## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/28/2024 1			202	24	Time in: 1:11	Time out: 3:15		License/Pe			_				Est. Type	Risk Category	Page 1	of <u>2</u>	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							int	4-Investigation				n [	5-CO/Construction	6-Other	TOTAL/S	SCORE			
Establishment Name: Contact/Owner Na Kroger #575 Grocery							Name:						* Number of Repeat Violations: ✓ Number of Violations COS:		12/8	0 /D			
Physical Address: 2935 Ridge Rd Rockwall, TX  Pest control: Ecolab/need current in							info	Hood Grease t					e trap : Ito Teddy	Follow-up: Yes					
	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch												Watch						
М	Mark the appropriate points in the OUT box for each numbered item  Mark '\s' a checkmark 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																		
О	Compliance Status								R	О		N	N	С				R	
U T	U N O A O Time and Temperature for Food Safety								U T		0	A	o s	Emplo  12. Management, food employe	yee Health	amplayaası			
	~				1. Froper cooling time at	nd temperature					~				knowledge, responsibilities, and		employees,		
W					2. Proper Cold Holding t	temperature(41°	°F/ 45°F)			13. Proper use of restriction and exclusion; No discharge						charge from			
Ľ					3. Proper Hot Holding te	emperature(135	(°F)			eyes, nose, and mouth									
	~				4. Proper cooking time a											v washed/ Gloves u		,	
	~				5. Proper reheating proce			5°F in 2		14. Hands cleaned and properly washed/ Gloves use  15. No bare hand contact with ready to eat foods or a									
	~				Hours)		8 ( )				~				alternate method properly follo			_)	
	~				6. Time as a Public Heal	th Control; pro	cedures &	t records							Highly Susce	ptible Populations			
		•			Арр	proved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when rec		ered		
					7. Food and ice obtained	I from approved	d source; F	Food in							35				
3				•	good condition, safe, and destruction	d unadulterated	l; parasite								Ch	emicals			
	~				8. Food Received at prop	per temperature	e				~				17. Food additives; approved and properly stored; Washing Fre & Vegetables				
					Protection	from Contami	ination				~				18. Toxic substances properly i	d used			
	/				9. Food Separated & pro preparation, storage, disp			food			V					/ Plumbing			
					10. Food contact surface			ned and							19. Water from approved source	e; Plumbing install	ed; proper		
3					Sanitized at p						•				backflow device	. D: 10 .			
	~				11. Proper disposition of reconditioned	returned, previ	nously serv	ved or			~				20. Approved Sewage/Wastewa disposal	ater Disposal System	n, proper		
					Prio	ority Founda	ation Ite	ms (2 Po	ints) v		_			_	rective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personn	el	R	U T	N	N O	N A	o s	Food Temperature	Control/ Identific	ation	R	
	~				21. Person in charge pre and perform duties/ Cert 10						~			~	27. Proper cooling method used Maintain Product Temperature	l; Equipment Ade	quate to		
	~				22. Food Handler/ no un	authorized pers	sons/ perso	onnel			~				28. Proper Date Marking and d	isposition			
					Safe Water, Record				~				29. Thermometers provided, ac Thermal test strips	curate, and calibrat	ed; Chemica	1/			
	Labeling  23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement,	Prerequisite for O	peration							
	,	24. Required records available (shellstock tags; parasit		arasite		2					30. Food Establishment Perm	nit (Current/insp re	port sign po	sted)					
L							D			_					to be posted	4 137 12	-		
	<b>~</b>				25. Compliance with Va HACCP plan; Variance of processing methods; man	riance, Speciali obtained for spe	ized Proce ecialized				~				31. Adequate handwashing faci supplied, used	ment, and Vendin ilities: Accessible a			
					Const	umer Advisory	y			W					32. Food and Non-food Contac designed, constructed, and used		, properly		
	~				26. Posting of Consumer foods (Disclosure/Remir						~				33. Warewashing Facilities; ins Service sink or curb cleaning fa		used/		
0	I	N	N	С	Core Items (1 Point	t) Violations	Require (	Corrective	Action R	Not O		xcee	ed 90 N	Da C	ys or Next Inspection , Which	ever Comes First		R	
U T	N	o	A	o s		f Food Contan				U T	N	o	A	o s		lentification		*	
	~				34. No Evidence of Insecanimals						•				41.Original container labeling (	(Bulk Food)			
	~				35. Personal Cleanliness		_	co use								al Facilities			
	~				36. Wiping Cloths; propo		tored			1					42. Non-Food Contact surfaces				
1					37. Environmental conta						•				43. Adequate ventilation and light				
	~				38. Approved thawing m	nethod					~				44. Garbage and Refuse proper			d	
						r Use of Utensi	ils			1					45. Physical facilities installed,	maintained, and $\overline{cl}$	ean		
1					20 TT 11 1						_								
	~				39. Utensils, equipment, dried, & handled/ In use		erly used,	stored,		1					46. Toilet Facilities; properly c	onstructed, supplied	l, and clean		

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)

Rockwall, TX   to be posted												
Items   Item	Establishm Kroge	er #575 Grocery	Physical Address: 2935 Ridge Rd		City/State: Rockwa	all, TX	to be posted Page 2 of 2					
dairy wall   31-36   meal freezer   4   ice cream end cap   2	Itom/I oos	otion	Tomp F			Itam/I aget	tion	Tomp F				
Milk cooler wall  juice wall/butter wall  juice wall/butter wall  juice wall/butter wall  shore and freezer wall  cheese wall/dairy bunker  32/36 freezer wnd cap 1 click list WIC 38  dairy bunker  34-36 veggie freezer wall 3 instacart freezer 26  fresh pet left/right  34/52 pizza end cap 2 instacart cooler 35  Pizza freezer wall 2 lean cuisine end cap 10 Produce cutting room 45  pie end cap 4 ice cream freezer wall 3 produce WIC 36  BERYATIONS AND CORRECTIVE ACTIONS  BERYATIONS AND CORRECTIVE ACTIONS  W Rusty carts used in produce/ to be cleaned/lots of food debris  W Rusty carts used in produce/ to be cleanable  Hand sink 100  3 comp sink 130F  7 Removed multiple cans of formula expired and or dented  7 Removed moldly bags of pepperoni  42 To clean in coolers under grates especially in dairy and eggs  W Fresh pet cooler right side ambient not cold holding  37 Mold on ceiling on milk WIC  37 Instacart freezer/condensation on condenser/ not allowing fan to rotate  Reddy ice  Reddy ice  68 RR hand sinks 98 and 93/minimum 100F  W Mobile bunker holding fruit bowls must cold hold food at 41F or below/cut meion at 48F/have discussed one layer deep only  45 To clean shelves in coolers/some food debris and mold  10 Some slime accumulation over fresh veggie wall/to be cleaned and sanitized daily  Need to follow the manufacturer's instructions for cleaning  Need to watch and implement proper date rotation on baby formula  Need current health permit/to post  Reserved by:  Print:  Title: Person in Charge/Owner			_		-	_						
juice wall/butter wall 33/45 bread freezer wall 3 Click list WIF 5 cheese wall/dairy bunker 32/36 freezer wnd cap 1 click list WIC 38 dairy bunker 34-36 veggie freezer wall 3 instacart freezer 26 fresh pet left/right 34/52 pizza end cap 2 instacart cooler 35 Pizza freezer wall 2 lean cuisine end cap 10 Produce cutting room 45 pie end cap 4 ice cream freezer wall 3 produce WIC 36 ONSERVATIONS AND CORRECTIVE ACTIONS ONSERVATIONS AND CORRECTIVE ACTIONS ONSERVATIONS AND CORRECTIVE ACTIONS ON The CONDITIONS OBSERVED AND CORRECTIVE ACTIONS OF Produce WIC to be cleaned/lots of food debris W Rusty carts used in produce/ to be cleanable Hand sink 100 3 comp sink 130F 7 Removed multiple cans of formula expired and or dented 7 Removed multiple cans of formula expired and or dented 7 Removed multiple cans of formula expired and or dented 8 Removed moldy bags of pepperoni 42 To clean in coolers under grates especially in dairy and eggs W Fresh pet cooler right side ambient not cold holding 8 Mold on ceiling on milk WIC 9 Instacart freezer/condensation on condenser/ not allowing fan to rotate 8 Reddy ice 8 Re hand sinks 98 and 93/minimum 100F W Mobile bunker holding fruit bowls must cold hold food at 41F or below/cut melon at 48F/have discussed one layer deep only 10 Clean floors in back hallway 17/45 To clean and organize in produce WICS 10 clean shelves in coolers/some food debris and mold 10 Some slime accumulation over fresh veggie wall/to be cleaned and sanitized daily Need to watch and implement proper date rotation on baby formula 30 Need current health permit/to post						100 0						
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