

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: 09/11/2025		Time in: 11:15		Time out: 12:26		License/Permit # Food 5131			Food handlers Na		Food managers Na		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: Walgreens 05827						Contact/Owner Name: Walgreens				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				02/98/A											
Physical Address: 2911 ridge road						Pest control : Rentokil 8/25		Hood Na		Grease trap / waste oil Na		Follow-up: Yes <input 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 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	1. Proper cooling time and temperature						OUT		IN	NO	NA	COS	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting/ Walgreens policy stay home if sick								
			✓		2. Proper Cold Holding temperature(41 °F/ 45°F)						✓						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth No prep								
				✓	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 No prep								
				✓	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) All prepackaged								
	✓				6. Time as a Public Health Control; procedures & records Stocking time only								Highly Susceptible Populations												
					Approved Source												✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No handling							
W				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction watching for dented cans								Chemicals												
	✓				8. Food Received at proper temperature Commerical / temps taken i											✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables								
					Protection from Contamination									✓				18. Toxic substances properly identified, stored and used Watch							
	✓				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 Na								✓				19. Water from approved source; Plumbing installed; proper backflow device								
			✓		11. Proper disposition of returned, previously served or reconditioned Discarded if returned								✓				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 No prep							
					Safe Water, Recordkeeping and Food Package Labeling								W					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Hop provided thermo last time digital							
	✓				23. Hot and Cold Water available; adequate pressure, safe Good								And Permit Requirement, Prerequisite for Operation												
	✓				24. Required records available (shehstock tags; parasite destruction); Packaged Food labeled Labels look complete								✓					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 Temps taken								✓					31. Adequate handwashing facilities: Accessible and properly supplied, used No foods prepped							
					Consumer Advisory								W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Condition of wooden shelving/ in back room							
				✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet 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	
W					34. No Evidence of Insect contamination, rodent/other animals Watch back o roll door and solid door too											✓		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 See							
W	✓				37. Environmental contamination Watch ice build up in mini melts unit										✓			43. Adequate ventilation and lighting; designated areas used Watch bulbs in wic wif							
			✓		38. Approved thawing method Sold frozen								W					44. Garbage and Refuse properly disposed; facilities maintained To clean around dumpster							
					Proper Use of Utensils								1					45. Physical facilities installed, maintained, and clean See							
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Not used									✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped							
	✓				40. Single-service & single-use articles; properly stored and used										✓			47. Other Violations							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Hop Tieu	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015) Mary A FaceTime

Establishment Name: Kelly kirkpatrick RS		Physical Address: Ridge road/horizon		City/State: Rockwall		License/Permit # 5131		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
Beverage coolers POS		37-39	WIF HTT		−8−2				
Mini melts freeze		-1.1	WIC		36				
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 F								
W	Watch Ice build up in mini melt freezer continue to watch								
W	Bathroom faucet temperature 118-120								
	Both water drinking fountains working with adequate flow height								
45	Clean flooring under shelving by the back bathrooms								
42/45	Remove old cardboard in closet . Watch Paint wood shelves above mop sink								
W	Mop is hanging after squeezing watch								
W	Reminder to look for expired and dented cans when stocking Make sure tops and bottoms can be seen								
W	Keep an eye on condition of wooden shelves in stockroom. Solution is to paint with epoxy to monitor								
45	To clean underneath shelves debris is collecting in stock room continue to monitor								
	Watch for /leaves by compactor and enclosure								
42/45	Clean milk shelves and flooring below milk storage in wic								
W	Sargento balance finally found the expiration. Date on left dude on side								
	Using readdy ice - pre-Bagged To store off floor in wif								
W	Shelving in walk-in freezer must be 6 inches off ground. Must be able to clean underneath freezer shelves.								
42/45	General shelving must be cleaned underneath in walk-in freezer walk-in fridge and customer sales area.								
	Watch naked juice exp date Nov date								
	Manger informed us that fridge food is looked through for expiration dates and packaging integrity daily								
	Manager has laser and probe and will use alcohol Swabs to sanitize probe to Take food temps								
	Overall good inspl								
Received by: See above <small>(signature)</small>		Print:				Title: Person In Charge/ Owner			
Inspected by: <i>Kelly Kirkpatrick</i> <small>(signature)</small>		Print:				Samples: Y N # collected			