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

5/24/25		•	11:10 3:00			FS-7557						10	24	Page <u>1</u> of <u>2</u>		
Purpose of Inspec		spec	tion: 1-Routine	2-Follow U	w Up 3-Compla		4	4-Investi			1	5-CO/Construction	6-Other	TOTAL/SC	ORE	
Establishment Name: Contact/Owner N Walmart Market 3530 Bakery Kimberly Wils						:					Number of Repeat Violations: Number of Violations COS:		/ A			
Physic 850 W				kwall, TX 75087		st control : lab 4/11/25			ood oels 4	1/25			e trap :/ waste oil 17/25 1500g	Follow-up: Yes No	6/94/	Α
	Con	plia	ice S	Status: Out = not in co	ompliance IN = in	compliance	(O = no	ot obse	rved	N	\ = no	ot ap		site R = repeat vio	lation W= Wa	atch
Mark	he ap	prop	riate	points in the OUT box for Prio									ox for IN, NO, NA, COS Ma ive Action not to exceed 3 da		e box for R	
Compl	N	N	С	Time and Ten	nperature for Fo	ood Safety	R) I		N	С				R
U N T	О	A	o S		legrees Fahrenhei	•			J N	О	A	o s	12. Management, food emplo	loyee Health	employees:	
	/			1. Froper cooling time (and temperature				~	'			knowledge, responsibilities, a	•	employees,	
/				2. Proper Cold Holding See	g temperature(41°	F/ 45°F)			/	,			13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No disc	charge from	
-				3. Proper Hot Holding	temperature(135°	°F)	-						Émployee health forn		J.,	
•				4. Proper cooking time	and temperature		+			,			14. Hands cleaned and prope	ntamination by Han erly washed/ Gloves u		
	_			5. Proper reheating pro-	cedure for hot ho	lding (165°F in 2	+		/				15. No bare hand contact with	h ready to eat foods o	r approved	_
	~			Hours)					~				alternate method properly foll Gloves & utensils	lowed (APPROVED	YN)	
/				6. Time as a Public Hea	alth Control; proc	cedures & records								ceptible Populations		
				Ap	proved Source				~	,			16. Pasteurized foods used; pr Pasteurized eggs used when r		ered	
				7. Food and ice obtaine												
•	,			good condition, safe, and destruction Disb. Co	nd unadulterated; enter	parasite							C	Chemicals		
				8. Food Received at pro						,			17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
				Receiving log					'	,			18. Toxic substances properly	v identified, stored an	d used	
				9. Food Separated & pr	n from Contamin rotected, prevente				'				Stored low and separa			
/				preparation, storage, di	splay, and tasting	ţ							Wate	er/ Plumbing		
/				10. Food contact surfact Sanitized at 200	ces and Returnabl ppm/temperature	es ; Cleaned and			/	,		1	19. Water from approved sour backflow device	rce; Plumbing installe	ed; proper	
				11. Proper disposition of	of returned, previ	ously served or		_		,		Ī	City approved 20. Approved Sewage/Waster	water Disposal Syster	n, proper	-
				reconditioned Disc	ard				~				disposal			
										-						
0 I	N	N	C				oints)	•) I	N	N	С	rective Action within 10 day.			R
O I U N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel		1	_	_		_	Food Temperatur	re Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kimberly Wilson	Print: Kimberly Wilson	Title: Person In Charge/ Owner
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

WiC 36 Mash/ gravy 155/148 Self serve WIF HTT 4.3 Chicken tenders 170 Deli meat/chz 40/4 Cold holding Bone in chix 156 Hot holding Turkey 36 Mac n chz 186 Rotisserie chix 16/2 Ham 36 Popcorn chix 170 Popcorn chix 156 Colby Jack cheese 35 Chicken tenders 158		ment Name:	Physical A		City/State:		License/Permit #	Page of			
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