

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
- Vomit clean up
- Employee health

Date: <b>10/20/21</b>	Time in: <b>9:45</b>	Time out: <b>1:47</b>	License/Permit # <b>Food5180</b>	Est. Type <b>Grocery</b>	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
--------------------------	-------------------------	--------------------------	-------------------------------------	-----------------------------	-----------------------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	<b>TOTAL/SCORE</b>
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	--------------------

Establishment Name: <b>Wal- mart neighborhood market 3530 grocery</b>	Contact/Owner Name: <b>Wal mart</b>	* Number of Repeat Violations: _____	<b>13/87/B</b>
Physical Address: <b>Rusk</b>		✓ Number of Violations COS: _____	
Pest control : <b>10/08/21 ecolab</b>	Hood	Grease trap : <b>Les 6 mons/ Teddy monitoring</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
<b>3</b>						✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓						✓			
		✓				<b>Highly Susceptible Populations</b>					
		✓							✓		
<b>3</b>				✓		<b>Chemicals</b>					
		✓							✓		
<b>Protection from Contamination</b>						✓					
		✓				<b>Water/ Plumbing</b>					
		✓				✓					
		✓				✓					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
		✓				✓					
		✓						✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
		✓				<b>Permit Requirement, Prerequisite for Operation</b>					
		✓				✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
		✓				✓					
<b>Consumer Advisory</b>						2					
		✓				✓					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
W								✓			
		✓				<b>Physical Facilities</b>					
		✓				1					
<b>1</b>						✓					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
		✓				1					
		✓				1					

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: Wal- mart neighborhood market 3530 grocery	Physical Address: <b>Rusk</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 5180</b>	Page 2 of 2
---	----------------------------------	--------------------------------	--------------------------------------	-------------

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Freezer bunkers		<b>Dairy wic</b>		Yogurt / sour cream wall 2	
<b>2/14/16/6/8</b>		<b>31/32/34</b>		<b>34/35/39/39/41</b>	
<b>Bunker set 2</b>		<b>Wif</b>		<b>Biscuit wall</b>	
<b>7/8/12/11</b>		<b>-7/-9</b>		<b>42/33 /37/39/40</b>	
<b>Floor freezers</b>		<b>Sub freezer</b>	<b>-21</b>	<b>Egg wall</b>	
<b>0/5/-6/8/9/-2</b>		<b>Produce wic</b>	<b>35</b>	<b>32/-41</b>	
<b>-2/-16/ -6/-7 /-7</b>		<b>Yogurt wall</b>		<b>Produce wall</b>	
<b>Beer wall</b>	<b>30's</b>	<b>37/38/39/40/41/41/40</b>		<b>35/39/40</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<b>Item Number</b>	<b>AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:</b> All temps F
<b>46</b>	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 To flow when needed to rinse hands
	Baby formula dates looks good
	Avoid over filling or sticking frozen bunkers that could allow product to partially thaw
	Watch for frost in customers freezer units
<b>42</b>	Clean under beer in floor wall case
	Minimal cleaning -in floor cases needed
<b>42/45</b>	Clean under racks in dairy cooler and need to dust fan guards
<b>42</b>	Stickers on plastic curtains to address to be cleanable
<b>45</b>	Clean under pallets in back room
<b>W</b>	Moved storage of chemicals next to bakery containers in back storage area
<b>37/45</b>	Both WIF are having major frost/ condensation issues on ceiling and around doors etc - to address
<b>47</b>	Repair hose attachment at mop sink - need new hose
<b>45</b>	Produce prep area to be cleaned - flooring is peeling and chipping /
<b>07</b>	Watch for dented cans and pull - found several
	Sanitizer at produce prep 200 ppm / hot water 124 F
	Hand sink 112 F equipped
<b>32/45</b>	Produce wic -rusty wall panel to address during remodel / black shelving unit to have bottom shelf raised 6 inches above floor
	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
<b>02</b>	Found area in salad wall that was holding 46-57 F bagged and bowled salads -pulled all to discard
	Wet wall watch nozzles etc -cleaned weekly - watch condensation
	97 wall - 34-35/36/38/39 F / bunker- 31-40
<b>32</b>	Watch condition of bottom pan in bunkers as well - peeling shelving expose bare met
<b>07</b>	Cool labeling needed for tomatoes / potatoes etc
	Addressing leaks under freezers in customer areas
	Watch doors and roll doors for tight fitting

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

Form EH-06 (Revised 09-2015)