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

## Retail Food Establishment Inspection Report

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Citv	of	Rockwall	ı

First aid kit
Allergy policy/training Vomit clean up Employee health
✓ Vomit clean up
Employee health

Date: Time in: Time out: License   1:25   2:19   FS		FS 78								ocery	Risk Category  Med	Page 1	of <u>2</u>					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						Inve	stiga	tion		5-CO/Constructi		6-Other	TOTAL/S	SCORE				
Establishment Name: Contact/Owner N Dollar Tree store 2861 Dollar tree			Vame:							ber of Repeat Violations: ber of Violations COS:		0/0	4 / 8					
Physical Address: I-30 Pest control: Rentokil 05/21				Hood Grease t				ease	trap :	F	Follow-up: Yes 700 9/91		I/A					
Compliance Status: Out = not in compliance IN = in compliance						O = not	t obser			= nc		plicable COS = corre	ected on sit	te <b>R</b> = repeat vio	olation W-			
Ma	Mark the appropriate points in the OUT box for each numbered item Mark of Priority Items (3 Points) violations													ve Action not to exce	Mark eed 3 days		iate box for R	
Compliance Status  O   I   N   N   C   Time and Temperature for Food Sofety					R	C	Compliance Status   O   I   N   N   C				R							
U T	U N O A O S (F = degrees Fahrenheit)					U		0	O A		12 M for	Employee Health						
		1. Proper cooling time and temperature						/				12. Management, food knowledge, responsible			i empioyees;			
	./	2. Proper Cold Holding temperature(41°F/ 45°F)							./				13. Proper use of restreyes, nose, and mouth	scharge from				
			_		3. Proper Hot Holding temperature	e(135°F)								Screening at an				
			<b>'</b>		Proper cooking time and temper								Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used p					
			•		5. Proper reheating procedure for l		65°F in 2		-	•				15. No bare hand cont				
			<b>/</b>		Hours)							~		alternate method properly followed (APPROVED Y				.)
			/		6. Time as a Public Health Contro	l; procedures	& records			Highly Susceptible Populations					s			
					Approved So	urce						/		16. Pasteurized foods Pasteurized eggs used			ffered	
					7. Food and ice obtained from app	roved source;	Food in											
3				~	good condition, safe, and unadulte destruction Canned foods										Che	emicals		
	•				8. Food Received at proper temper		<u> </u>			17. Food additives; approved and properly stored				nd properly stored;	; Washing Fru	iits		
					To always check							<b>/</b>		& Vegetables  18. Toxic substances p	properly is	dentified, stored a	nd used	
	Protection from Contamination  9. Food Separated & protected, prevented during food						<b>'</b>					FF,						
	~				preparation, storage, display, and t	tasting							Water/ Plumbing					
	~				10. Food contact surfaces and Retu Sanitized at <u>Na</u> ppm/temper		aned and			/			19. Water from approved source; Plumbing installed; proper backflow device					
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>					20. Approved Sewage/Wastewater Disposal System, disposal				em, proper									
Priority Foundation Items (2 Poin																		
0	ī	NI	N	C	Priority For	undation It	ems (2 Po							rective Action within	10 days			D
O U T	I N	N O	N A	C O S	Demonstration of Knowl	edge/ Person	nel	ints)	violar O U T	I N	Req N O	N A	Corr C O S			Control/ Identifi	cation	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) April shuffield	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: r tree 2861	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>		
Dolla	1 1166 2001	1-30	TEMPERATURE OBSER		ll e	1 3 7 0 0 3			
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locatio	<u>n</u>	Temp I		
Bever	age coolers		Wic						
33/3	36/30/32/3837		37/38/39						
Ice	cream freezer	-21	Wif	-13					
Ice o	cream slide top								
Custo	omer freezer case								
	-3–13								
Uprig	ht Tcs food cooler	33/34							
Itom			SERVATIONS AND CORRE						
Item Number	NOTED BELOW: All temps F	STABLISHME	ENT HAS BEEN MADE. YOUR AT	TENTION IS DIRE	CTED TO THE	CONDITIONS OBSE	RVED AND		
	Time to defrost Ice cre	eam freez	er						
45	General detailed clear	ning need	led of floors etc						
42	General cleaning of shelving inside beverage coolers								
			104 F / soap and towels	provided					
34									
32									
45	•			ere needed					
07	Dust air vents where needed at replace ceiling tiles where needed  Watch for dates for Tcs foods - bologna dated May 30th - 4 packages pulled - appear to be slimy inside								
	Watch rotation as these were in various stacks								
07			s observed and pulled fr	om shelves					
42			helving used for canned						
45	Clean under shelving		noving about for barniou	. 90000					
37	·		ears to still be an issue	hoxes prote	ect produc	t inside			
45			are to our bo arribodo	· boxee prot	oct produc	· morao			
45									
Watch floor storage									
	Using reddy Ice prepa	cked							
!!			k food temps - current o	ne is bent bu	ıt appears	to be calibrate	d		
Received (signature)	See abov	/e	Print:		r	Citle: Person In Charg	ge/ Owner		
Inspected (signature)	See abou	<del></del>	Print:						
	кешу кикро	urick	KS		S	amples: Y N	# collected		