

Date: 5/5/25	Time in: 8:50	Time out: 12:40	License/Permit # FOOD5062	CPFM 7	Food handlers All	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			TOTAL/SCORE			
Establishment Name: Walmart 0259 Bakery			Contact/Owner Name:		<div><div><input checked="" type="checkbox"/> Number of Repeat Violations: _____</div><div><input checked="" type="checkbox"/> Number of Violations COS: _____</div></div>	
Physical Address: 781 E I30 Rockwall, Tx		Pest control : Refer to grocery	Hood Power wash 8/2024	Grease trap / waste oil Refer to grocery		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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> 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)		Employee Health		
OUT	IN	NO	NA	COS	R	
		✓			1. Proper cooling time and temperature No leftovers	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart Disb	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 7	
	✓				22. Food Handler/ no unauthorized persons/ personnel All	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 153 good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Allergen included	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Manufacturing	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients on labels	
OUT	IN	NO	NA	COS	Food Identification	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean See	
1					43. Adequate ventilation and lighting; designated areas used See	
	✓				44. Garbage and Refuse properly disposed; facilities maintained See grocery report	
	✓				45. Physical facilities installed, maintained, and clean See	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean See grocery report	
			✓		47. Other Violations N/a	

City of Rockwall

Form EH-06 (Revised 09-2015)

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