

Followup Fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Time in: City of Rockwall

Date: 07/23/2025	9:30	Time out: 10:45	License/Permit # Need	CPFM Pp	Food handlers Pp	Page 1 of 2
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Dollar Tree Ridge			Contact/Owner Name: Dollar Tree		Number of Repeat Violations: 2 Number of Violations COS: 11/89/B	
Physical Address: 1117 Ridge Rd, Rockwall, TX 75087			Pest control : Monthly	Hood N/a	Grease trap / waste oil N/a	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Mark an X in appropriate box for R
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 '✓' a checkmark in appropriate box for IN, NO, NA, COS						

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓			1. Proper cooling time and temperature	✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted
		✓			3. Proper Hot Holding temperature(135°F)	Preventing Contamination by Hands					
		✓			4. Proper cooking time and temperature	✓					14. Hands cleaned and properly washed/ Gloves used properly
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
		✓			6. Time as a Public Health Control; procedures & records	Highly Susceptible Populations					
Approved Source									✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
3				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction DT / dented can:! Hot dogs sealed	Chemicals					
	✓				8. Food Received at proper temperature Checking				✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables
Protection from Contamination						✓					18. Toxic substances properly identified, stored and used
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Water/ Plumbing					
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at N/a ppm/temperature	W					19. Water from approved source; Plumbing installed; proper backflow device City approved but city issue to address
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Pp	✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓				22. Food Handler/ no unauthorized persons/ personnel Pp				✓		28. Proper Date Marking and disposition
Safe Water, Recordkeeping and Food Package Labeling						✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo onsite
W					23. Hot and Cold Water available; adequate pressure, safe Could not access	Permit Requirement, Prerequisite for Operation					
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	2					30. Food Establishment Permit/Inspection Current/ insp posted Not posted, unknown if current
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used
Consumer Advisory						✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided




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		OUT	IN	NO	NA	COS	
Prevention of Food Contamination						Food Identification					
1				✓	34. No Evidence of Insect contamination, rodent/other animals Gap	✓					41.Original container labeling (Bulk Food)
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	Physical Facilities					
	✓				36. Wiping Cloths; properly used and stored N/A	1					42. Non-Food Contact surfaces clean See attached ★
1					37. Environmental contamination	✓					43. Adequate ventilation and lighting; designated areas used
		✓			38. Approved thawing method	✓					44. Garbage and Refuse properly disposed; facilities maintained
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean
W					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	1					46. Toilet Facilities; properly constructed, supplied, and clean Not open to the public / customers
	✓				40. Single-service & single-use articles; properly stored and used	1					47. Other Violations See attached

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Tee shead	Print: Tee shead	Title: Person In Charge/ Owner MOD
Kelly Kirkpatrick RS	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Dollar Tree Ridge	Physical Address: 1117 Ridge Rd	City/State: Rockwall, Tx	License/Permit # Need	Page 2 of 2	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ice merchandiser		Refrigerator	36.8		
Coke cooler	2 39.8	Freezer	2,6-		
Pepsi cooler	39.8				
Pepsi cooler	36.4	Unable to assess wic?			
Tea cooler	37	WIF amb HTT	2,1:1		
Red Bull cooler	35.	Externa reading on wic	35.f		
Celsius cooler	36.1				
Gatorade	32.3				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F				
	Ice prepackaged provided by Ready Ice with IPIA label				
	Confied air curtain operational at front door				
7cos	Observed dented can of beans corn peas customer				
	Rear service door no gaps observed				
	Secondary Thermos in Refrigerator and Freezers				
	Dates checked on can goods, in compliance				
	Thermo onsite in office				
39/34	Observed mop heads laying in mop sink, best to hang, allow to drip dry over mop sink as to not attract pest				
	Restrooms equipped water temp greater than 106 in each room				
W	Need to post health permit in view of consumers				
	Pulled discolored and dented cans and partial labels				
46	Restrooms are both locked and not accessible to customers due to cost of repair that is shared with city				
34	Gaps at back door showing light				
47	Storing mops in Dirty mop waster timely bucket and hang mops to allow to dry				
	Small amount of floor storage of new drinks				
47/37	Freezer walk in / to eliminate Floor storage To sanitize Bags of ice that have fallen				
	Watch floor storage Damages placed throughout  				
37	General cleaning inside coolers on shelving and on sates floor under				
42/43	shelving too				
	watch ice build up in oven it j				
	RR for employees and third-party. vendors				
	only				
	Not for customers				
	until the issue is repaired you must provide in writing customers where				
	They may read it				
Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner			
Inspected by: (signature) 	Print:	Samples: Y N # collected			

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