	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																			
Da 8/		3/2	202	24	Time in: Time out: 11:05 11:45		License/P			ste	ed				Est. Type Risk Category Page <u>1</u> of <u>2</u>					
Pu	Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Compla								int 4-Investigation 5					1	5-CO/Construction 6-Other TOTAL/SCORE					
Establishment Name: Contact/Owner Kroger #575 Cheese															* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control : 2925 Ridge Rd Rockwall, TX see Grocery							Hood Grease trap : n/a see Grocer													
Compliance Status: Out = not in compliance IN = in compliance NC							$\mathbf{O} = \text{not observed} \mathbf{NA} =$					\ = n	ot ap	pplicable $COS = corrected on site R = repeat violation W- Watch$						
Mark the appropriate points in the OUT box for each numbered item Mark 'V' 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																				
Co O U	mpli I N	Diance Status Time and Temperature for Food Safety V N O N O A O A O						R		Col O U	mpli I N	ance N O	Sta N A	tus C O	Employee Health					
Т		-		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т		-		S	12. Management, food employees and conditional employees;					
	~										~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
		~	3. Proper Hot Holding temperature(135°F)												Preventing Contamination by Hands					
		4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used							
		~			5. Proper reheating procedure for hot he Hours)	lding (165°F in 2				~	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; pro	cedures	& records								Highly Susceptible Populations					
	Approved Source								F		~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
					7. Food and ice obtained from approved	source	; Food in								rasteurized eggs used when required					
	~				good condition, safe, and unadulterated; parasite destruction										Chemicals					
	8. Food Received at proper temperature check at receipt								~	17. Food additives; approved and properly stored; Washing Fruits & Vegetables										
	Protection from Contamination							F		~				18. Toxic substances properly identified, stored and used						
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								l	Water/ Plumbing									
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, prev reconditioned discarded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I N	N O	N	C O	· · · · · ·		· · · · · · · · · · · · · · · · · · ·	R R) viol	0	ons. I N	Req N O		С	rrective Action within 10 days					
U T	N	0	A	s	Demonstration of Knowledge 21. Person in charge present, demonstr					U T	N	0	A	o s	Food Temperature Control/ Identification					
	~				and perform duties/ Certified Food Manager/ Posted						~		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
	~	22. Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition							
					Safe Water, Recordkeeping and Labeling		-				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
\square	~				23. Hot and Cold Water available; adeq	_		Щ							Permit Requirement, Prerequisite for Operation					
	~				24. Required records available (shellsto destruction); Packaged Food labeled	ск tags;	parasite			2					30. Food Establishment Permit (Current/insp report sign posted)					
					Conformance with Approved 25. Compliance with Variance, Special						1 				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	~				HACCP plan; Variance obtained for sp processing methods; manufacturer instr	cialize				2					supplied, used					
					Consumer Advisor						~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consumer Advisories; ra foods (Disclosure/Reminder/Buffet Pla				_		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	Core Items (1 Point) Violations Require Correctiv								Action Not to Exceed 90 Days or Next					-	tys or Next Inspection , Whichever Comes First					
U T	N	0	A	o s	Prevention of Food Contar					U T	N	0	A	o s	Food Identification					
\square	~				34. No Evidence of Insect contamination animals 35. Perconal Cleanlingss/pating_drinking			Щ			~				41.Original container labeling (Bulk Food)					
\square	~				35. Personal Cleanliness/eating, drinkir36. Wiping Cloths; properly used and s		acco use	\parallel				_			Physical Facilities 42. Non-Food Contact surfaces clean					
\vdash	~				37. Environmental contamination	*		$\left \right $	ŀ	1					43. Adequate ventilation and lighting; designated areas used					
\vdash	レ	38 Approved thaving method					$\left \right $	╞	_	~ ~	-			44. Garbage and Refuse properly disposed; facilities maintained						
	•				Proper Use of Utensi	ls				1	~	-			45. Physical facilities installed, maintained, and clean					
					39. Utensils, equipment, & linens; prop	erly use	d, stored,		╞	•		-			46. Toilet Facilities; properly constructed, supplied, and clean					
Ц	~				dried, & handled/ In use utensils; prop 40. Single-service & single-use articles	2		Щ			~				47. Other Violations					
	~				and used	proper	iy stored				~									

1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger #575 Cheese	Physical A 2925	ddress: Ridge Rd TEMPERATURE OBSERV.	City/State: Rockwa	all, TX	License/Permit # to be posted	Page <u>2</u> of <u>2</u>				
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F				
under counter cooler ambient	34									
Murray's end cap	28									
cheese display	18-34									
cheese spread wall	28-36									
olive bar/dolmas	41									
chopped giardiniera										
Olive prepacked wall	33-36									
				10						
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTE			E CONDITIONS OBSERV	/ED AND				
Number NOTED BELOW:	Noted below.									
	Hand sink 118F Need paper towels/to be able to use to turn off handles/avoid contamination									
3 comp sink 118F			nules/avc							
Sani spray bottle a	t 200ppr	n quats								
45/42 To clean floors, wa		•								
42 To clean prep coun		•								
		delines for expiration dates a	fter cutting/o	depending	on the cheese, cate	egory				
Digital thermo and	test strip	s on site								
30 Need current health	Need current health permit/to post									
Received by:		Print:		I	Title: Person In Charge/	Owner				
			ubbs		Manager	U WIICI				
(signature) Tori Grubbs Inspected by: (signature) Christy Cor	1011	RS Christy C	Cortez		<u> </u>					
Form EH-06 (Revised 09-2015)	<i>z</i> , 1		<i></i>		Samples: Y N #	collected				