V			Stocking	and Control; pro	Acquires & lecords		ļ	-					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
				Ар	proved Source							~		Pasteurized eggs used when required				
w	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Baby formula watch for dented even on dry			y							Chemicals							
				8. Food Received at pro			+							17. Food additives; approved and properly stored; Washing Fruit	ts			
Ľ				At receiving				_				~		& Vegetables				
	Protection from Contamination					-		~				18. Toxic substances properly identified, stored and used	_					
~	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 										Water/ Plumbing							
w	/			10. Food contact surface Sanitized at <u>200</u>	ppm/temperatu	re Scale and cart		Į		~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	v	-		11. Proper disposition reconditioned Disc	of returned, prev arded	viously served or				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
	<u> </u>			Pri	iority Found	ation Items (2 P	_) vio				_	_	prrective Action within 10 days				
U N T		A	C O S		n of Knowledge		R		O U T	I N	N O	N A	C O S		R			
	•			21. Person in charge pr and perform duties/ Ce 3 (new store lead 22. Food Handler/ no u Checking on handle	rtified Food Ma d will certify nauthorized per	nager (CFM) new managers sons/ personnel				~	~			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature28. Proper Date Marking and disposition				
				Safe Water, Reco	Labeling	-				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark system				
V	1			23. Hot and Cold Wate See	r available; adeo	quate pressure, safe								Permit Requirement, Prerequisite for Operation				
V				24. Required records at destruction); Packaged	vailable (shellsto					~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
		_	<u> </u>	Conformance	with Approved	Procedures								Utensils, Equipment, and Vending				
~	•			25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for sp	ecialized				<				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
			•	Con	sumer Advisor	у			2					32. Food and Non-food Contact <u>surfaces cleanable</u> , properly <u>designed</u> , constructed, and used				
~				26. Posting of Consum foods (Disclosure/Rem Labels						~				See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0 1	1		C	Core Items (1 Poin	nt) Violations	Require Correctiv	<i>ve Acti</i> R	ion I	Not a	to E	xcee N	ed 90 N	0 Da C	ays or Next Inspection , Whichever Comes First	R			
O I U N T			o s		of Food Conta		K		U T	N	0	A	o s		K			
1				34. No Evidence of Ins animals Watch doors	s - see ecolab	report					~			41.Original container labeling (Bulk Food)				
~	1			35. Personal Cleanlines	0.	C								Physical Facilities				
/				36. Wiping Cloths; pro Using spray bo	ottles	stored			1					42. Non-Food Contact surfaces clean				
1		_		37. Environmental con See						~				43. Adequate ventilation and <u>lighting; designated areas used</u>				
	1_			38. Approved thawing Pull	method				_	<u>~</u>				44. Garbage and Refuse properly disposed; facilities maintained				
			_		er Use of Utens				1				_	45. Physical facilities installed, maintained, and clean	_ _			
			L	39. Utensils, equipmen dried, & handled/ In us Watch	se utensils; prop	erly used								46. Toilet Facilities; properly constructed, supplied, and clean Hot water				
				40. Single-service & si and used	ngle-use articles	s; properly 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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	nent Name: art 259 grocery	Physical A		City/State: Rockwal	I	License/Permit # 5089	Page <u>2</u> of <u>2</u>			
Item/Loca	ation	<u>Temp F</u>	TEMPERATURE OBSERVA	TIONS <u>Temp F</u>	Item/Location		Temp F			
	n food vault				-					
110201		5.6	97 wall			Dairy wic	30's			
Err	nergency wic	35/36	37/48/39/40		B	iscuit wall				
Ne	w online Wif	-11	Hot dog area top shelf or	ly 48/49						
On	line wic new	32	Cheese wall	30-40						
P	roduce wic	36/37	Dairy bunkers	33-42						
Fle	oor freezers		Watch over stockin	g						
	Below 0/		End cap tea							
			Yogurt wall	30's						
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS					
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										
	Blue online totes are cleaned daily									
45	Need to clean floor inside emergency wic									
37/45										
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	Need to clean produce cases where needed and condition								
W	Address cool labeling		•							
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 spillsWhere 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		iine traini	ng food safety that consis			Title: Person In Charge/	Owner			
(signature)										
Inspected			Print:							
(signature)	(signature) Kelly kirkpatrick RS Samples: Y N # collected									