

Retail Food Establishment Inspection Report

City of Rockwall

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 5/5/2025	Time in: 8:50	Time out: 12:40	License/Permit # FOOD5064	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 Rockwall Deli			Contact/Owner Name: Jaime Carrasco		Number of Repeat Violations: Number of Violations COS:	
Physical Address: 781 E I30 Rockwall, Tx			Pest control : Refer to grocery	Hood Kanela 3/2025	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 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				
	✓				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	
	✓				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						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				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	
Compliance Status		Food Temperature Control/ Identification			R	
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
	✓				28. Proper Date Marking and disposition	
	2				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, quat test strips current	
		Permit Requirement, Prerequisite for Operation				
	W				30. Food Establishment Permit/Inspection Current/ insp posted Posted, expired 2023	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Plastic window	
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher not confirmed	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				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	
Compliance Status		Food Identification			R	
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	1				42. Non-Food Contact surfaces clean See	
	✓				43. Adequate ventilation and lighting; designated areas used See	
	✓				44. Garbage and Refuse properly disposed; facilities maintained See grocery report	
	1				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

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

Form EH-06 (Revised 09-2015)

Establishment Name: Walmart 259 Deli		Physical Address: 781 E I30		City/State: Rockwall, Tx		License/Permit # FOOD5064		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
WIC amb		40	Hot holding			Lunch meat bunker		37	
WIF HTT			Popcorn chix		144	Self serve			
Meat /Cheese Diplay			Wings		156	Pot salad		38	
Honey Ham		35	Strips		149	Salads		37	
Turkey		34	Mash pot / gravy		165/140	Pizza/Delie sides		36	
Munster Cheese		37	Mac n Chz		168	Specialty meat/chz		35	
Cheddar Cheese		37	Rotisserie chicken						
Blast chiller		34	38/37/38						
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F								
	Hand sinks equipped temp greater than 106 throughout kjtchen								
	3 comp sink not set up, 133, quat sanitizer tested 200ppm, strips current								
45	Seal between wall and 3 comp broken, missing caulkTo recaulk 3 comp sink, silicone caulk smooth to make cleanable								
42	Dirty fan guards in Deli wic, to clean asap								
32/45	WIF threshold tile missing/broken, to repair to make durable and cleanable								
37	Frozen condensation on pipe, fan box and floor by door, to remove to make cleanable								
45	To remove stickers from wic door flaps to make cleanable								
	Pest control is operational								
18	Need all spray bottles labeled								
	All utensils for food don't surface should be cleaned once every 4 hours or as needed								
32	Address broken plastic window in door separated deli 3 comp and rear stock room								
	All food contact surfaces w/r/s every 4 hours or ass needed								
	Deli slices separate for meats and cheeses								
	Slicers are cleaned between every customer and once every 4 hours								
	Using gloves and utensils to touch Rte foods								
29	Test strips wet, to replace strips and move box out of spray zone								
	Digital thermo onsite								
Received by: (signature) See above			Print: See above			Title: Person In Charge/ Owner			
Inspected by: (signature) [Signature] RS			Print: Richard Hill			Samples: Y N # collected			

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