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
Allergy policy/training Vomit clean up Employee health
Employee health

				Time out: 4:42									Food handlers Food managers Page 1 c				
				2-Follow U						stiga	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE			
Esta	Establishment Name:					Cont	Contact/Owner Name: Walmart							* Number of Repeat Violations: Vumber of Violations COS:			
Phy I-30							e grocei	ry		Hoo See	od				se trap : Follow-up: Yes 10/90/	<u> </u>	
Mar	C k the	omp	plian propi	ce S	tatus: Out = not in corpoints in the OUT box for	each numbered i	item	Mark		propi	riate l	oox f	or IN	N, NC	pplicable COS = corrected on site R = repeat violation W-Watco	ch	
Cor	nplia	nce	Stat	115	Prio	rity Items (3	Points	s) violations	Requir	_	<i>med</i> ompl				tive Action not to exceed 3 days	_	
O U T	Î	N O	N A	C O S	Time and Temperature for Food Safety					O U T		N O	N A	Employee Health	R		
1	·	/		S	Proper cooling time and temperature						/			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding temperature(41°F/ 45°F)						<u> </u>				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
H	_	/			3. Proper Hot Holding temperature(135°F)								Poster at hand sink now Preventing Contamination by Hands				
	•	/			4. Proper cooking time	and temperature	e				/		14. Hands cleaned and properly washed/ Gloves used properly				
		/			5. Proper reheating prod Hours)	cedure for hot h	olding (1	165°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N No handling goods directly		
	/				6. Time as a Public Hea Stocking	alth Control; pro	ocedures	& records							Highly Susceptible Populations		
					Ap	proved Source							/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
3	7. Food and ice obtained from approved source; F good condition, safe, and unadulterated; parasite destruction See attached													Chemicals			
	/	8. Food Received at proper temperatur At Receiving				oper temperature	e						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
						from Contami					'				18. Toxic substances properly identified, stored and used Watch		
					9. Food Separated & propreparation, storage, dis			ng food							Water/ Plumbing		
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature					19. Water from approved source; Plumbing installed backflow device City approved							
	٠	/			11. Proper disposition of returned, previously served or reconditioned Discarded						/				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	ŀ	·							oints) vi	iolati	ions	Req	uire	Cor	rrective Action within 10 days		
O U T	I N N C N O A O Demonstration of Knowledge/Personnel				R	O U T	I N	N O		C O S		R					
	/				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no unauthorized persons/ personn All internal program					rsonnel				/			28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Packag Labeling						ackage			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Spark system			
	23. Hot and Cold Water available; adequate pressure,						essure, safe							Permit Requirement, Prerequisite for Operation			
	24. Required records available (shellstock of destruction); Packaged Food labeled Commercial				ock tags;	parasite			/				30. Food Establishment Permit (Current/ insp sign posted) Posted				
					Conformance v									ı	Utensils, Equipment, and Vending		
					25. Compliance with Variance HACCP plan; Variance processing methods; ma Spark system	obtained for sp	ecialized				~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped		
			ı			sumer Advisor	у			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition		
			~		26. Posting of Consume foods (Disclosure/Remi						/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped		
	I	N	N	С	Core Items (1 Poin	nt) Violations	Require	e Corrective	Action	Not O	to E	xcee	ed 90 N	0 Da	ays or Next Inspection , Whichever Comes First	R	
U T		O	A	o s	Prevention of 34. No Evidence of Inse	of Food Contar				U T	N	0	A	o s	Food Identification 41.Original container labeling (Bulk Food)		
					animals							•			Thought to many meeting (2 am 1 ook)		
w					35. Personal Cleanlines Watch			acco use							Physical Facilities		
					36. Wiping Cloths; prop Using spray bo	otties	stored			1					42. Non-Food Contact surfaces clean See		
1					37. Environmental cont See	amination					~				43. Adequate ventilation and lighting; designated areas used		
	38. Approved thawing method Wic / COOler							~				44. Garbage and Refuse properly disposed; facilities maintained					
						er Use of Utens	sils			1					45. Physical facilities installed, maintained, and clean See		
1					39. Utensils, equipment dried, & handled/ In us						~				46. Toilet Facilities; properly constructed, supplied, and clean See grocery	†	
H					40. Single-service & sir and used	ngle-use articles	s; properl	ly stored				/			47. Other Violations	T	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: nart 259 meat	Physical A		City/State: Rockwal	I	License/Permit # 5088	Page <u>2</u> of	of <u>2</u>				
Item/Loc	ation	Town F	TEMPERATURE OBSERVAT	1	Itam/I aga	tion	Tom					
Wic	auon	30's	Erozon bunkere	Temp F	Item/Loca	<u>uon</u>	<u>Tem</u>	p .				
_												
<u> </u>	Room temp	38-42	Bacon/ sausage area wal	l								
Using	room for donations		SmallSection bacon temp	47-49								
F	ish freezer	0–15	Pulled area affected	I								
Fre	esh fish case	33	Egg area	35-40								
	Beef wall	30's	End cap	39								
Pork	/ chicken wall	30's	Bunkers dairy	30-41								
Fre	ezer bunkers		Wine/beer									
T.	I	OH	SERVATIONS AND CORRECTIV	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	HE CONDITIONS OBS	SERVED AND					
42	Watch stickers on plastic curtains going into wic											
	Watch employee drink storage											
	Hot water at hand sink 101/ three comp 120											
	Watch drains											
	Using micro fiber cloths for drying cloths											
37/39			nser unit in prep room one s									
	Avoid storing anything under that could become contaminated when ice thaws out											
45	Sink sanitizer 200 ppn Clean floor under rack											
40	Watch roof leak in fror											
	W watch condensation											
			nd address frozen issues									
	Need to clean bunkers											
07	Fajita meat in bucker	dates 04	/04/2022									
			etc - small container in bur	ıker								
Bacon packages pulled with broken seals												
Received	by: Print: Title: Person In Charge/ Owner											
(signature)	See abou	/e				True, I erson III Chal	rgo Owner					
Inspected (signature)		utríck	Print:			Samples: Y N	# collected					