Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

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Date: Time in: Time out: License/Pe 8/28/2024 12:34 1:10 FS20)23-13					Est. Type	Risk Category	Page 1 of 2			
											•	_	- GO/G			
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						-		4-Inve	stig	ation	1	* Number of Repeat Viol	6-Other	TOTAL/SCOR	E	
					Snowfox Fruit & Veggies	Commen o wher							✓ Number of Violations	COS:	9/91/A	
Physical Address: Pest control: 2935 Ridge Rockwall, TX see Grocery								Hood n/a				e trap : Brocery	Follow-up: Yes	3/3 1/ <i>F</i>	`	
IN - in compliance							IO = no				<u> </u>			_	olation W-Watch	1
Ma					points in the OUT box for each numbered it	tem Mark	'√' a c	' a checkmark in appropriate box for IN,				te bo	ox for IN, NO, NA, COS Ma	ark an \mathbf{R} = repeat vio	te box for R	
Co	mnli	iance	Sta	tus	Priority Items (3	Points) violation	s Requ	_	<i>Immed</i> Compl				ive Action not to exceed 3 da	ays		
O	I N							(O I N N		N A	CO	Fmr	oloyee Health		R
T	- '	•		S	(F = degrees Fahrenhe 1. Proper cooling time and temperature	it)			T			Š	12. Management, food emplo		employees:	
	~				1. Froper cooling time and temperature				~				knowledge, responsibilities,		employees,	
					2. Proper Cold Holding temperature(41)	°F/ 45°F)	+	-					13. Proper use of restriction a	and exclusion; No dis	charge from	
3									~				eyes, nose, and mouth			
		/			3. Proper Hot Holding temperature(135	°F)			Preventing Contamination by Hands					nds		
		•			4. Proper cooking time and temperature	:	+		~				14. Hands cleaned and prope	erly washed/ Gloves u	used properly	
		•			5. Proper reheating procedure for hot ho	olding (165°F in 2	+		-				Gloves used 15. No bare hand contact wit	h ready to eat foods o	or approved	
		~			Hours)	, amg (100 1 m 2			~				alternate method properly fol			
	~				6. Time as a Public Health Control; prod	cedures & records							Highly Suca	ceptible Populations		
													16. Pasteurized foods used; p			
					Approved Source				~				Pasteurized eggs used when i		- **	
					7. Food and ice obtained from approved											
	~				good condition, safe, and unadulterated destruction	; parasite							(Chemicals		
					8. Food Received at proper temperature		+		Т				17. Food additives; approved	l and properly stored:	Washing Fruits	
	~				o. I sou received at proper temperature				~				& Vegetables	tana property storea,	vi usimig Trutts	
					Protection from Contami	nation		3	2				18. Toxic substances properly	y identified, stored an	nd used	
					Food Separated & protected, prevented				<u>' </u>							
	~				preparation, storage, display, and tasting								Wat	er/ Plumbing		
	~				10. Food contact surfaces and Returnab Sanitized at ppm/temperatur	*			~				19. Water from approved sou backflow device	arce; Plumbing install	led; proper	
	~				11. Proper disposition of returned, prevince reconditioned	iously served or			~				20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper	
	ш						11	_		_	_	~				
					Priority Founda	tion Items (2 P	oints)	viola	ations	Rea	uire	Cor	rective Action within 10 day	2.5		
0	I N	N O	N A	C	Priority Founda	•	oints) R	(0 I	N	N	С	·		eation	R
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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)

Establishment Name: Kroger #575 Snowfox Fruit & Veggies		Physical A		City/State: License/Permit # FS2023-13			Page <u>2</u> of <u>2</u>				
	33	2000	TEMPERATURE OBSERVA		an, 170	. 02020 .0					
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F				
	bunker/cut melon	44-48									
wall	of cut veggies	36									
	dairy wall	32-37									
Mil	k cooler wall	32-37									
prod	uce cutting room	46									
pr	oduce WIC	28									
		OB	SERVATIONS AND CORRECT	TIVE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 110F eq	uipped									
	3 comp sink 130F										
18	Bottle labeled as wa	ater use	d for sanitizer/discarde	ed bottle							
	Manager got a bott	le labele	d as sanitizer/ 200ppr	n quats							
	Test strips on site										
	Sani dispenser disp	ensing a	at 200ppm quats								
39			en wall and sink/not cl	eanable							
42	To clean walls behi										
42	To clean hand sink		•								
45	To clean floor and v										
2			to cold hold at 41F or below.	this is an o	ongoing iss	sue with this type of	bunker				
	Test strips and digit										
Received (signature)			Colin E	Buraie	əl	Title: Person In Charge/ (Manager	Owner				
Inspected	Colin Burgiel Oby: Christy Cov		Print:								
(signature)	Christy Cov	tez, î	RS Christy C	ortez,	RS	Samples: Y N #	collected				