

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: 10/14-21	Time in: 11:45	Time out: 4:32	License/Permit # Food 5062	Est. Type Bakery	Risk Category Med	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Wal-mart 259 bakery	Contact/Owner Name: Wal mart	* Number of Repeat Violations: _____	5/95/A
Physical Address: I-30		✓ Number of Violations COS: _____	

Pest control : See grocery	Hood May	Grease trap : See grocery	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
				✓	1. Proper cooling time and temperature		✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				✓	2. Proper Cold Holding temperature(41°F/ 45°F) See		✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy/ sent email with poster	
				✓	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.) Gloves	
				✓	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 All precooked	
				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction See attached		Chemicals						
				✓	8. Food Received at proper temperature At receiving						✓	17. Food additives; approved and properly stored; Washing Fruits & Vegetables If needed using water	
					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>200</u> ppm/temperature 160		✓					19. Water from approved source; Plumbing installed; proper backflow device City	
				✓	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													
Compliance Status					Compliance Status								
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) 5		✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				✓	22. Food Handler/ no unauthorized persons/ personnel All employees						✓	28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling		✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital	
				✓	23. Hot and Cold Water available; adequate pressure, safe See		Permit Requirement, Prerequisite for Operation						
				✓	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Include ingredients		✓					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 Equipped	
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
				✓	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Allergens in bold		✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
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 for flies - keep clean						✓	41. Original container labeling (Bulk Food)	
				✓	35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
				✓	36. Wiping Cloths; properly used and stored Using spray		1					42. Non-Food Contact surfaces clean See	
W					37. Environmental contamination Small amount of condensation in wif		✓					43. Adequate ventilation and lighting; designated areas used	
				✓	38. Approved thawing method		✓					44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean See	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See attached		✓					46. Toilet Facilities; properly constructed, supplied, and clean	
				✓	40. Single-service & single-use articles; properly stored and used						✓	47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Pablo Deleon	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Wal mart bakery	Physical Address: I-30	City/State: Rockwall	License/Permit # Food 5062	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic all prepackaged	31/32				
Wif	-12				
Freezer case customer	-15				
Cake case	35-40				
Cheese cake case	32/34/36				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
39/45	Need to address ice around door into wif and bakery crud on the floor
42	Dust fans in both
	Hot water at hand sink 120
	Three comp 200 ppm
	Dishmachine - using sticker 160 surface
32	Replace pans etc where needed / badly coated etc
45	Dust air vents in back room to be cleaned
42	Clean outsides of trash cans
42/45	Clean under equipment / keep surfaces clean that are touches etc
	Bug light is taken apart - watch over any prep
42	GeneralCleaning inside cabinets /
	Using self service for donuts - tissues / all other are packages with labeled
W	Ingredients to be provided for donuts at request
	Packaging bread with labels
	All appear to have allergens listed
W	Crepe pies sold at RT are received cold - labeling does not indicate refrigeration at any time
42/45	Clean around Dishmachine and delime when needed

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

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