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

Date:					Time in:	ermit #						Est. Type	Risk Category	Page 1 o	of 2			
10/20/21					9:45 1:47 Food5180 ion: 1-Routine 2-Follow Up 3-Complaint 4-Investigation						— r	Grocery						
		se of l			tion: 1-Routine ne:	2-Follo		3-Compla		4-	Inves	tiga	tion		5-CO/Construction * Number of Repeat Viola	6-Other tions:	TOTAL/SC	ORE
_				_	borhood market 3	3530 groc	-						_		✓ Number of Violations Co		13/87	7/R
	iysic: isk	al Ad	dre	ss:			Pest contro 10/08/21 ec	olab		Hoo	od					Follow-up: Yes ✓ No ☐	10/01	ر,
					Status: Out = not in co	ompliance IN	= in complian	ice N	O = not						plicable COS = corrected on s		lation W-W	atch
М	ark tl	ne appi	ropi	riate	points in the OUT box for Prio				-						NA, COS Mar ive Action not to exceed 3 day	rk an vin appropria	ate box for R	
C	_	ance S	Stat N	us					R		ompli	nce				,		R
U	N		A	o s	Time and Ten $(F = d)$	nperature fo legrees Fahre		ty		U	N	o	A	o s	Emplo	oyee Health		K
		•/			1. Proper cooling time a	and temperat	ture								12. Management, food employ knowledge, responsibilities, ar		employees;	
					2 D C.11 H.15	4	(410E/450E)										.1	
3					2. Proper Cold Holding Bagged Salad	d area	e(41°F/ 45°F))			~				13. Proper use of restriction are eyes, nose, and mouth		-	
					3. Proper Hot Holding t	temperature((135°F)		+		ш				Preventing Con	rs at hand sink		
			-		4. Proper cooking time	and tempera	iture		\mathbf{H}						14. Hands cleaned and proper			
-					5. Proper reheating pro-	cedure for he	ot holding (16	65°F in 2					_		15. No bare hand contact with	ready to eat foods o	r approved	
		~			Hours)		or moraning (1)	00 1 111 2							alternate method properly follo			
		~			6. Time as a Public Hea	alth Control;	procedures	& records							Highly Susce	eptible Populations		
	<u> </u>												T		16. Pasteurized foods used; pro	<u> </u>		
					Ap	proved Sou	rce					1			Pasteurized eggs used when re	equired		
				_	7. Food and ice obtaine good condition, safe, ar													
3			(destruction Dented										Cl	hemicals		
					8. Food Received at pro						П				17. Food additives; approved a	and properly stored;	Washing Fruits	s
					At receiving				Ш						& Vegetables No food prep			
					Protection	n from Cont	amination				~				18. Toxic substances properly	identified, stored an	d used	
	/				Food Separated & pr preparation, storage, dis			g food							Water	r/ Plumbing		
	/				10. Food contact surfact Sanitized at _200_			aned and			/			-	19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
-					11. Proper disposition of reconditioned	of returned, p	previously se	rved or			,				City approved 20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
	1 1														uisposai			
					Dui	ionity Fou	ndation Ite	oma (2 Da	inta)	i o lat	iona	Pogr	uina.	Com	•			
0	I	N O	N A	C					ints) v	0	I	N	N	С	rective Action within 10 days		ation.	R
O U T	I N	N O	N A	C O S	Demonstration	n of Knowle	dge/ Personi	nel				N	N A		rective Action within 10 days Food Temperature	e Control/ Identific		R
		N O	N A	О	Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowle	dge/ Personi	nel		O U	I	N	N A	C O	rective Action within 10 days	e Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Juan Soto	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: t neighborhood market 3530 grocery	Physical A		City/State: Rockwa		age <u>2</u> of <u>2</u>					
		- ragit	TEMPERATURE OBSERVAT								
Item/Loc	cation	Temp F	<u>Item/Location</u>	Temp F	Item/Location	<u>Temp</u>					
Freeze	er bunkers		Dairy wic		Yogurt / sour cream wall 2						
2/14/16/6/8			31/32/34		34/35/39/39/41						
В	Bunker set 2		Wif		Biscuit wall 42/33 /37/39/40 Egg wall						
	7/8/12/11		-7/-9								
FI	oor freezers		Sub freezer	-21							
0)/5/-6/8/9/-2		Produce wic	35	32/-41						
-2/	-2/-16/ -6/-7 /-7		Yogurt wall		Produce wall						
	Beer wall	30's	37/38/39/40/41/41/40)	35/39/40						
	200		SERVATIONS AND CORRECTIVE								
Item Number					CTED TO THE CONDITIONS OBSERVED	AND					
46	NOTED BELOW: All temps F Hot water in women's rr 100 / BUT unable to test in family as water would not re-engage after auto turn off! To have adjusted										
40	To flow when needed		-	ould flot re	-engage after auto turn on: To hav	e aujuste					
	Baby formula dates lo										
	•		zen bunkers that could allo	w produ	et to partially thaw						
	Watch for frost in custo			w produc	or to partially triaw						
42	Clean under beer in flo										
42	Minimal cleaning -in fl										
42/45			er and need to dust fan gua	arde							
42			ddress to be cleanable	iius							
45	Clean under pallets in										
W			ext to bakery containers in	back sto	rage area						
37/45					nd around doors etc - to addre	ess					
47				<u> </u>							
45	Repair hose attachment at mop sink - need new hose Produce prep area to be cleaned - flooring is peeling and chipping /										
07	Watch for dented cans and pull - found several										
	Sanitizer at produce prep 200 ppm / hot water 124 F										
	Hand sink 112 F equip										
32/45											
	Clean under shelving etc as needed										
	Biscuit wall and others - higher temps on edges and cold temps behind packages										
	Shelving in produce area is peeling										
02	 			and bow	led salads -pulled all to disca	.rd					
	1		eaned weekly - watch conde		,						
	97 wall - 34-35/36/38/39 F / bunker- 31-40										
32	Watch condition of bottom pan in bunkers as well - peeling shelving expose bare met										
07	Cool labeling needed	•	<u> </u>		•						
	Addressing leaks under freezers in customer areas										
	Watch doors and roll doors for tight fitting										
Received (signature)	by:		Print:		Title: Person In Charge/ Ow	ner					
Inspected (signature)		ıtríck	Print:								
	<i>y</i> • 1				Samples: Y N # col	lected					