

Follow-up fee of \$50.00 is required after 1st Followup  
Followup  
09/04/2024

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 8/31/2024		Time in: 5:00		Time out: 6:34		License/Permit # Need to post		Food handlers Pp		Food managers 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 checked="" type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input checked="" type="checkbox"/>												TOTAL/SCORE													
Establishment Name: Dollar tree 09786						Contact/Owner Name: Dollar tree				* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____				8/92/A											
Physical Address: -1117 ridge road						Pest control : Ecolab monthly		Hood Na		Grease trap/ waste oil: Na		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		Time and Temperature for Food Safety (F = degrees Fahrenheit)						R		Compliance Status		Employee Health						R							
OUT	IN	NO	NA	COS	1. Proper cooling time and temperature						OUT	IN	NO	NA	COS	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 Sent sign to post in employee rr									
			✓		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 Loading						Highly Susceptible Populations														
Watch					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 Dented cans and discolored hot dogs						Chemicals														
W					8. Food Received at proper temperature To check when receiving									✓		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 Na ppm/temperature						✓					19. Water from approved source; Plumbing installed; proper backflow device City insp									
		✓			11. Proper disposition of returned, previously served or reconditioned No food returns						✓					20. Approved Sewage/Wastewater Disposal System, proper disposal									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																									
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification						R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)									✓			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature								
	✓				22. Food Handler/ no unauthorized persons/ personnel									✓			28. Proper Date Marking and disposition								
Safe Water, Recordkeeping and Food Package Labeling											2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need food thermo									
	✓				23. Hot and Cold Water available; adequate pressure, safe 100						Permit Requirement, Prerequisite for Operation														
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						W					30. Food Establishment Permit (Current/ insp sign posted ) To post permit									
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 Watch									
	✓				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																									
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R		OUT	IN	NO	NA	COS	Food Identification						R	
W					34. No Evidence of Insect contamination, rodent/other animals Watch door									✓			41.Original container labeling (Bulk Food)								
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities														
	✓				36. Wiping Cloths; properly used and stored						1					42. Non-Food Contact surfaces clean Minor cleaning of shelves									
		✓			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 Clean floor various									
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						1					46. Toilet Facilities; properly constructed, supplied, and clean See									
	✓				40. Single-service & single-use articles; properly stored and used								✓			47. Other Violations									

City of Rockwall

Received by: (Printed )	Melena Ramirez	Print:		Title: Person In Charge/ Owner	Assistant manager
Inspected by: (signature)	Kelly Kirkpatrick RS	Print:		Business Email:	

Form EH-06 (Revised 09-2015)

Establishment Name:		Physical Address:		City/State:		License/Permit #		Page 2 of 2	
Dollar Tree		1117 ridge road		Rockwall		Fs need			
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
Bev coolers non tcs		38,9	Milk cooler		30'a	Wif		-3.2	
40/42/39			Freezer 1 (5 door )		45	Wic sandwiched between cheese		38	
Snack zone 1		37	Freezer 2 ( 5 door)		-1-17 F	Temp of working freezer			
2		36	Freezer unit 1 not in use			11.4-to 8.4 most items			
3		38	Found working unit in			HTT . Exception -			
4		39	Defroster's 34 f slight			starburst will			
			thawing. Waited to take			Monitor and move items			
			Another temp out of			to Wif if needed -10/			
			defrost						
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 temps F								
	To address standing water in snack zone unit								
07	Need to watch packaging for lunchmeat and hotdogs pulled two that were discolored Watch tips on								
07	Pulled three dented cans hot dogs								
w	Freezer portion not in use is 45° the rest of the freezer with product stored is -1-10 f								
	Watch ice cream Sandwiches in th dollar zone at slightly higher and softer and at 17-18 degrees								
W	Those items next to broken unit - to watch - keep an eye on them								
37	Vendors place cases of drinks on floor - best to have them off. Floor for cleaning								
07	Food that was in front Freezer that shows sign of thawing to be discarded								
07	Look for large ice crystals and oddly shaped frozen packages discard								
4	Watch floor storage in Wic and bottom shelf should 6 inches fromGround - clean floor in wic								
5	Mop area watch and when hanging up mops to hang on mop hooks in mop sink to drain								
07	Ended up with approx 19 cans and 2 hot dogs Found 2 hot dog packets starting to turn on the tips								
W	Back looks good watch dumpsters lids - pulled closed at nsp								
29	Discussed having a food thermo and laser - Provided food thermo / suggest laser too								
	Freezer issue was already identified - but will Followup								
37	Condensation in working freezer to address asap								
	Pp - no cert managers Nor handlers /No food prep								
46!	Restroom water to run for 15 secs and need paper towel dispenser Water running for 25 secs								
	Doors lock ioutside when closed Paper towels for employees								
	Staff has key to rooms placed in room								
	Hot water at 100!F								
	To provide first aid kit								
	Work order placed for freezer unit and they can you look today/ this morning to								
	determine what is wrong and what is needed to repair unit. Unit is not being used								
	and manager wil let me know when ready!								
Received by: (signature)		See attached			Print:		Title: Person In Charge/ Owner		
Inspected by: (signature)		Kelly Kirkpatrick RS			Print:		Samples: Y N # collected		

Form EH-06 (Revised 09-2015)