

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 05/30/25	Time in: 2:48	Time out: 3:40	License/Permit # To post not observed	Food handlers ?	Food managers 1 off site	Page <u>1</u> of <u>3</u>
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: Rockwall drug and general store			Contact/Owner Name: Downing		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: Down.Town Rockwall tx			Pest control : Need info	Hood Na	Grease trap / waste oil : Need to check as it made solicited	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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	
	✓				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 Commercial candy	
	✓				8. Food Received at proper temperature Na no Tcs	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>0</u> ppm/temperature Wrong bleach ★	
		✓			11. Proper disposition of returned, previously served or reconditioned	
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) Not in use	
			✓		22. Food Handler/ no unauthorized persons/ personnel Not in use	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 114	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
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	
1					35. Personal Cleanliness/eating, drinking or tobacco use Store low below anything for store	
					36. Wiping Cloths; properly used and stored Set when using	
		✓			37. Environmental contamination	
		✓			38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	
	✓				40. Single-service & single-use articles; properly stored and used Watch storage	
Food Identification						
OUT	IN	NO	NA	COS	R	
		✓			41.Original container labeling (Bulk Food)	
		Physical Facilities				
1	0	✓			42. Non-Food Contact surfaces clean Clean shelves / area under sink and in cooler where needed	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained Watch	
1					45. Physical facilities installed, maintained, and clean Clean floor where needed	
1					46. Toilet Facilities; properly constructed, supplied, and clean See Door / towel dispenser	
1					47. Other Violations See	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Compounder</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Blocked hand sink

Establishment Name: Rockwall drug and general store		Physical Address: Down town Rockwall		City/State: Rockwall		License/Permit # Need		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location			Temp F	Item/Location		Temp F
Residential cooler / freezer		34/1							
			7 un wrapped candies						
Bev cooler		39							
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 temps taken in F								
	Still not using soft serve machine								
	Still have self serve candy ...approx 6 that are unwrapped there fire have scoops								
	Ingredients by request for unwrapped and wrapped items - comompounder un aware								
10	Scoops should be wash daily ??								
W	Containers for candy when dirty or at restock To use FIFO to confirm								
39	Store scoops with handles up								
	No peanut items								
	Hot water at 110								
10/33	Not using kitchen area except for warewashing - observed soap , bleach and test strips								Not set up
	Test strips within date11/25								No sanitizer set up
	Residential dishwasher not used for store only personal not hooked up ?								
W	Using area for cleaning pharmacy items as well ...so hand sink and three comp used by compounder too								
47	If using for food will need to separate duties - washing scoops now ?								
42	Residential cooler toClean as needed no Tcs foods at this time beverages								
	If using for Tcs will need to add thermo for food and cooler								
	Pull down Faucet is self retracting above sink level- confirmed								
W	Using correct bleach this time none mixed at insp								
35	To avoid use of dry wiping cloths if using wiping cloths to be stored in Sani								
47	Area behind and under counter to address excessive clutter								
	If using soft serve unit to provide cleaning protocol from company								
33	Mop sink never hooked lup								
	Permit not posted								
	Owner is a food manager and is not on site								
46	Restroom 111 F soap and towels provided / need self closing door								
	Adowning@scmpharmacy.com								
Received by: (signature) <b>See above</b>									
Print:									
Title: Person In Charge/ Owner									
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>									
Print:									
Samples: Y N # collected									

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