

Followup Fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 5/5/25	Time in: 8:50	Time out: 12:40	License/Permit # FOOD5089	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Walmart 0259 Grocery			Contact/Owner Name: Donnie Caldwell		Number of Repeat Violations: Number of Violations COS:	
Physical Address: 781 E I30 Rockwall, Tx			Pest control : Ecolab 4/15/25	Hood Power wash 2/2024	Grease trap /: waste oil Refer to Teddy	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 X 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)			R	
OUT	IN	NO	NA	COS		
			✓		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				
3				✓	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				
3				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting See	
3					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	R	
✓					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				
W					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/ Buffet Plate)/ Allergen Label Ingredients on labels	
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals See	
✓					35. Personal Cleanliness/eating, drinking or tobacco use	
✓					36. Wiping Cloths; properly used and stored Using spray bottles 200ppm	
1					37. Environmental contamination See	
✓					38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
✓					40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	R	
✓					41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean See	
✓					43. Adequate ventilation and lighting; designated areas used	
✓					44. Garbage and Refuse properly disposed; facilities maintained See grocery report	
					45. Physical facilities installed, maintained, and clean See we	
1					46. Toilet Facilities; properly constructed, supplied, and clean Equipped, temps rear restrooms	
			✓		47. Other Violations N/a	

City of Rockwall

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS	
1	1. The contractor shall provide a detailed schedule of work, including start and completion dates for each task, and shall update the schedule as work progresses.
2	2. The contractor shall provide a detailed list of materials and equipment to be used, and shall ensure that all materials and equipment are of high quality and meet the requirements of the project.
3	3. The contractor shall provide a detailed list of personnel to be assigned to the project, and shall ensure that all personnel are qualified and experienced in the relevant work.
4	4. The contractor shall provide a detailed list of subcontractors to be used, and shall ensure that all subcontractors are qualified and experienced in the relevant work.
5	5. The contractor shall provide a detailed list of safety measures to be implemented, and shall ensure that all safety measures are properly implemented and maintained.
6	6. The contractor shall provide a detailed list of quality control measures to be implemented, and shall ensure that all quality control measures are properly implemented and maintained.
7	7. The contractor shall provide a detailed list of communication measures to be implemented, and shall ensure that all communication measures are properly implemented and maintained.
8	8. The contractor shall provide a detailed list of risk management measures to be implemented, and shall ensure that all risk management measures are properly implemented and maintained.
9	9. The contractor shall provide a detailed list of cost management measures to be implemented, and shall ensure that all cost management measures are properly implemented and maintained.
10	10. The contractor shall provide a detailed list of environmental management measures to be implemented, and shall ensure that all environmental management measures are properly implemented and maintained.

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