Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

V	First aid kit
	Allergy policy
レレ	Vomit clean up
	Employee health
	Employee nearm

5/	: 15	5/2	25		Time in: 8:35	Time out: 9:20		License/P							CPFM 1	Food handlers 4	Page 1 of	2
					tion: 1-Routine	2-Follow Up		3-Compla	- 15		1-In	vestig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
Esta Sub					ne: 8 Walmart			ct/Owner I		:					Number of Repeat Violat Number of Violations CO		40/00	/ D
Phys 781 E	sica	l Ad	ldre	ess:	Tx	Refe	st contro er to Wa	ol : Imart Groc			ood er was	sh 2/202				Follow-up: Yes 🔽 No 🔲	12/88	/B
Mark					points in the OUT box for		em	Mark '		checki	nark	in app	ropri	ate bo	plicable COS = corrected on si ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days	k an 🗙 in appropriat	e box for R	tch
Com						· ·					Com	pliano	e Sta	itus	ve Action not to exceed 3 day.	3		
			N A	C O S		nperature for Fo egrees Fahrenheit		ty	R			N O	A A	C O S	Emplo	yee Health		R
	٠	/			1. Proper cooling time	and temperature					v	/			12. Management, food employe knowledge, responsibilities, an		employees;	
ı	/				2. Proper Cold Holding See	g temperature(41°1	F/ 45°F)	ı		3	3				13. Proper use of restriction and eyes, nose, and mouth Need employee health		charge from	
	•	/			3. Proper Hot Holding	temperature(135°)	F)									tamination by Han	ıds	
	•	/			4. Proper cooking time	and temperature					V	/			14. Hands cleaned and properl	ly washed/ Gloves u	ised properly	
	•	/			5. Proper reheating pro- Hours)	cedure for hot hol	lding (16	55°F in 2			v	/			15. No bare hand contact with a alternate method properly follo Gloves			
ı	/				6. Time as a Public Hea	alth Control; proce	edures	& records				<u> </u>				ptible Populations		
					Ap	proved Source					V	1			16. Pasteurized foods used; pro Pasteurized eggs used when red		fered	
·					7. Food and ice obtaine good condition, safe, ar destruction										Ch	emicals		
·	/				8. Food Received at pro	oper temperature					V				17. Food additives; approved a & Vegetables Water	nd properly stored;	Washing Fruits	
					Protection	n from Contamin	ation				V	/			18. Toxic substances properly in Stored low	identified, stored an	d used	
·					9. Food Separated & pr preparation, storage, di			food								/ Plumbing		
·	/				10. Food contact surfact Sanitized at 200			ned and			V				19. Water from approved source backflow device City approved	ce; Plumbing installe	ed; proper	
					11. Proper disposition of reconditioned	•	ously ser	rved or							20. Approved Sewage/Wastew	ater Disposal System	m, proper	
r					reconditioned Disc	ard					V				disposal			
·	1	ļ			DISC		tion Ite	ems (2 Po	ints)		_	_						
O I I	I N	N O	N A	C O S	Pri Demonstration	ority Foundat	Personr	nel	ints)		ation O I U N	N	quire N A	C C O S	rective Action within 10 days Food Temperature	e Control/ Identific		R
U	I N	N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cer See	ority Foundat n of Knowledge/ esent, demonstrati rtified Food Mana	Personr ion of ka	nel nowledge, FM)	_		O I U N	N	N	C	rective Action within 10 days Food Temperature 27. Proper cooling method used Maintain Product Temperature	e Control/ Identific d; Equipment Adea No leftovers		R
U I	I N	N O	N A		Demonstration 21. Person in charge prand perform duties/ Cet	ority Foundat n of Knowledge/ esent, demonstrati rtified Food Mana	Personr ion of ka	nel nowledge, FM)	_		O I U N	N O	N	C	rective Action within 10 days Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels	e Control/ Identific d; Equipment Adea No leftovers disposition	quate to	R
U I	I N	N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u 4 Safe Water, Reco	esent, demonstrative food Mana nauthorized personauthorized and F Labeling	Personn tion of kn ager (CF ons/ persons/ persons/	nowledge, FM) onnel	_		O I N	N O	N	C	rective Action within 10 days Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d	e: Control/ Identific d; Equipment Adea No leftovers lisposition	quate to	R
U I	I N	NOO	N A		Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 153 good press	n of Knowledge/lesent, demonstratified Food Mananauthorized persordkeeping and F Labeling r available; adequeure	Personn ion of kager (CF ons/ pers Food Pac ate pres	nowledge, FM) onnel ckage sure, safe	_		O I N	N O	N	C	rective Action within 10 days Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, quat Permit Requirement,	e Control/ Identificed; Equipment Adec No leftovers disposition eccurate, and calibrate test strips currequisite for O	quate to ed; Chemical/ urrent peration	R
U I	I N	N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate	esent, demonstratirified Food Mananauthorized persordkeeping and F Labeling r available; adequesting the source of	Personn ion of kager (CF ons/ pers Food Pac ate pres	nowledge, FM) onnel ckage sure, safe	_		O I N	N O	N	C	rective Action within 10 days Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and digood date labels 29. Thermometers provided, act Thermal test strips Digital thermo, quat	e Control/ Identificed; Equipment Adec No leftovers disposition eccurate, and calibrate test strips currequisite for O	quate to ed; Chemical/ urrent peration	R
U I	I N	N O	N A		Disc Pri Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u 4 Safe Water, Reco 23. Hot and Cold Wate 153 good press 24. Required records and destruction); Packaged Allergen inclu Conformance	esent, demonstratirified Food Mana nauthorized personauthorized personauth	Personn ion of k ager (CF ons/ pers ood Pac tate pres ck tags; p	nowledge, FM) onnel ckage sure, safe parasite	_		O I N	N O	N	C	rective Action within 10 days Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, quat Permit Requirement, 30. Food Establishment Perm Posted, current Utensils, Equip	e Control/ Identificed; Equipment Adea No leftovers lisposition ecurate, and calibrate test strips currequisite for Onit/Inspection Currement, and Vendin	quate to ed; Chemical/ urrent peration ent/ insp posted	R
U I	I N	N O	N A		Disc Pri Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 153 good press 24. Required records and destruction); Packaged Allergen inclusions Conformance with V HACCP plan; Variance processing methods; me	esent, demonstrativified Food Mananauthorized personauthorized personautho	Personr ion of k ager (CF ons/ pers r ood Pac tate pres ck tags; p Procedu ted Proc cialized	nowledge, FM) onnel ckage sure, safe parasite	_		O I N	N O	N	C	rective Action within 10 days Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, quat Permit Requirement, 30. Food Establishment Perm Posted, current	e Control/ Identificed; Equipment Adea No leftovers lisposition ecurate, and calibrate test strips currequisite for Onit/Inspection Currement, and Vendin	quate to ed; Chemical/ urrent peration ent/ insp posted	R
U I	I N N	N O	N A		Disc Pri Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u 4 Safe Water, Reco 23. Hot and Cold Water 153 good press 24. Required records and destruction); Packaged Allergen inclusion Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorded	esent, demonstrativified Food Mananauthorized personauthorized personautho	Personr ion of k ager (CF ons/ pers r ood Pac tate pres ck tags; p Procedu ted Proc cialized	nowledge, FM) onnel ckage sure, safe parasite	_		O I I	N O	N	C	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, quat Permit Requirement, 30. Food Establishment Perm Posted, current Utensils, Equip 31. Adequate handwashing facisupplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used	e Control/ Identific d; Equipment Adea No leftovers lisposition ecurate, and calibrate t test strips cu Prerequisite for O nit/Inspection Curr oment, and Vendin ilities: Accessible and et surfaces cleanable	quate to ed; Chemical/ urrent peration ent/ insp posted g nd properly	R
U I		N O	N A		Disc Pri Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u 4 Safe Water, Reco 23. Hot and Cold Water 153 good press 24. Required records and destruction); Packaged Allergen inclusion Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorded	esent, demonstratirified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequesure vailable (shellstoce Food labeled Jded with Approved P driance, Specialize obtained for specianufacturer instruction of the company of the compa	Personr ion of k ager (CF ons/ pers r ood Pac ate pres ek tags; p Procedu zed Proc cialized actions	nowledge, EM) connel ckage sure, safe carasite ces ess, and	_			N O	N	C	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, quat Permit Requirement, 30. Food Establishment Perm Posted, current Utensils, Equip 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contacts	e Control/ Identifice d; Equipment Adea No leftovers lisposition ccurate, and calibrate t test strips cu Prerequisite for Opinit/Inspection Curro ment, and Vendin ilities: Accessible and et surfaces cleanable d stalled, maintained,	quate to ed; Chemical/ urrent peration ent/ insp posted g nd properly e, properly	R
3	N			S	Disc. Pri Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u 4 Safe Water, Reco 23. Hot and Cold Wate 153 good press 24. Required records at destruction); Packaged Allergen inclu Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorde Con 26. Posting of Consumfoods (Disclosure/Rem Ingredients on label	esent, demonstratirified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ sure vailable (shellstoc Food labeled JGCG with Approved P ariance, Specialize obtained for specianufacturer instru d 2x daily sumer Advisory er Advisories; raw inder/Buffet Plate	Personr ion of k ager (CF ons/ pers rood Pac nate pres ck tags; p Procedur red Proceductions w or und c) / Aller	nowledge, EM) connel ckage sure, safe parasite res ess, and er cooked gen Label	R	2 2	OU NOTE OF THE PROPERTY OF THE	Exce	N A	C O S S	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, act Thermal test strips Digital thermo, quat Permit Requirement, 30. Food Establishment Perm Posted, current Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning factors.	e Control/ Identifice d; Equipment Adea No leftovers lisposition ccurate, and calibrate test strips cu Prerequisite for Opinit/Inspection Curro ment, and Vendin ilities: Accessible and ext surfaces cleanable d stalled, maintained, acility provided	quate to ed; Chemical/ urrent peration ent/ insp posted g nd properly e, properly	
3	N I	N	N A		Disconstration 21. Person in charge prand perform duties/ Cersee 22. Food Handler/ no use and perform duties/ Cersee 22. Food Handler/ no use and perform duties/ Cersee 23. Hot and Cold Water 153 good press 24. Required records and destruction); Packaged Allergen inclusions and processing methods; many terms of the construction of the cons	esent, demonstratirified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ sure vailable (shellstoc Food labeled JGCG with Approved P ariance, Specialize obtained for specianufacturer instru d 2x daily sumer Advisory er Advisories; raw inder/Buffet Plate	Personnion of kager (CF ons/ personnion of ka	nowledge, EM) connel ckage sure, safe parasite res ess, and er cooked gen Label	R	2 2		Exce N	ed 90	COS	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, act Thermal test strips Digital thermo, quated Permit Requirement, 30. Food Establishment Permit Posted, current Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used Equipped 33. Warewashing Facilities; ins Service sink or curb cleaning fact Equipped 35. Food Information (Which Food Identity)	e Control/ Identifice d; Equipment Adea No leftovers lisposition ccurate, and calibrate test strips cu Prerequisite for Opinit/Inspection Curr oment, and Vendin ilities: Accessible and et surfaces cleanable d stalled, maintained, acility provided never Comes First dentification	quate to ed; Chemical/ urrent peration ent/ insp posted g nd properly e, properly	R
3	N I	N	N	S	Disc Pri Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u 4 Safe Water, Reco 23. Hot and Cold Wate 153 good press 24. Required records as destruction); Packaged Allergen inclu Conformance with V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consumfoods (Disclosure/Rem Ingredients on label Core Items (1 Poin Prevention 34. No Evidence of Insanimals	resent, demonstrative food Mana nauthorized person redkeeping and F Labeling ravailable; adequal bure valiable (shellstoc Food labeled LOCO with Approved P ariance, Specialized anufacturer instruction of the contamination of Food Contamination of Contamination o	Personr ion of kager (CF ons/ personate present persons) attempts the procedure persons are procedured procedured persons are personate persons are personate persons are personate persons are personate pers	nowledge, FM) onnel ckage sure, safe parasite res ess, and Corrective	R	2 2	O I I V	Exce NO O	N A	0 Da	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, act Thermal test strips Digital thermo, quat Permit Requirement, 30. Food Establishment Perm Posted, current Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning facting ped ys or Next Inspection, Which	e Control/ Identifice d; Equipment Adea No leftovers lisposition ccurate, and calibrate test strips cu Prerequisite for Opinit/Inspection Curr oment, and Vendin ilities: Accessible and et surfaces cleanable d stalled, maintained, acility provided never Comes First dentification	quate to ed; Chemical/ urrent peration ent/ insp posted g nd properly e, properly	
3	N I	N	N	S	Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 153 good press 24. Required records and destruction): Packaged Allergen inclu Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consumations of Consumation of Consum	esent, demonstratirified Food Mana nauthorized person redkeeping and F Labeling ravailable; adequallable (shellstoc Food labeled Jded with Approved P ariance, Specialize abtained for specianufacturer instruct 2 x daily sumer Advisory er Advisories; raw inder/Buffet Plate is of Food Contaminect contamination as/eating, drinking	Personr ion of kager (CF ons/ person note of persons persons persons persons person note of persons person	nowledge, FM) onnel ckage sure, safe parasite res ess, and Corrective	R	2 2	U P V V V V V V V V V V V V V V V V V V	Exce NO O	N A	0 Da	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, quat Permit Requirement, 30. Food Establishment Perm Posted, current Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning facts are supplied by or Next Inspection, Which Food Ice 41. Original container labeling of	e Control/ Identifice d; Equipment Adea No leftovers lisposition ccurate, and calibrate test strips cu Prerequisite for Opinit/Inspection Curr oment, and Vendin ilities: Accessible and et surfaces cleanable d stalled, maintained, acility provided never Comes First dentification	quate to ed; Chemical/ urrent peration ent/ insp posted g nd properly e, properly	
3	N I	N	N	S	Disc. Pri Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u 4 Safe Water, Reco 23. Hot and Cold Wate 153 good press 24. Required records av destruction); Packaged Allergen inclu Conformance vith V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consumfoods (Disclosure/Rem Ingredients on label Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray boots in the processing processing processing processing processing processing processing prevention preventio	esent, demonstratirified Food Mana nauthorized person redkeeping and F Labeling ravailable; adequallable (shellstoc Food labeled JCCC) with Approved P ravainance, Specialize obtained for specianufacturer instruction of the special	Personr ion of k ager (CF ons/ pers rood Pac nate pres ek tags; p Procedur zed Proc cialized actions v or und e)/ Aller Require ination n, rodent g or toba	nowledge, FM) onnel ckage sure, safe parasite res ess, and Corrective	R	2 2	O I I V	Exce NO O	N A	0 Da	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, quat Permit Requirement, 30. Food Establishment Perm Posted, current Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning facts are supplied by or Next Inspection, Which Food Ice 41. Original container labeling of	e Control/ Identifice d; Equipment Adea No leftovers lisposition ccurate, and calibrate test strips cu Prerequisite for Opinit/Inspection Curr oment, and Vendin ilities: Accessible and et surfaces cleanable d stalled, maintained, acility provided sever Comes First dentification (Bulk Food) al Facilities	quate to ed; Chemical/ urrent peration ent/ insp posted g nd properly e, properly	
3	N I	N	N	S	Disc. Pri Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u 4 Safe Water, Reco 23. Hot and Cold Water 153 good press 24. Required records adestruction); Packaged Allergen inclus Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consumfoods (Disclosure/Rem Ingredients on label) Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	esent, demonstratirified Food Mana nauthorized person redkeeping and F Labeling ravailable; adequallable (shellstoc Food labeled JCCC) with Approved P ravainance, Specialize obtained for specianufacturer instruction of the special	Personr ion of k ager (CF ons/ pers rood Pac nate pres ek tags; p Procedur zed Proc cialized actions v or und e)/ Aller Require ination n, rodent g or toba	nowledge, FM) onnel ckage sure, safe parasite res ess, and Corrective	R	2 2	O I I V	Exceed N O	N A	0 Da	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, ac Thermal test strips Digital thermo, quat Permit Requirement, 30. Food Establishment Perm Posted, Current Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning fact Equipped ys or Next Inspection, Which Food Id 41. Original container labeling of Physice	e Control/ Identifice d; Equipment Adea No leftovers lisposition ccurate, and calibrate test strips cure prerequisite for Opnit/Inspection Curr coment, and Vendin ilities: Accessible and et surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) al Facilities s clean	ed; Chemical/ Urrent peration ent/ insp posted g nd properly e, properly used/	
3 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	N I	N	N	S	Demonstration 21. Person in charge pr and perform duties/ Cer See 22. Food Handler/ no u 4 Safe Water, Reco 23. Hot and Cold Wate 153 good press 24. Required records av destruction): Packaged Allergen inclu Conformance with V HACCP plan; Variance processing methods; m Temps recorde Con 26. Posting of Consum- foods (Disclosure/Rem Ingredients on label Core Items (1 Poin Prevention 34. No Evidence of Ins animals 35. Personal Cleanlines 36. Wiping Cloths; pro Using spray bo 37. Environmental cont	esent, demonstrativified Food Mananauthorized personauthorized personautho	Personr ion of k ager (CF ons/ pers rood Pac nate pres ek tags; p Procedur zed Proc cialized actions v or und e)/ Aller Require ination n, rodent g or toba	nowledge, FM) onnel ckage sure, safe parasite res ess, and Corrective	R	2 2		Exce NO O	N A	0 Da	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, acthermal test strips Digital thermo, quate Permit Requirement, 30. Food Establishment Perm Posted, current Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used Equipped 33. Warewashing Facilities; ins Service sink or curb cleaning fact Equipped ys or Next Inspection, Which Food Ice 41. Original container labeling of Physical Actions and Contact Surfaces are supplied.	e Control/ Identifice d; Equipment Adea No leftovers lisposition ccurate, and calibrate test strips cu Prerequisite for Opinit/Inspection Curro coment, and Vendin ilities: Accessible and ext surfaces cleanable d ext surfaces cleanable d external maintained, acility provided external femons (Bulk Food) al Facilities s clean ghting; designated a	quate to ed; Chemical/ urrent peration ent/ insp posted g nd properly e, properly used/	
3 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	N I	N	N	S	Discription Demonstration 21. Person in charge prand perform duties/ Cer See 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water 153 good press 24. Required records adestruction): Packaged Allergen inclus Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps recorder Con 26. Posting of Consumer foods (Disclosure/Rem Ingredients on laber) Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; prousing spray both of the property of the	esent, demonstratirified Food Mana nauthorized person redkeeping and F Labeling ravailable; adequallable (shellstoc Food labeled JCCC) with Approved P ariance, Specialize obtained for speciantificaturer instruct 2x daily sumer Advisories; raw inder/Buffet Plate is nt) Violations R of Food Contamination ect contamination is see at 1 see 1 see 1 see 1 see 1 see 1 see 200p tamination method er Use of Utensile	Personr ion of k ager (CF ons/ pers Food Pac tate pres ek tags; p Procedur ted Proc cialized actions w or und e)/ Aller Require ination a, rodent g or toba ored pm	nowledge, EM) connel ckage sure, safe carasite res ess, and er cooked gen Label Corrective	R	2 2		Exce NO O	N A	0 Da	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, acthermal test strips Digital thermo, quate Permit Requirement, 30. Food Establishment Perm Posted, current Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning fact Equipped ys or Next Inspection, Which Food Ic 41. Original container labeling of Physical Adequate ventilation and light 44. Garbage and Refuse proper 45. Physical facilities installed,	e Control/ Identifice d; Equipment Adea No leftovers lisposition ccurate, and calibrate test strips cu Prerequisite for Opnit/Inspection Curr oment, and Vendin ilities: Accessible an et surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) al Facilities s clean ghting; designated a rly disposed; facilitie, maintained, and cle	quate to ed; Chemical/ urrent peration ent/ insp posted g nd properly e, properly used/ areas used es maintained ean	
3 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	N I	N	N	S	Discrete Print Demonstration 21. Person in charge print and perform duties / Ceresce 22. Food Handler / no uit of the print of the pr	resent, demonstrative food Mana nauthorized person redkeeping and F Labeling ravailable; adequately will be adequately will be a contained for special person and for special person for the second for special person for food Contamination food food Contamination for food Contamination foo	Personr ion of kager (CF ons/ person	nowledge, EM) connel ckage sure, safe parasite res ess, and connel ckage sure, safe parasite res covered gen Label corrective /other cco use	R	on No		Exce N N O	N A	0 Da	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date labels 29. Thermometers provided, act Thermal test strips Digital thermo, quat Permit Requirement, 30. Food Establishment Perm Posted, current Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used See 33. Warewashing Facilities; ins Service sink or curb cleaning fact Equipped ys or Next Inspection, Which Food Id 41. Original container labeling of the Service Serv	e Control/ Identifice d; Equipment Adea No leftovers lisposition ccurate, and calibrate test strips cure prerequisite for Opnit/Inspection Curr coment, and Vendin ilities: Accessible and est surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) al Facilities s clean ghting; designated a rly disposed; facilities maintained, and cle constructed, supplied	quate to ed; Chemical/ urrent peration ent/ insp posted g nd properly e, properly used/ areas used es maintained ean d, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kaitlynn Billings	Print: Kaitlynn Billings	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		ity/State:	. T	License/Permit #	Page <u>2</u> of <u>2</u>				
Subw	ay #37568 Walmart	781 E		Rockwal	I, IX	FS-7849					
Item/Loca	ation	Temp	TEMPERATURE OBSERVATI	Temp	Item/Loca	ıtion	Temp				
Lobby		36	Cold holding								
	WIF HTT	12.1	Ham/cube chicken	38/38							
	WIC	35	Tuna fish	37							
Wh	nole tomatoe	37	Slice American	37							
Cı	ube chicken	37	Lettuce	38							
Hot l	holding water*	67	Slice tomatoes	37							
*ju	st turned on		Spinach	40							
Itar:			SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	СТЕД ТО Т	HE CONDITIONS OBSI	ERVED AND				
	Hand sinks equipped temp greater than 108 throughout the kitchen										
	Restrooms refer to Wa	ılmart Gr	ocery inspection report								
	3 comp sink setup, 13		• • • • • • • • • • • • • • • • • • • •								
	Strips current, digital thermo available										
45	Moldy sealant top of 3 comp and wall, to remove and reseal top 3 comp using silicone smooth to make cleanable										
37			F, to address to make cleans	able							
45	General detail cleanin										
32	Shelves in WIC signs of oxidation, to address to make cleanable										
45	Bread oven top and inside dusty, to clean as needed										
42 32	General detail cleaning interior of reach in fridge service line Shelves in reach in refrigerator signs of oxidation, to address to make cleanable										
32			icturer with label on back	SS to ma	ike cieai	lable					
42/45				nuinmon	t to rom	ovo hoavy soiloc	l tilo				
 45 General detail cleaning back of kitchen, walls and around cove base tile 39 Good practice to store mop hanging up to drip dry over mop sink not stored in water 											
21	No CFM onsite while store is open, code requires CFM always										
13	Need employee health form posted										
32	Cutting boards on service line rough, code requires smooth and durable, options include resurfacing or replacement										
Received (signature)	See abov	e	See abo	ove		Title: Person In Charg	ge/ Owner				
Inspected (signature)	lby: M	(st	Richard	Hill		Samples: Y N	# collected				