Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	8/28/2024 11:45 12:33 FS		se/Permit						Est. Type Risk Category	Page 1	of <u>2</u>						
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other 6 Establishment Name: * Number of Repeat Violations: * * * * * * * * * * * * * * * * * * *										TOTAL/SO	CORE						
Kroger #575 DAE & JI Corp Physical Address: Pest control:								ı	✓ Number of Violations COS:			8/92	/A				
2935 Ridge RD Rockwall, TX see Grocery n/a								Hood Grease trap : Follow-up: Yes I No I									
Ma					Out = not in compoints in the OUT box for e	each numbered ite			heckı	mark i	appı	opria	te bo	plicable $COS = corrected on site R = repeat vio ox for IN, NO, NA, COS Mark an in appropriate ive Action not to exceed 3 days$	lation W-We box for R	Vatch	
Co	Priority Items (3 Points) violations R Compliance Status							R		Comp		e Stat	us	ve Action not to exceed 3 tays		R	
U T	J N O A O Time and Temperature for Food Safety							O I N N C U N O A O Employee Health									
	~				Proper cooling time and temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
3					2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
F		3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands					de						
		~			4. Proper cooking time a	and temperature				14. Hands cleaned and properly washed/ Gloves used							
	5. Proper reheating procedure for hot holding (165°F in 2			n 2			15. No bare hand contact with ready to eat foods or appro-										
	Hours) 6. Time as a Public Health Control; procedures & records			,						alternate method properly followed (APPROVED	YN)						
	~				6. Time as a Public Hear	.tn Control; proc	cedures & reco	oras		1				Highly Susceptible Populations	1		
					• •	proved Source				~				16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required no eggs	ered		
	good condition, safe, a			good condition, safe, and	ed from approved source; Food in and unadulterated; parasite								Chemicals				
						n/Rest De											
	~				8. Food Received at prop check at recei					~				17. Food additives; approved and properly stored; & Vegetables Water only	wasning Frui	is	
	JI	Protection from Contamination						~				18. Toxic substances properly identified, stored an	d used				
Г	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<u> </u>				Water/ Plumbing			
F	~				10. Food contact surface Sanitized at 200 p			nd	ľ	~				19. Water from approved source; Plumbing installe backflow device	ed; proper	*	
					11. Proper disposition of	f returned, previ	iously served o	r		.,				20. Approved Sewage/Wastewater Disposal System	n, proper		
					reconditioned			2 D					~	disposal			
0						2 Points)		o I U N	Req N O	N A	Cor.	rective Action within 10 days	ation	R			
T	18				Demonstration	of Knowledge/	Personnei			T	0	A	s	Food Temperature Control/ Identific			
				S	21. Person in charge pre	sent, demonstra	ation of knowle	edge,					~	27 D 11 4 1 1 E 1 4 1			
2				S	21. Person in charge pre and perform duties/ Cert	tified Food Man	nager/ Posted			~				27. Proper cooling method used; Equipment Adea Maintain Product Temperature			
2	'			S		tified Food Man	nager/ Posted			\ \							
2	~			S	and perform duties/ Ĉert 22. Food Handler/ no un Safe Water, Recor	tified Food Man	ons/ personnel							Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrate Thermal test strips	quate to		
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Retail Food Establishment Inspection Report

Received by: (signature) Colin Burgiel	Print: Colin Burgiel	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishn	nent Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>				
Kroger #575 DAE & JI Corp			Ridge RD	Rockwa	all, TX	FS 8038	<u> </u>				
Item/Loca	otion	Temp F	TEMPERATURE (Item/Location	DBSERVATIONS Temp F	Item/Loca	tion	Temp F				
		_	Item/Location	тетр г	Item/Loca	шоп	тетр г				
under	counter cooler/tuna	45									
	crab	44									
	mayo	45									
CC	old top/crab	39									
un	ider/salmon	39									
	tuna	39									
	spicy tuna	38									
sush	i display ambient	26-34									
		OB	SERVATIONS AND C	ORRECTIVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YO	UR ATTENTION IS DIR	ECTED TO TH	HE CONDITIONS OBSE	RVED AND				
	Hand sink 107 F ed	uipped									
	Sushi pH rice log ci		ept/3.9 to 4.0								
	Parasite letter curre										
	pH meters and test	ing solu	tions on site								
38/25	Sealed tuna discarded as had	been thawed	I without opening vacuum	sealed packaging/direc	tions to remo	ove from packaging not	t followed				
	Large piece of tuna	/just mo	ved from freeze	/opened packa	aging on	inspection to	thaw				
2	Under counter cool	er to co	d hold at 41F or	below/moved	crab and	d frozen shrim	p				
	Digital thermos and gloves used										
	Saran changed on sushi rollers at least every 4 hours										
	Consumer advisory on packaging and on display board above sushi										
	Sushi samples on o				ins/2 ho	rud to discard					
0.4	Astaxanthin not list		<u> </u>		•						
21	Certified food manager to be on duty during prep and service										
	3 comp sink 115F	000									
	Sani sink setup to 2		•								
	Sani spray bottle at		n quais								
Received (signature)			Print: Col	in Burgie	əl	Title: Person In Charg Manage					
Inspected (signature)	Colin Burgiel Thy: Christy Cov	tez, 1	RS Print: Chris	sty Cortez,	RS	Samples: Y N	# collected				