\$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/Per04/20/20239:182:14Food								39	)				Food handlers Food Managers Page <u>1</u> of <u>2</u>	2
Р	urpos	se of	' Insj	pect	tion: 🖌 1-Routine 🗌 2-Follow Up 🗌 3-Compla	aint			Inve	stiga	<b>itio</b>	n	5-CO/Construction 6-Other TOTAL/SCOR	E
		ishme nart 2			e: Contact/Owner I rocery / produce Walmart	Name	e:						* Number of Repeat Violations:      ✓ Number of Violations COS:      10/88/	D
	1ysica 2 E I-	al Ad -30	Idres	ss:	Pest control : Ecolab 04/14/2023			Hoc See (					se trap: waste oil : Follow-up: Yes 12/88/	D
M						$\mathbf{O} = \mathbf{n}$							pplicable $COS = corrected on site R = repeat violation W- Watch A, A, COS Mark an  in appropriate box for R$	h
					Priority Items (3 Points) violations	-		e Im	ımed	liate	Cor	rrect		
	Compliance Status         Time and Temperature for Food Safety           0         I         N         C           U         I         N         C							Co O U	ompli I N	iance N O	e Sta N A	Employee Health	R	
T	H	N     O     A     O $S$ (F = degrees Fahrenheit)       I     I. Proper cooling time and temperature						Т				O S	12. Management, food employees and conditional employees;	
		~						knowledge, responsibilities, and reporting						
3					2. Proper Cold Holding temperature(41°F/ 45°F) See attached wic			13. Proper use of restriction and exclusion; No discharg eyes, nose, and mouth						
-	$\vdash$	~	+	$\neg$	3. Proper Hot Holding temperature(135°F)	+						To post at all handsinks Preventing Contamination by Hands		
-	[	~	$\uparrow$	$\neg$	4. Proper cooking time and temperature	+			~				14. Hands cleaned and properly washed/ Gloves used properly	
		~		+	5. Proper reheating procedure for hot holding ( $165^{\circ}F$ in 2 Hours)				Ì	~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)	
		~	+	$\dashv$	6. Time as a Public Health Control; procedures & records Stocking	┥┤		Highly Susceptible Population					Highly Susceptible Populations	
					Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite					Chemicals				
L		$\vdash$		$\neg$	destruction Dented cans 8. Food Received at proper temperature	+							17. Food additives; approved and properly stored; Washing Fruits	
_	~								~				& Vegetables Water	
					Protection from Contamination				~				18. Toxic substances properly identified, stored and used	
ſ	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	ΤI		Water/ Plum					Water/ Plumbing	
╞	~			$\neg$	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	+			~				19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition of returned, previously served or reconditioned         Discarded					+			~				City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal	
	└──┶ ┖╼╹	N		-	Priority Foundation Items (2 Po	oints R	<i>.</i>			Req N			rective Action within 10 days	n
O U T	I N		N A	C O S	Demonstration of Knowledge/ Personnel	K		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 10				~		_		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	_
	22. Food Handler/ no unauthorized persons/ personnel     All					1			~			28. Proper Date Marking and disposition		
Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark / test strips		
	~		Τ		23. Hot and Cold Water available; adequate pressure, safe		1						Permit Requirement, Prerequisite for Operation	
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Allergens included	†			~				30. Food Establishment Permit (Current/ insp sign posted ) Posted	
		Conformance with Approved Procedures           25. Compliance with Variance, Specialized Process, and				-							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~	HACCP plan; Variance obtained for specialized Process, and processing methods; manufacturer instructions Manufacturer permit Dshs							~				supplied, used Equipped	
	Consumer Advisory						2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
			Т		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On packages				~				See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
					Core Items (1 Point) Violations Require Corrective		ion .		to E				ys or Next Inspection , Whichever Comes First	
O U T	I N		N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification	R
1	14	Ň		-	34. No Evidence of Insect contamination, rodent/other	Γ				~	_		41.Original container labeling (Bulk Food)	
	IN				animals Doors / ecolab working on vermin							-		
				-	35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities	
					35. Personal Cleanliness/eating, drinking or tobacco use			1					Physical Facilities           42. Non-Food Contact surfaces clean           See	
1					35. Personal Cleanliness/eating, drinking or tobacco use Watch 36. Wiping Cloths; properly used and stored		-	_	~			F	42. Non-Food Contact surfaces clean	
1					35. Personal Cleanliness/eating, drinking or tobacco use Watch 36. Wiping Cloths; properly used and stored Using spray 37. Environmental contamination		-		<b>&gt;</b>				42. Non-Food Contact surfaces clean         See         43. Adequate ventilation and lighting; designated areas used         44. Garbage and Refuse properly disposed; facilities maintained	
1					35. Personal Cleanliness/eating, drinking or tobacco use Watch 36. Wiping Cloths; properly used and stored Using spray 37. Environmental contamination See 38. Approved thawing method Proper Use of Utensils				•				42. Non-Food Contact surfaces clean         See         43. Adequate ventilation and lighting; designated areas used         44. Garbage and Refuse properly disposed; facilities maintained         45. Physical facilities installed, maintained, and clean         See	
1					35. Personal Cleanliness/eating, drinking or tobacco use Watch 36. Wiping Cloths; properly used and stored Using spray 37. Environmental contamination See 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch		-	1	•				42. Non-Food Contact surfaces clean         See         43. Adequate ventilation and lighting; designated areas used         44. Garbage and Refuse properly disposed; facilities maintained         45. Physical facilities installed, maintained, and clean         See         46. Toilet Facilities; properly constructed, supplied, and clean         Hot water 102-100	
1					<ul> <li>35. Personal Cleanliness/eating, drinking or tobacco use Watch</li> <li>36. Wiping Cloths; properly used and stored Using spray</li> <li>37. Environmental contamination See</li> <li>38. Approved thawing method</li> </ul> Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		-	1	~				42. Non-Food Contact surfaces clean         See         43. Adequate ventilation and lighting; designated areas used         44. Garbage and Refuse properly disposed; facilities maintained         45. Physical facilities installed, maintained, and clean         See         46. Toilet Facilities; properly constructed, supplied, and clean	

Retail Food Establishment Inspection Report City of Rockwall City of Rockw

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

Form EH-06 (Revised 09-2015)

-

	nent Name: art 259 grocery	Physical A 782 e	I-30	City/State: Rockwa	I	License/Permit # Page 2		2 of 2			
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA Item/Location			ation		Temp F			
Wic pr						Item/Location		32-39			
-	ad mix at rear	43/44	Online stand up cooler	11 s	Cheese wall No pos used for Tcs			32-39			
Jaio			Ice cream		· ·		103				
	51/49/47		Wet wall alarm product pulle		Berry island						
Sala	ad bowl cobb	43	Dairy wic	35-39							
Juice	that requires ref	47	Biscuit wall	30's	Wet wall pulled prior to insp						
(	Online wic	35/37	Yogurt wall	32-39	Freezer units						
(	Online Wif		Dairy bunker	DF	-10-12						
	Wif	1.7	35/39/40								
Item			SERVATIONS AND CORRECT								
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW; all temps F										
	Nonlonger cutting produce										
	Using three comp to wash tubs only										
	Sanitizer at 200'ppm at three comp										
	Hot water 126										
45	General detailed clear	ning need	ed under equipment and p	allets etc	in back						
W	Shelving to be 6! Inche	es from fl	oor								
45	Fill holes in walls when	re neede	d								
42	Again address stickers	•									
02	Condenser unit is completely frozen up and temps are borderline										
	Will need to discard all Tcs foods in wic for produce -or manufacture specs										
	Whole produce is not a Tcs food / to check fda chart										
32	Flooring in on line wic to Be addressed / also need to raise shelving / and dust cans										
47	To address ice around										
45	To clean floors walls and ceiling in all wic Plastic crates for online to be washed as needed - stickers										
W 37				5							
45	To address frost in wif and leak at rear										
40	To clean under crates in hallway Wet wall has an alarm alert so all product is being pulled										
37	Wet wall has an alarm alert so all product is being pulled Ice cream unit to address frost around fan boxes										
34	Flies in back room / to address any gaps at doors										
45	To clean floors walls and ceiling / and also around mop sink										
	Hot water in RR 100/,										
42/45											
42	To clean floor cooler cases where needed - throughout										
W	Avoid over stocking —cases - avoid stocking over the load limit in all cases										
W	Checking dates daily / cool labeling is on stickers / sign or packaging - several missing to address										
	Wet wall is empty until unit is repaired / provided code reference for cleaning nozzles weekly and keeping log										
W/07 Baby formulas and food that was checked to be in compliance / found several dented cans of food											
Received (signature)	by:		Print:			Title: Person In Charge/	Owner				
Inspected			Print:								
(signature)	Kelly kírkpa	itríck	$\mathcal{RS}$			Samples: Y N #	collecte	ed			
Form EH-06 (Revised 09-2015)											