Followup fee of																			
S50.00 after initial Retail Food Establishment Inspection Report												ng							
Followup City of Re								Roo	Rockwall					Vomit clean up					
Date: Time in: Time out: License/Per 04/20/2023 9:18 2:14 Food									0						ood handlers	Food managers	Page 1 of	2	
	04/20/2023 9:18 2:14 Food Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai									_		stiga	ntior	n	5-CO/Constru	ction	6-Other	TOTAL/SCO	RE
	Establishment Name: Contact/Owner N Wal-mart 259 meat and seafood Walmart								e:						★ Number of Re✓ Number of Vi				^
	Physical Address: Pest control : 782 E I 30 Ecolab													e trap :/ waste oil ocery refer to teddy		Follow-up: Yes 🖌 No 🗌	5/95//	4	
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW-WatchMark the appropriate points in the OUT box for each numbered itemMark $$ in appropriate box for IN, NO, NA, COSMark an $$ in appropriate box for R											ch								
Mark the appropriate points in the OUT box for each numbered item Mark v in appropriate box for IN, NO, NA, COS Mark an v in appropriate box for K Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status											T								
O U T	0 I N N C U N O A O Time and Temperature for Food Safety						R	ľ	O U T	I N	N O	N A	C O S	1	Emplo	yee Health		R	
		~		5	1. Proper cooling time and temperature				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							employees;			
		-			2. Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No discharge fro							charge from		
	V				3. Proper Hot Holding	temperature(13	5°F)		eyes, nose, and mouth To post at hand sinks Preventing Contamination by Hands							-			
			~		4. Proper cooking time						•				14. Hands cleaned	and properly	y washed/ Gloves i	ised properly	
_				5. Proper reheating procedure for hot holding (165°F in 2					No direct food handling / gloves 15. No bare hand contact with ready to eat foods or ap alternate method properly followed (APPROVED Y						r approved				
			· ·/		Hours) 6. Time as a Public Heat	alth Control; pr	ocedures & records								x		-		
			~		A	10			Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offer										
						proved Source			Pasteurized eggs used when required										
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial					Chemicals									
	~				8. Food Received at pro At receiving	oper temperatui	'e						~		17. Food additives;& Vegetables	approved a	nd properly stored;	Washing Fruits	
						n from Contan					~				18. Toxic substance	es properly i	dentified, stored an	id used	
	~				9. Food Separated & pr preparation, storage, di											Water/	/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_	ppm/temperatu	ire				~				19. Water from appr backflow device City approv		e; Plumbing install	ed; proper	Γ
	11. Proper disposition of returned, previously served or reconditioned Discarded									~				20. Approved Sewa disposal	ige/Wastewa	ater Disposal Syste	m, proper		
0	Priority Foundation Items (2 Poi							_) vio	olati 0	ons I	_	uire N	e Cor	rrective Action withi	in 10 days			
U T	N	N O	N A	C O S	Demonstration			R		U T	I N	N O	A		Food Te	emperature	Control/ Identific	cation	R
	~				21. Person in charge pr and perform duties/ Ce 10						~				27. Proper cooling r Maintain Product Te			quate to	
	~	22. Food Handler/ no unauthorized persons/ personnel All									~			28. Proper Date Ma	-	-			
Safe Water, Recordkeeping and Food Package Labeling										~				29. Thermometers p Thermal test strips Spark syster		curate, and calibrat	ed; Chemical/		
	 23. Hot and Cold Water available; adequate pressure, safe See 24. Required records available (shellstock tags; parasite 											Permit Req 30. Food Establish		Prerequisite for O					
	~				destruction): Packaged With allerger	Food labeled					~				Posted		× I		
2					25. Compliance with V HACCP plan; Variance processing methods; m Nuggets in free	ariance, Specia obtained for sp anufacturer inst	lized Process, and pecialized tructions				~				31. Adequate handv supplied, used		ment, and Vendin ilities: Accessible a		
						sumer Adviso				W					32. Food and Non-f designed, constructed			e, properly	1
	~				26. Posting of Consum foods (Disclosure/Rem On labels						~				Watch 33. Warewashing Fa Service sink or curb Equipped			used/	
0	I	N	N	С	Core Items (1 Point	nt) Violations	Require Correctiv	e Acti R	on l	Not o	to E. I	xcee N	ed 90 N	0 Da C		on , Which	ever Comes First		R
U T	N	0	A	0 S		of Food Conta		Ň		U T	N	0	A	o s	41.0.1.1		lentification		Ň
W					34. No Evidence of Ins animals Watch for flc35. Personal Cleanlines	or	,					~			41.Original containe	-			
┝	/				36. Wiping Cloths; pro	0.	0			1		[42. Non-Food Conta	<u> </u>	al Facilities		
1	•				37. Environmental con					1	~				43. Adequate ventil	ation and lig	ghting; designated	areas used	+
ŀ		~			In meat stagin 38. Approved thawing						· /				44. Garbage and Re	efuse proper	ly disposed; faciliti	es maintained	+
					•	er Use of Uten				1					45. Physical facilitie				1
	~				39. Utensils, equipmen dried, & handled/ In us						~				46. Toilet Facilities Equipped	; properly co	onstructed, supplied	d, and clean	
╞					Watch 40. Single-service & si and used	ngle-use article	s; properly stored					~			47. Other Violation	s			+
												-							

Retail Food Establishment Inspection Report

City of Rockwall

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)

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	nent Name: art meat 259	Physical A 782 E	I-30	City/State: Rockwal	License/Permit #	Page of				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	TIONS Temp F	Item/Location	Temp F				
97 wic				<u>Temp r</u>		<u>remp r</u>				
		35	Meat wall	20'0	Bunkers					
wea	t rooM ambient	46	Poultry/ pork	30's	97					
	Meat wic	30/27	Beef.	30's	39/40/37/38					
	97 wall	30's	Seafood		Meat					
			35-38		34/37/39/40					
			Salmon	33-36	Frozen HTT	10/12				
Fre	ezer bunkers		Freezer seafood	3.2-5.2	Frozen					
	5-17				Nugget area 27					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIV							
Number	NOTED BELOW: all temps F	IADLISIIML	AT HAS BEEN MADE. TOOK ATTEM							
37	Unit is frozen ice on condenser over shelves in 97 wic also low shelving									
w	Three comp sink 119 / 200 ppm									
W	Meat staging room is also frozen - temps 46F - no prep in this room									
45	To move Tcs foods out of meat staging room as To clean flooring in wic									
	Watch for broken seals on sausage and bacon etc and ham									
42	To clean shelving where needed									
42	To clean bunkers where needed									
	Avoid over stocking									
25	Reminder that if packaging says keep frozen they should be frozen - softening in freezer bunker									
	Product 27-232									
Received	by:		Print:		Title: Person In Charge/ O	wner				
(signature)	See abov	<u>'e</u>								
Inspected (signature)	See abov ^{Thy:} Kelly Kirkpo	tríck.	γRS							
Form EH-06	(Revised 09-2015)				Samples: Y N # c	ollected				