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: <b>5/5/25</b>			Time in: 8:50	Time out: 12:40		FOOD5								CPFM <b>7</b>	Food handlers	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								estig	atio	n [	5-CO/Constr	ruction	6-Other	TOTAL/S	SCORE				
Establishment Name: Contact/Owner N Walmart 0259 Grocery Donnie Caldw					:					XNumber of Repeat Violations: ✓ Number of Violations COS:			1 F /O F /D						
Physical Address: 781 E I30 Rockwall, Tx  Compliance Status:  Out = not in compliance  NO  NO  NO  NO  NO  NO  NO  NO  NO  N								Hood Grease Power wash 2/2024 Refer to		e trap :/ waste oil o Teddy	ste oil Follow-up: Yes No		15/85/B						
Ma					points in the OUT box for	each numbered its	tem	Mark '	√' a c		nark i	n app	ropria	ate bo	ox for IN, NO, NA, C	COS Mar	site $\mathbf{R}$ = repeat vio	plation W=	Watch
Priority Items (3 Points) violations  Compliance Status  O I N N C U N O A O  Time and Temperature for Food Safety						R	(	Comp	lianc	e Sta N	Status N C					R			
T	(F = degrees Fahrenheit)  1. Proper cooling time and temperature							J N Γ	0	A	O S	Employee Health  12. Management, food employees and conditional employees;							
	No leftovers  2. Proper Cold Holding temperature(41°F/45°F)											knowledge, responsible 13. Proper use of a		nd reporting nd exclusion; No dis	charge from				
	~				See					L	•				eyes, nose, and m Empty health	outh			
			<b>✓</b>		Proper Hot Holding temperature(135°F)      Proper cooking time and temperature												ntamination by Han		
			<b>✓</b>		,			0E:- 2			~						rly washed/ Gloves u		
			<b>/</b>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						•						ready to eat foods o owed (APPROVED		_)
	<b>/</b>				6. Time as a Public Health Control; procedures & records											eptible Populations			
					Ap	proved Source					•				Pasteurized eggs u		ohibited food not of equired	tered	
3				/	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Walmart Disb											Cl	hemicals		
8			8. Food Received at proper temperature Checking					•				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water				uits			
	Protection from Contamination							~					ces properly	identified, stored an	ıd used				
3				<b>\</b>	Food Separated & protected, prevented during food preparation, storage, display, and tasting     See										10 W. t f		r/ Plumbing	1	
3					10. Food contact surfact Sanitized at _200_	ppm/temperature	e				•	•			backflow device City appro	ved	ce; Plumbing install		
11. Proper disposition of returned, previously served or reconditioned Discard						•				20. Approved Sew disposal	vage/Wastew	vater Disposal System	m, proper						
				_								_							
					Pri	ority Founda	tion Iten	ns (2 Poi			_				rective Action wit	hin 10 days	S		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	l	nts) R	ī	) I	N	uire N A	C C O S		•	e Control/ Identific	eation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: Part 259 Bakery	Physical A		ity/State: Rockwall	l. Tx	License/Permit # FOOD5089	Page <u>2</u> of <u>2</u>					
110	.a. ( 200	70.2	TEMPERATURE OBSERVAT		,							
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp					
Dairy \	WIC	36	Yogurt/Eggs wall	35/37								
	WIC		Bunker/pizza	36/38								
	WIF		Butter/cheese wall	37/40								
	Online		Frozen Pizza	8/9								
	WIF	9.6	Frozen Icecream	6.8								
	WIC	38	Frozen Veggies	7.9								
H	lot holding	N/a	Frozen meals	8.4								
			Frozen potatoes	8.1								
		OF	SERVATIONS AND CORRECTIV	E ACTION	S							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIREC	CTED TO T	HE CONDITIONS OBSERV	VED AND					
	Hand sinks equipped temp greater than 106 throughout kitchen											
46	Rear restrooms equip	oed, men	's 78, women's 95, to addre	ss temps	code re	equires 100 minim	um					
	Dairy wic, frozen ice o	n fan box	(es									
	Dairy wic to remove st	tickers fro	om door flaps to make clean	able								
32	Milk shelves signs of o	hipping p	paint, oxidation not cleanable	<del>)</del>								
37	Frozen condensation on fan box in online WIF											
42	Online WIC dirty fan g	uards to	clean asap									
45	Stickers on WIC Online door flaps, to remove to make cleanable											
34	Air curtain on Online door not operational											
	3 comp sink not set up, 138, quat sani 200ppm, test strips current											
	Hand sink equipped, 105											
17	No produce max test strips											
34	Fruit flies around 3 comp and discarded produce cart											
31			ty to hand sink at all times									
	Pest control light is op											
9cos	Produce spoiled 3 bag		·									
_			d baby food, good rotation i		d cans							
7cos												
10	Produce wet wall mole		•									
W	To verify produce wet wall sani solution cleaning schedule p/ manufacturer specs and											
	keep log on maintenance of system											
Received (signature)	See ahou	/ <u>D</u>	See abo	)\/A		Title: Person In Charge/	Owner					
Inspected	See abou		Print:									
(signature)	KOMK	let i	<d richard<="" td=""><td>Hill</td><td></td><td>Samples: Y N #</td><td></td></d>	Hill		Samples: Y N #						