

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 07/15/3025		Time in: 11:30		Time out: 12:25		License/Permit # Fs 7808		Food handlers Na /pp		Food managers Na /pp		Page <u>1</u> of <u>2</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: CVs south 7464						Contact/Owner Name: CVS				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				3/97/A											
Physical Address: 1220 horizon				Pest control : Rentokil		Hood Na		Grease trap :/ waste oil Na		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>															
Compliance Status:    Out = not in compliance    IN = in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation 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		Compliance Status		Employee Health				R									
OUT	IN	NO	NA	COS							OUT	IN	NO	NA	COS										
			✓		1. Proper cooling time and temperature							✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Policy									
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth									
			✓		3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands														
			✓		4. Proper cooking time and temperature							✓				14. Hands cleaned and properly washed/ Gloves used properly									
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)									✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )									
			✓		6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations														
					Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Milk is pasturized									
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Comms						Chemicals														
W					8. Food Received at proper temperature To always check temp with food they thermo									✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables									
					Protection from Contamination							✓				18. Toxic substances properly identified, stored and used									
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing														
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature No handling							✓				19. Water from approved source; Plumbing installed; proper backflow device									
			✓		11. Proper disposition of returned, previously served or reconditioned Discarded							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																									
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification						R	
			✓		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Pp							✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature									
			✓		22. Food Handler/ no unauthorized persons/ personnel Pp							✓				28. Proper Date Marking and disposition									
					Safe Water, Recordkeeping and Food Package Labeling							W				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo for checking receiving food tempNeeded									
	✓				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation														
			✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				30. Food Establishment Permit (Current/ insp sign posted ) Posted									
					Conformance with Approved Procedures						Utensils, Equipment, and Vending														
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							✓				31. Adequate handwashing facilities: Accessible and properly supplied, used									
					Consumer Advisory							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch									
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label									✓		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided									
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																									
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R		OUT	IN	NO	NA	COS	Food Identification						R	
	✓				34. No Evidence of Insect contamination, rodent/other animals Watch									✓		41.Original container labeling (Bulk Food)									
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities														
	✓				36. Wiping Cloths; properly used and stored Na						1					42. Non-Food Contact surfaces clean									
W	✓				37. Environmental contamination Watch frost in freezers							✓				43. Adequate ventilation and lighting; designated areas used									
		✓			38. Approved thawing method						W					44. Garbage and Refuse properly disposed; facilities maintained Watch area around dumpster									
					Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean									
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				46. Toilet Facilities; properly constructed, supplied, and clean Good									
	✓				40. Single-service & single-use articles; properly stored and used						1					47. Other Violations Shelving 6 inches/ mop storage									

# Retail Food Establishment Inspection Report

# City of Rockwall

Received by: <b>Stephanie Hawkins</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS/ Mary A</i> (signature)	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>CVS</b>	Physical Address: <b>Horizon</b>	City/State: <b>RockwallCVS</b>	License/Permit # <b>Fs</b>	Page <u>2</u> of <u>2</u>
-----------------------------------	-------------------------------------	-----------------------------------	-------------------------------	---------------------------

## TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler NonTCS	41	Dairy/coffee/ juice unit	35.0		
Bev 2 door	38	Frozen good and ice cream	0,7/-1.0		
Bev 3	38	Reddy ice unit	18		
Bev 4	36	Wine	43		
3 door soda	40,0	Beer	46		
Energy drinks	36.8				
Dairy 3 door	38.9				

## OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly Kirkpatrick RS/mary A</i>	<b>Print:</b>	Samples: Y    N    # collected

Form EH-06 (Revised 09-2015)