Followup fee of \$50.00 after																			
	Dotoil Vood Vatablighment Ingreation Depart																		
Vomit clean									ean up										
D	ate:				Time in:	Time out	:	License/P	-		<u>, 1</u>	NU		\ V V		CPFM	Food handlers	e health	
5/31/25					8:32	9:05		FS-9	S-9265					1		3	Page <u>1</u> of	2	
Purpose of Inspec Establishment Nan					tion: 1-Routine	2-Follo		3-Compla act/Owner 1	1.00		l-Inv	vestig	atio	n	5-CO/Constru Number of F		6-Other	TOTAL/SCO)RE
Rockwall Mart Mohammed					Sulta	-	aad		G	roog	• Number of V e trap :/ waste oil	violations C	OS: Follow-up: Yes ✔	5/95/	Α				
600 E I30 Rockwall, Tx May 2025 / Quarterly					Hood N/a			N/a		a									
Mark the appropriate points in the OUT box for each numbered item Mark \cdot a checkmark in appropriate box for IN , NO , 								k an 🗙 in appropria		tch									
Priority Items (3 Points) violations Require Immediate Corrective Action not Compliance Status Compliance Status							tive Action not to ex	xceed 3 day	5		T								
O U T	I N	N O	N A	C O S	Time and Ten (F = d	nperature for legrees Fahre		ety	R	1	O I U N T	N O	N A	C O S		Emplo	oyee Health		R
					1. Proper cooling time and temperature						12. Management, food employees and com knowledge, responsibilities, and reporting						employees;		
	~				2. Proper Cold Holding	g temperature	e(41°F/ 45°F	F)			~	/			13. Proper use of reves, nose, and more		d exclusion; No dis	scharge from	+
	3. Proper Hot Holding temperature(135°F)				+	-		Employee health form posted Preventing Contamination by H						- 4-					
					4. Proper cooking time and temperature						~	14. Hands cleaned and properly wash				ly washed/ Gloves			
	5. Proper reheating procedure for hot holding (165°F in 2					~				15. No bare hand c	contact with ready to eat foods or approved properly followed (APPROVED Y N)								
╞	Hours) 6. Time as a Public Health Control; procedures & records							_			Gloves ava				_				
					٨٣	oproved Sou	1800								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained			; Food in			N/a				N/a				
	~	good condition, safe, and unadulterated; parasite destruction Ind. vendors											-	nemicals					
	~				8. Food Received at pro	oper tempera	ature						V		17. Food additives & Vegetables N/a	; approved a	ind properly stored;	Washing Fruits	
	Protection from Contamination						V				18. Toxic substances properly identified, stored and used								
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and								Water/ Plumbing 19. Water from approved source; Plumbing installed; proper								
	~				Sanitized at <u>100</u>			aned and			r				backflow device		e; Plumbing instal	ieu; proper	
 11. Proper disposition of returned, previously served or reconditioned No returns 						v	1			20. Approved Sewage/Wastewater Disposal System, proper disposal									
0	I		N	С	1				nts) R		0 I	N	Ν	С	rrective Action with		~		R
U T	N	0	Α	0 S	Demonstration 21. Person in charge pr		0				U N T	0	A	O S		-	e Control/ Identifie		
	~				and perform duties/ $\hat{C}e$	rtified Food	Manager (C	FM)			V	1			Maintain Product	Гemperature		equate to	
22. Food Handler/ no unauthorized persons/ personnel						V	1			28. Proper Date M29. Thermometers	e		tadi Chamical/	_					
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 116, GOOD pressure								V				Thermal test strips	8						
2	~				24. Required records ar destruction); Packaged	vailable (she	llstock tags;	parasite	*		~				Permit Re 30. Food Establish Current and	hment Perr		-	
					ICE bag labels	s		ures			<u> </u>					·	oment, and Vendir	ıg	
	~				25. Compliance with V HACCP plan; Variance processing methods; m	e obtained fo	or specialized				v	-			31. Adequate hand supplied_used Hand Sink			und properly	
	ı I		1		Con	sumer Advi	isory				V				32. Food and Non- designed, construc	ted, and use			+
	~				26. Posting of Consum foods (Disclosure/Rem On labels						V				33. Warewashing I Service sink or cur Equipped	Facilities; in	stalled, maintained,	used/	
0	I	N	N	C	Core Items (1 Point	nt) Violati	ons Require	e Corrective	Actio	_	ot to		ed 9 N	0 Da C		ion , Which	never Comes First		R
Ŭ	Ň		A	Ö S	34. No Evidence of Ins	of Food Con				1				Ö S	41.Original contain		dentification (Bulk Food)		
	~				animals 35. Personal Cleanlines Stored Iow	ss/eating, dri	nking or tob	acco use			<u> </u>	1				Physic	al Facilities		
F					36. Wiping Cloths; pro Made as need	perly used a	nd stored		\mathbf{T}	1					42. Non-Food Con	tact surface	s clean		*
	~				37. Environmental com	tamination					V	/			43. Adequate venti				
	\square	•			38, Approved thawing N/a	method					V				44. Garbage and R Looks good				\perp
					Prop 39. Utensils, equipmen	er Use of Ut		d stored		1		_			45. Physical facilit46. Toilet Facilitie		, ,		*
	~				dried, & handled/ In us	se utensils; p	properly used	1			V								
	~				40. Single-service & si and used	ngle-use arti	cles; properl	ly stored		1					47. Other Violation	ns			*

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	^{Print:}	Title: Person In Charge/ Owner
(signature) S. Hassan	S. Hassan	Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Mart	Physical A 600 E		City/State: Rockwall	, Tx	License/Permit # FS-9265	Page <u>2</u> of <u>2</u>						
Item/I continu	T	TEMPERATURE OBSERVA		I4 and /I a		T						
Item/Location Beer WIC amb	Тетр	Item/Location	Temp	Item/Loo	cation	Temp						
		Red Bull merchandiser	43									
		Ice merchandiser	20									
Icecream freezer need thern	15.2											
Gatorade Cooler	44											
Glass door Beer merchandis	42											
Pepsi merchandiser	45											
Dr Pepper merchandiser	46											
Coke merchandiser	42											
Theme		SERVATIONS AND CORRECT										
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTEN F	TION IS DIRE	CTED TO	THE CONDITIONS OBSE	ERVED AND						
Restrooms equipped	hot wate	er greater than 101										
Hand sink equipped g	greater th	nan 103										
		sing bleach as sanitizer, s	strips curr	ent								
Ice chute and microw	ave are	clean										
47 Product stored on floo	or in WIC	C, need additional shelves	s so prodi	uct is st	ored 4-6 inches	above grade						
24 Observed several ice												
Soda nozzles cleaned nightly												
42 Product shelves need												
Great practice allowing	Great practice allowing mop to drip dry over mop sink											
Coffee beaker is clear	Coffee beaker is clean, keep up the good job											
47/45 Bottom of 2 shelves in												
Dessioned have		Detector			Title, Dames In Chan							
(signature) See abov	/e	See ab	ove		Title: Person In Charg	57 Owner						
Inspected by: (signature M H R	$\langle \langle \mathcal{R} \rangle$	S Richard	4 Hill									
Form EH-06 (Revised 09-2015)	- ((Samples: Y N	# collected						