Retail Food Establishment Inspection Report

FOLLOWUP 9/3/2024

V	First aid kit
	Allergy policy
V	Vomit clean up
٧	Employee health

	8/					Time in 1:11	1	Time out: 3:15		to be	p	os			·•	•		Est. Type Risk Category Page 1 of 2 5-CO/Construction 6-Other TOTAL/SCOR				
slim	Es	Purpose of Inspection: I 1-Routine 2-Follow Up 3-Complated Establishment Name: Contact/Owner Kroger #575 Grocery													ngat	10 n		* Number of Repeat Violations:				
	Physical Address: 2935 Ridge Rd Rockwall, TX Pest control: Ecolab/need current										info	Hood Greas		ease er t	se trap : Follow-up: Yes I To Teddy 15/85/E	3						
		(omj	oliar	nce S	Status:	Out = not in c	compliance IN = in or each numbered	item	Mark '	√'ac	not observed NA = not applicable COS = corrected on site R = repeat violation W-V a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R							ı			
		mplia									Requ			nplia	nce S	Stat	us		R			
	O U T	N	N O	N A	C O S		(F =	mperature for F	eit)	ety	K		U T	N O A C			C O S	Employee Health				
		~				1. Proper	cooling time	and temperature	•				•	/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	3	mo	bi	le l	bu	2. Proper nker nc	Cold Holdin	g temperature(41 olding/to r	1°F/ 45°F epair	or repla	ce			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		~	Ī			3. Proper	Hot Holding	temperature(135	5°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)					
	6. Time as a Public Health Control; procedures & records									& records								Highly Susceptible Populations				
	Approved Source												•	/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	3				~		dition, safe, a	ed from approve and unadulterated										Chemicals				
		V				formu	la within	manu dat roper temperatur		<u>monitor</u>	-		Τ.					17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
							Protectio	on from Contam	ination			-						18. Toxic substances properly identified, stored and used				
		<u></u>					Separated & p	protected, preventisplay, and tastin	ted during	g food								Water/ Plumbing				
	_					10. Food	contact surfa	ces and Returnal	bles ; Clea	aned and			Τ					19. Water from approved source; Plumbing installed; proper				
slim	3 e c	n p	ro	duc	ce	ceiling	/need to	ppm/temperatu sanitize d of returned, prev	aily	rved or		_	١	4			1	20. Approved Sewage/Wastewater Disposal System, proper				
		~				recondition	oned						_'					disposal				
	O U	I N	N O	N A	C O	D		riority Founds on of Knowledge			ints) R		O	I	N	N	Cor.		R			
	Т	/		Ħ	S	21. Perso	n in charge p	resent, demonstr	ration of l	nowledge,			Т				S	27. Proper cooling method used; Equipment Adequate to				
		and perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 50																Maintain Product Temperature 28. Proper Date Marking and disposition				
		Safe Water, Recordkeeping and Food Package Labeling												·				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	23. Hot and Cold Water available; adequate pres								ssure, safe								Permit Requirement, Prerequisite for Operation					
		24. Required records available (shellsto destruction); Packaged Food labeled					ock tags;	parasite		2	2				30. Food Establishment Permit (Current/insp report sign posted)							
	Conforma							e with Approved Procedures										to be posted to post Utensils, Equipment, and Vending				
		~				HACCP	plan; Varianc	Variance, Special ce obtained for special nanufacturer inst	pecialized	ess, and			•					31. Adequate handwashing facilities: Accessible and properly supplied, used				
							Cor	nsumer Advisor	·y			١	Λ					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
		~						ner Advisories; ra ninder/Buffet Pla			П		•	/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	Core Items (1 Point) Violations Require Corrective							Actio	_	_			_	Day C		R						
	U T	N	0	A	o s	34 No E		sect contamination					T		0	A	o s	Food Identification 41.Original container labeling (Bulk Food)				
		'				animals		ess/eating, drinking					•	<u> </u>								
		V				36. Wipir	ng Cloths; pro	operly used and s	stored			,	1	T				Physical Facilities 42. Non-Food Contact surfaces clean				
	1		_				onmental cor						_	/				to clean 43. Adequate ventilation and lighting; designated areas used				
	•	to	cle	ear	n da	38. Appro	C ceiling oved thawing	method					-	·				44. Garbage and Refuse properly disposed; facilities maintained				
		-					Duce	oer Use of Utens	zils			-	1	+				45. Physical facilities installed, maintained, and clean				
							sils, equipmen	nt, & linens; prop	perly used			-	<u>'</u> 1	+				to clean 46. Toilet Facilities; properly constructed, supplied, and clean				
		/				40. Single	e-service & s	ingle-use articles						+	-			47. Other Violations				
	and used												•									

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)

	nent Name: er #575 Grocery	Physical A 2935	ddress: Ridge Rd	City/State: Rockwa	all TX	License/Permit # Page to be posted	<u>2</u> of <u>2</u>				
rasg	or more crossry	2000	TEMPERATURE OBSERVA		411, 173	to see process					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
dairy v	wall	31-36	meal freezer	ream end cap	2						
Mil	k cooler wall	32-37	waffle end cap	WIF	-3						
juice	e wall/butter wall	33/45	bread freezer wal	CI	Click list WIF 5						
chees	se wall/dairy bunker	32/36	freezer wnd cap	1	cli	ck list WIC	38				
da	airy bunker	34-36	veggie freezer wal	3	insta	acart freezer	26				
fres	h pet left/right	34/52	pizza end cap	2	inst	35					
Pizz	za freezer wall	2	lean cuisine end cap	10	Produ	45					
р	ie end cap	4	ice cream freezer wal	3	pr	produce WIC					
	,	OB	SERVATIONS AND CORRECTI	VE ACTION	•						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED AN	ND				
45	Floors of produce V	VIC to b	e cleaned/lots of food d	ebris							
W	Rusty carts used in										
	Hand sink 100	•									
	3 comp sink 130F										
7	Removed multiple	cans of f	ormula expired and or o	dented							
7	Removed moldy ba	gs of pe	pperoni								
42	To clean in coolers	under g	rates especially in dair	and eg	ıgs						
2	Fresh pet cooler rig	ht side a	ambient not cold holding	g/needs	to cold	hold at 41F or below	V				
37	Mold on ceiling on i	nilk WIC	,								
37	Instacart freezer/co	ndensat	ion on condenser/ not a	allowing	fan to ro	otate					
	Reddy ice										
46	RR hand sinks 98 a	and 93/n	ninimum 100F								
2	Mobile bunker holding fruit I	oowls must	cold hold food at 41F or below/cu	t melon at 4	8F/have di	scussed one layer deep only	/				
45	To clean floors in b	ack hall	way								
37/45	To clean and organ	ize in pr	oduce WICs								
42	To clean shelves in	coolers	some food debris and	mold							
10			over fresh veggie wall/to		aned an	d sanitized daily					
			turer's instructions for o								
			ent proper date rotation	on baby	/ formula	a					
30	Need current health	n permit	to post								
Received	by:		Print:		I	Title: Person In Charge/ Owner					
(signature)				urgie		Manager					
Inspected (signature)	Colin Burgiel Thy: Chvisty Cov	ton, 1	Christy C	ortez	RS						
	5 (Revised 09-2015)	<i>104, 1</i>	Co Chilisty O		' '	Samples: Y N # collecte	ed				