Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

| Date: 5/24/24 | | | Time in: 11:10 | Time out: 2:30 | | FS-827 | | | | | | | | 10 | Food handlers 24 | Page 1 | of <u>2</u> | | |
|---|--|--------|-----------------|--|--|--|--|--|---|--|--|---------------|---|---------|--|--|--|--|-------|
| Purpose of Inspec | | | tion: 1-Routine | 2-Follow Up | | 3-Complai | | | Inve | stiga | ation | | 5-CO/Cons | | 6-Other | TOTAL/S | SCORE | | |
| Establishment Name: Contact/Owner N Walmart Market 3530 Bakery Kimberly Wils | | | | | | | | | | Number of Repeat Violations: Number of Violations COS: | | 4/00/4 | | | | | | | |
| Physical Address: 850 W Rusk St, Rockwall, TX 75087 Pest control: Ecolab 4/11/25 | | | | | | | | | e trap :/ waste oil Follow-up: Yes 7/10/25 1500g Follow-up: Yes 7/10/25 1500g | | | 4/90 | 4/96/A | | | | | | |
| Mark | | | | | Status: Out = not in co | ompliance IN = in c | compliance em | e NO Mark ' |) = no √' a ci | | | | | | plicable COS = | = corrected on | site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat | olation W= | Watch |
| | | | | | | | | | | ire In | nmed | liate | Corr | recti | ive Action not to | | | | |
| O I U N | U N O A O | | | R | U | I N | N | | C O | | | | | R | | | | | |
| T | 1. Proper cooling time and temperature | | | Т | ~ | | | S | 12. Management knowledge, resp | | oyees and conditional and reporting | employees; | | | | | | | |
| V | | | | 2. Proper Cold Holding temperature(41°F/ 45°F) See | | | | | ~ | | | | 13. Proper use o eyes, nose, and Employee h | mouth | and exclusion; No dis | charge from | | | |
| | · | / | | | 3. Proper Hot Holding | temperature(135°) | °F) | | | | | | | | Pr | eventing Co | ontamination by Har | nds | |
| | ı | / | | | 4. Proper cooking time | | | | | | / | | | | | | erly washed/ Gloves u | | , |
| | ı | 1 | | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | • | | | | | d properly fol | h ready to eat foods of llowed (APPROVED | | .) |
| V | 1 | | | | 6. Time as a Public Health Control; procedures & records | | | records | | | | | | | Highly Susceptible Populations | | | | |
| | | | | | Ap | proved Source | | | | | ~ | | | | 16. Pasteurized to Pasteurized eggs | | orohibited food not of required | fered | |
| 7. Food and ice obtained from approved sou good condition, safe, and unadulterated; par destruction Disb center | | | | | | ood in | | | | | l | | | | Chemicals | | | | |
| V | | | | | 8. Food Received at proper temperature Receiving log | | | | | | ~ | | | | 17. Food additiv & Vegetables | es; approved | and properly stored; | Washing Fro | aits |
| | | | | | Protection | n from Contamin | nation | | | | ~ | | | | 18. Toxic substa | nces properly | y identified, stored an | nd used | |
| V | 1 | | | | Food Separated & protected, prevented during food preparation, storage, display, and tasting | | | | | | | | | | | | er/ Plumbing | | |
| V | 1 | | | | 10. Food contact surfact Sanitized at 200 | | | ied and | | | ~ | | | • | 19. Water from a backflow device City Appr | | arce; Plumbing install | ed; proper | |
| V | 1 | | | | 11. Proper disposition of reconditioned Disc | of returned, previo | ously serv | ed or | | | / | | | | 20. Approved Se disposal | ewage/Waste | ewater Disposal Syste | m, proper | |
| | | | | | | | | | | | Ц_ | \Box | | | | | | | |
| | | | | | Pri | ority Foundat | tion Ite | ms (2 Po | ints) | viola | tions | Req | uire | Cor | rective Action w | rithin 10 day | vs | | |
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Retail Food Establishment Inspection Report

City of Rockwall

| Received by: (signature) Kimberly Wilson | Print: Kimberly Wilson | Title: Person In Charge/ Owner Store Director |
|--|------------------------|--|
| Inspected by: Richard Hill (signature) | Print: Richard Hill | Business Email: |

Form EH-06 (Revised 09-2015)

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|--------------------------|--|-------------|----------------------------|----------------------|----------|--------------------------|-------------|--|--|--|--|--|
| | ment Name: nart Market | Physical A | ddress: ' Rusk St | City/State: Rockwall | I. Tx | License/Permit # FS-8271 | Page of | | | | | |
| ****** | | 1 000 11 | TEMPERATURE OBSERV | | ., | 1 0 027 1 | | | | | | |
| Item/Loc | | Temp | Item/Location | Temp | Item/Loc | ation | Temp | | | | | |
| | erve wall | | Bunker 2 | | | | | | | | | |
| | sage cold wall | | 8/6/36/37 | | | | | | | | | |
| | ork cold wall | 38 | WIC amb | 36 | | | | | | | | |
| | eef cold wall | 37/37 | | | | | | | | | | |
| Chi | cken cold wall | 37/38 | | | | | | | | | | |
| | Bunker 1 | | | | | | | | | | | |
| 3 | 36/37/35/36 | | | | | | | | | | | |
| | | | | | | | | | | | | |
| Item | AN INCRECTION OF VOUR PO | | SERVATIONS AND CORRECT | | | THE CONDITIONS OF | EDVED AND | | | | | |
| 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 | | | | | | | | | | | |
| | | | an 105 throughout the ki | tchen | | | | | | | | |
| | 3 comp sink not set up | | | | | | | | | | | |
| | Using digital thermo a | nd strips | are current | | | | | | | | | |
| 45 | Stickers on wic door f | laps, to re | emove to make flaps clea | anable | | | | | | | | |
| 32/45 | | | | | | | | | | | | |
| 42 | Fan guards dirty in me | eat room | with scales, to clean as n | eeded | | | | | | | | |
| | No cutting meats onsi | te, arrive | prep | | | | | | | | | |
| | Date labels on inventory look good, proper rotation daily | | | | | | | | | | | |
| | Bug light operational during inspection | | | | | | | | | | | |
| W | Oxidation of wic walls at the very bottom, will continue to monitor during future inspections | | | | | | | | | | | |
| | The state of the s | | | | | | | | | | | |
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| | | | | | | | | | | | | |
| Received (signature) | | /e | See al | oove | | Title: Person In Char | rge/ Owner | | | | | |
| Inspected (signature) | | DR | S Richar | d Hill | RS | | | | | | | |
| orm FH-06 | 6 (Revised 09-2015) | • | | | | Samples: Y N | # collected | | | | | |