Followup Fee of																
•	\$50.00 after Retail Food Establishment Inspection Report Image: Constraint of the second															
					F			-							Allergy policy	
De					T:	Time and	T		ity		t R	0(CK	Wa		
Date:Time in:Time out:License/P5/5/258:5012:40FOO						ermit # D5062						$\begin{array}{c} \text{CPFM} \\ \textbf{7} \\ \textbf{All} \\ \text{Page } \underline{1} \text{of } \underline{2} \\ \text{of } $	-			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compl					omplaiı	aint 4-Investigation					n	5-CO/Construction 6-Other TOTAL/SCORE	E			
Establishment Name: Contact/Owner I Walmart 0259 Bakery						Wher N	ame: XNumber VNumber						Number of Repeat Violations: Number of Violations COS: setrap://waste.oil Follow.up: Yes			
Physical Address: Pest control : 781 E I30 Rockwall, Tx Refer to grocery						1	Hood Grease trap :/ waste oil Follow-up: Yes						Se trap :/ waste on Fonow-up: Tes			
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site \mathbf{R} = repeat violation W												L				
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status											_					
O U	I N	N O	N A	C Time and Temperature for Food Safety					R	O U	I N	N O	Ν	N C A O		R
Т		/		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature No. Loftovore				Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	_	
					2. Proper Cold Holding temperature(41°F/ 45°F)									13. Proper use of restriction and exclusion; No discharge from		
		See						~				eyes, nose, and mouth Employee Health form posted				
					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_) Gloves					
					6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations		
					Approved Source										16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	_
- T				_	7. Food and ice obtained from approved source; Food in						Ľ					
					good condition, safe, and unadulterated; parasite destruction Walmart Disb										Chemicals	
					8. Food Received at pr Checking	roper temperature				Γ	~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protectio	on from Contaminat	ion				~				18. Toxic substances properly identified, stored and used Stored low	
	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 				d			<u> </u>			I	Water/ Plumbing				
		_			See 10. Food contact surfa		; Cleaned	and				T			19. Water from approved source; Plumbing installed; proper	
					Sanitized at <u>200</u>		1								backflow device City approved	
 Proper disposition of returned, previously served or reconditioned Discard 						~				20. Approved Sewage/Wastewater Disposal System, proper disposal						
	T	Priority Foundation Items (2 Po		: (2 Poi	nts) v	violat 0	_	Req N	uire N	Cor		R				
Ŭ T	Ň		A	Ö S		on of Knowledge/ Pe		1 1		Ŭ T	Ň	Õ	A	ŏ s		
					21. Person in charge p and perform duties/ Ce 7			ledge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
/			22. Food Handler/ no unauthorized persons/ personnel All										28. Proper Date Marking and disposition Good date labels			
					Safe Water, Recordkeeping and Food Package Labeling					2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips No dishwasher test strips Digital thermo, guat test strips current	
					23. Hot and Cold Water available; adequate pressure, safe 153 good pressure					Permit Requirement, Prerequisite for Operation						
					24. Required records a destruction); Packaged	available (shellstock t d Food labeled	ags; paras	site		w					30. Food Establishment Permit/Inspection Current/ insp posted	
					Allergen incl	UCEC with Approved Pro	cedures			-					Posted, expired 2023 Utensils, Equipment, and Vending	
					25. Compliance with V HACCP plan; Variance			and							31. Adequate handwashing facilities: Accessible and properly supplied, used	
					processing methods; n Manufacturing		ons								Equipped	
					Cor	nsumer Advisory					~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consum foods (Disclosure/Ren Ingredients on labe	ninder/Buffet Plate)/				2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher not confirmed	
	T	N	N	C	Core Items (1 Poi	int) Violations Req	uire Cor	rective 1	A <i>ction</i> R					-	ays or Next Inspection , Whichever Comes First	R
U T	I N	N O	N A	C O S		n of Food Contamina			к	O U T	I N	N O	N A	C O S	Food Identification	ĸ
	~				34. No Evidence of Instantials						~				41.Original container labeling (Bulk Food)	_
					35. Personal Cleanline 36. Wiping Cloths; pro			use							Physical Facilities 42. Non-Food Contact surfaces clean	
					36. Wiping Cloths; pro Using spray b 37. Environmental cor	ottles 200ppi	m			1					42. Non-Food Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used	
\vdash										1					See 44. Garbage and Refuse properly disposed; facilities maintained	
					38. Approved thawing Refrigerator	per Use of Utensils				-	レ				See grocery report 45. Physical facilities installed, maintained, and clean	
					39. Utensils, equipmer	nt, & linens; properly		red,		\vdash					See 46. Toilet Facilities; properly constructed, supplied, and clean	
					dried, & handled/ In u 40. Single-service & s			red			~				47. Other Violations	
					and used		-perty stol						~		N/a	

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Donnie Caldwell	Print: Donnie Caldwell	Title: Person In Charge/ Owner Asst Director
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Nart 259 Bakery	Physical A 781 E		City/State: Rockwa	ll, Tx	License/Permit # FOOD 5089	Page <u>2</u> of <u>2</u>		
X. A		-	TEMPERATURE OBSERVA		X (/ X				
Item/Loc WIC a		Temp	Item/Location	Temp	Item/Loca	tion	Temp		
	UIID	36							
	WIF HTT	8.6							
Cak	e freezer HTT	6.8							
Cup	cake self serve	37							
Cake/0	Cheesecake self serve	37							
Item			SERVATIONS AND CORRECT						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTEI F	NTION IS DIRI	ECTED TO T	HE CONDITIONS OBSERV	'ED AND		
			ont sink, no soap, temp gr			ughout kjtchen			
	•		uat sanitizer tested 200ppr		urrent				
33			ed 3x in a row, each test f				<u> </u>		
40			but will have to use sani spra	ay bottle 20	Oppm, to	spray all equipment	and drip dry		
43 45	WIF- need to address	•		1					
40									
	Discovered white slice of cake expired 4/15/24, adhere to manufacturer dates on package								
	Tongs are in place for self serve bread Spray bottles filled at 3 comp								
	All utensils for food don't surface should be cleaned once every 4 hours or as needed								
	Dates on breads and bakery items are correct, labels appear correct also								
	Allergens are noted on all labels								
	Donuts and pastries se	elf servic	e case is no longer correc	t. All prepa	ackaged				
29	Dishwasher temp test strips not available								
	All food contact surfaces w/r/s every 4 hrs or as needed								
45	5 Damage tile, to repair to make cleanable								
Received (signature)	See abov		See at			Title: Person In Charge/	Owner		
Inspected			D : (
(signature)) (x	Richar	d Hill		Samples: Y N #	collected		
Form EH-06	5 (Revised 09-2015)								