\$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: 10/17/202	Time in: 2 9:00	Time out: <b>2:30</b>	Food		8				Food handler	Food Managers	Page 1 of	f_2_
	ection: 1-Routine	2-Follow Up				vestig	atio	n	5-CO/Construction	6-Other	TOTAL/SC	ORE
Establishment N	ame:		Contact/Owner N			, 65618			<b>★</b> Number of Repeat Violations C	tions:	101112,50	UIL
Physical Address	meat and seafood		control :	F	Hood		Τ,	Grea		Follow-up: Yes	9/91/	/A
782 E I-30			rocery	N	а		Se	e gro	ocery	No T		
Complianc Mark the appropria	e Status: Out = not in out the points in the OUT box for			0 = not obs $in appr$					plicable COS = corrected on s D, NA, COS Mar	site <b>R</b> = repeat vio k an <b>V</b> in appropria	lation W-Wa te box for <b>R</b>	atch
G P G( )		iority Items (3 Po	oints) violations	Require					ive Action not to exceed 3 day	28		
	~ [	me and Temperature for Food Safety  To degree February Filter   Compliance Status    O							R			
	1. Proper cooling time	degrees Fahrenheit)		$\vdash$	T			Š	12. Management, food employ	employees:		
	1. Froper cooming time and temperature				·	<b>/</b>			knowledge, responsibilities, and		employees,	*
	2. Proper Cold Holding temperature(41°F/45°F)								13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from	
	3. Proper Hot Holding	r tomporotura(125°E)							cycs, nose, and moun			
			'							tamination by Han		
	4. Proper cooking tim				r				14. Hands cleaned and proper			
	5. Proper reheating pr Hours)	ocedure for hot hold	ing (165°F in 2			/			15. No bare hand contact with alternate method properly follows:			
	6. Time as a Public H	ealth Control; proced	lures & records	$\vdash$	_				Highly Succe	eptible Populations		
				-	Т				16. Pasteurized foods used; pr		ered	
	A	approved Source					<b>'</b>		Pasteurized eggs used when re	equired		
	7. Food and ice obtain good condition, safe,	ned from approved so	ource; Food in									
3	destruction See	, <sub>F</sub>							Cl	nemicals		
	8. Food Received at p	proper temperature					/		17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	,
	At receiving								18. Toxic substances properly	identified stored an	d usad	
		on from Contamina			V				16. Toxic substances properly	identified, stored an	u useu	
w	<ol> <li>Food Separated &amp; preparation, storage, of See semi frozen comme</li> </ol>	display, and tasting	during 100d						Water	r/ Plumbing		
	10. Food contact surfa	aces and Returnables	; Cleaned and	$\Box$	T				19. Water from approved sour	ce; Plumbing installe	ed; proper	
	Sanitized at 200 ppm/temperature backflow device city approved											
	11. Proper disposition reconditioned	of returned, previou	sly served or		ı	/			20. Approved Sewage/Wastev disposal	ater Disposal Syster	n, proper	
	Pı	riority Foundation	on Items (2 Po	ints) vio	latio	ns Red	quire	e Cor	rective Action within 10 days			
U N O A	C	on of Knowledge/ Po		R	O I U I		N			e Control/ Identific	ation	R
T :	21. Person in charge p	present, demonstratio	n of knowledge,		T			S	<u> </u>			
	and perform duties/ C 3				V			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no All internal cert	unauthorized person	s/ personnel			/			28. Proper Date Marking and	disposition		
	Safe Water, Rec	cordkeeping and Fo	od Package		L				29. Thermometers provided, a Thermal test strips	ccurate, and calibrat	ed; Chemical/	
	23. Hot and Cold Wat	Labeling ter available: adequat	te pressure, safe	H					Spark system			
	See 24. Required records						1		Permit Requirement, 30. Food Establishment Per			
	destruction); Package		ugs, parasite		V	1			Posted	int (Current map a	gn posted )	
		e with Approved Pro								pment, and Vendin		
	25. Compliance with HACCP plan; Variance	ce obtained for specia	alized						31. Adequate handwashing fac supplied, used	cilities: Accessible a	nd properly	
	processing methods; r Spark system	manufacturer instruct	ions									
	Co	onsumer Advisory			2				32. Food and Non-food Conta designed, constructed, and use		, properly	
	26. Posting of Consur	ner Advisories; raw o	or under cooked		_				Rusty and chipped 33. Warewashing Facilities; in	d shelving stalled, maintained,	used/	_
	foods (Disclosure/Rei				r				Service sink or curb cleaning : Confirmed			
		int) Violations Re	quire Corrective				_		ys or Next Inspection , Which	never Comes First		
U N O A	Prevention	n of Food Contamin	ation	R	O I U I T	N O		C O S	Food I	dentification		R
W	34. No Evidence of In	nsect contamination,	rodent/other		1	~		В	41.Original container labeling	(Bulk Food)		
~	35. Personal Cleanline	ess/eating, drinking of	or tobacco use				<u> </u>		Physic	cal Facilities		
	36. Wiping Cloths; pr	roperly used and store	ed	++	1				42. Non-Food Contact surface			
1	37. Environmental co See	ntamination		++	· .				See 43. Adequate ventilation and l	ighting; designated a	reas used	+
<u> </u>	See 38. Approved thawing			++	<b>-</b>			H	44. Garbage and Refuse prope	rly disposed; facilitie	es maintained	+
					1	_			Watch 45. Physical facilities installed	-		+
	39. Utensils, equipme	per Use of Utensils	v used, stored		1				See you  46. Toilet Facilities; properly			_
1	dried, & handled/ In				·				Equipped	- попаской, зарриес	., and cicui	
	40. Single-service & s	single-use articles; pr	roperly stored	$\dagger \dagger \dagger$		.,			47. Other Violations			+
	and used											

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Walmart 259 meat	Physical A		City/State:	License/F 5088		Page <u>2</u> of <u>2</u>			
	=::•	TEMPERATURE OBSERVA							
Item/Location	Temp F	Item/Location	Temp F	Item/Location		Temp			
Frozen end Bunker	12/14 HTT	Meat wic	34/35						
Frozen fish freez	zer 5-8	Meat room not in use	46						
	oler 29-32	No staging non meat roon	n						
Crab cooler	39/41								
Fresh meat wa									
Frozen bunkers									
Refrig bunkers	52								
32/38/41/	OF	 	VE ACTION	NC NC					
	OUR <mark>ESTABLISHME</mark>	ENT HAS BEEN MADE. YOUR ATTENT			TIONS OBSERVE	ED AND			
Number NOTED BELOW: all temp									
		g of product in freezer bunk		vithing wests at a					
		elving that need cleaning an	a aiso an	ytning rusty etc s	severai				
07 Pulled short ribs / 42/ To address areas			to chalv	ing to addrage t	o oloon proj				
07 To have stockers		where packaging has stuck	to sileiv	ing -to address to	o clean prop	Jeny			
			200						
		er - pulled ham with broken		م زمام می طانم م					
		ozen burgers opened and							
		v out and refreezing — to he omAnd watch shelving	ave Stock	ers water for su	CH				
	and meat roc	MILATIO WATCH SHEWING							
	Hot water 122 Sanitizer at three comp 200 ppm								
		roomSure for storage							
, , ,									
	7/39 Condenser is frozen in this room dripping on floor								
Received by:		Print:		Title: Down	son In Charge/ Ov	wner			
See ab  Inspected by: (signature)  Kelly kirl	ove			Title: Pers	on in Charge O	WILL			
Inspected by:  (signature) Kelly kix	knatríck	Print:							