Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 8/28/24		Ļ	Time in: 8:30	Time out: 1:00		FS-8032							10	Food handlers 50	Page 1 o	<u>f_2</u>			
Purpose of Inspec				spec	tion: 1-Routine	2-Follow U	ј р 🔲 3	3-Complai	int	4	-Inv	estig	ation	1	5-CO/Construction	6-Other	TOTAL/SC	ORE	
Establishment Name: Contact/Owner N Kroger SW 575-Deli Kroger						lame	:					Number of Repeat Violations: ✓ Number of Violations COS:		0/00/4					
Physical Address: Pest control: 2935 Ridge Rd Rockwall, Tx Refer to grocery report							Hood Grease 1 Triple b 6/2024 Refer to					e trap :/ waste oil o grocery report	Follow-up: Yes V	8/92	/ A				
Ma					Status: Out = not in copoints in the OUT box for	ompliance IN = in of the each numbered ite	complianc tem	e N(Mark '		t obse					plicable COS = corrected on ox for IN, NO, NA, COS Ma	a site \mathbf{R} = repeat vio	lation W= W e box for R	atch	
										uire In	nme	diate	Corr	recti	ve Action not to exceed 3 da				
O U	N O A O Time and Temperature for Food Safety					R	U	O I N O V N O		N C A O	C O	Employee Health			R				
T				S	1. Proper cooling time a		11)			Т	Ι.	,		S	12. Management, food emplo		employees;		
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)				/				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
3				/	See						~				eyes, nose, and mouth	<i>8</i>			
		/			3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used proper				
		/			4. Proper cooking time and temperature						/								
		/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or ap alternate method properly followed (APPROVED Y								
	/				6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations								
Approved Source								16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required				fered							
					7. Food and ice obtained			Food in											
	/				good condition, safe, and unadulterated; parasite destruction Kroger										Chemicals				
	/				8. Food Received at proper temperature Checking							1	\top		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
						ı from Contamir	nation				18. Toxic substances pr				18. Toxic substances properly Stored low and separa		d used		
	/				9. Food Separated & propagation, storage, dis			food								er/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					Ī	19. Water from approved source; Plumbing instal backflow device City approved				ed; proper				
	/	11. Proper disposition of returned, previously served or reconditioned Discard				ved or			~	,			20. Approved Sewage/Waste disposal	water Disposal System	m, proper				
	Priority Foundation Items (2 Po																		
				-	Pri	ority Founda	tion Ite	ms (2 Po				_			rective Action within 10 day	28			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personne	el	ints)	viola	I N	Req N O	n N A	Cor.	·	re Control/ Identific	ation	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Colin Burgiel	Print: Colin Burgiel	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er SW 575-Deli	Physical A		City/State: Rockwal	l Ty	License/Permit #	Page	1 of 2		
Kioge	51 344 373-Deli	29331	TEMPERATURE OBSERVAT		1, 17					
Item/Loc	eation	Temp	Item/Location	Temp	Item/Locat	tion		Temp		
Americ	can cheddar	40	Fried Bone in chicker	48	WIC amb			39		
3pepper cheese		41	Oven bone in chicker	51	Mac&chz kits			40		
	Ham	41	Rack of ribs	50	Rotisserie chicke		en	40		
Blac	kened Turkey	41	Self serve deli meat&chz	48-53	Swiss	s cheese wh	eel	39		
Ame	erican cheese	40	Meat bunker display	39-40				11		
	Maple ham	41	Meat bunker	39	UC 3 door coole		er	41		
Self s	serve lunchmeats	48-53	Meat	38,39						
Se	If serve Chef		Humus cooler	39						
Item	AN INSPECTION OF YOUR ES	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF VOLUE ESTABLISHMENT HAS BEEN MADE, VOLUE ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND								
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F									
	Restrooms - refer to grocery report									
	Hand sink equipped 108									
	Dishwasher still out of order									
	3comp not set up, 141, quat sani 200ppm									
42	Time to clean WIF fan guards									
	Using gloves, digital thermo, strips current									
	Chemicals store low and organized									
	Using sani spray bottle, 200ppm									
34	Flies observed in deli area									
	Gloves used while slicing, using 2 only for cheese, 4 units for meats									
	Trashcans setup next to each slicer, sanitizing by spray bottle 200ppm between each customer order									
	Slicers are cleaned/sanitized every 4 hours or as needed									
	Floor looks great, clean and corners also									
	Now utilizing Restaurant Technologies for spent cooking oil									
45	Address open ceiling tile next to chicken and oven hoods									
 W										
	Observed sliced chz with sicker dated 8/16/24, discard onsite, will review with team members sop for									
	Need to remove stickers and tape from WIC door curtains (uncleanable) Missing cover for heat&seal machine, need to order new cover									
34	Missing cover for heat&seal machine, need to order new cover									
J4	Observed Ecolab light unplugged, reset outlet and plugged in, light now working Hot food not available until 11am									
1E/10										
45/42										
2cos	Observed self serve deli meats and cheeses temps between 48-53, all produced pulled for discard									
	Nork border submitted for grab and go bunker									
30	Permit not posted, exp		ad bana ta abit ta a sa sa sa	<u></u>		All alternation				
2cos	Observed fried and oven roasted bone in chicken temp 48,51 rack of ribs 50. All discarded during insp									
D	lb		n.e.		ı	T24 P Y. C2	Ω-			
Received (signature)		/e	See abo	ove		Title: Person In Charge/	Owner			
Inspected (signature)	d løg:	<u> </u>	Print:							
	K) HU	ST	Richard			Samples: Y N #	collecte	ed		
	6 (Revised 09-2015)	<u>JT</u>	1 Hichard			Samples: Y N #	collecte	20		