Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/23/2024		24	Time in: 11:10	Time out: 12:40	FS	License/Permit # FS-0004203							Est. Type Risk Category Page 1 of 2	Page <u>1</u> of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na									4-Investigation				1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E	
Kroger 574 Snow Fruit														✓ Number of Violations COS: 7/03/Λ	١	
Physical Address: 1950 N Goliad Rockwall, TX Pest control: w/Grocery insp							р	!	Hood Grease tra n/a w/Groce					e trap : Follow-up: Yes V		
Ma					Status: Out = not in con points in the OUT box for e	each numbered is	item N		a che	ckma	rk in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	n
O U	Compliance Status O I N N C Time and Temperature for Food Safety					1	2	O I N U N O			N C					
T	14	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T			A	s	Employee Health 12. Management, food employees and conditional employees;			
	~				1. Troper cooming time and temperature						~				knowledge, responsibilities, and reporting	i
	/				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 QIOVES USEO			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				1 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; procedures & reco			ords							Highly Susceptible Populations					
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals	
	~				8. Food Received at prop	per temperature	e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		Protection from Contamination						'				18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & propreparation, storage, disp										Water/ Plumbing	
	~			10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature		nd		3				✓	19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of reconditioned	f returned, prev	riously served or	ī			1				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					reconditioned										alsposia.	i
					Duto	wite Founda	ation Itoma (2 Doin	ta)	: - 1 4		D		C		
O U T	I N	N O	N A	COS	Prio Demonstration				ts) vi	O U	ions I N	Req N O	n N A	C 0	Food Temperature Control/ Identification	R
O U T		N O				of Knowledge/	/ Personnel]	_	0	I	N	N	С	·	R
	N	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/ esent, demonstra tified Food Man	/ Personnel ation of knowle nager/ Posted]	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Received by: (signature) Theo Madee	Print: Theo Madee	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		License/Permit #	Page	of					
Krog	er 574 Snow Fruit	1950	N Goliad										
Item/Loc	eation	Temp F	TEMPERATURE O Item/Location	BSERVATIONS Temp F	Item/Loca	tion		Temp F					
	all w/doors/cut melon	00	Tem Docution	Тетр	Tem/Loca			Temp I					
prom	o bunker/cut melon	1.0											
cut r	nelon/cut melon	41/41											
	eggie wall/ambient	35											
	ng room ambient	50											
	roduce WIC	36											
		OB	SERVATIONS AND CO	ORRECTIVE ACTIO	NS								
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Hand sink 116F eq	uipped											
19	At initial inspection 3 comp sinks	_ · ·	and 106F/ employee (Tay	or) was able to open one	e faucet on o	ne 3 comp sink after 10	minutes						
	Faucets on both sinks wer	re stuck/one	e 3 comp sink still unat	ole to get to 110F du	e to stuck	faucet handles/to re	epair						
	Cut melon in promo bui						-						
32	·		•										
- 52	Need to replace heat and seal cover/frayed Produce Maxx is usually used/out/no product at inspection												
	·												
	Bowls properly labeled and dated Sani dispenser at 3 comp sink at 200ppm quats												
	Sani spray at 200 ppm quats												
	Gloves used												
	est strips on site												
45	Need to clean walls	s behind	3 comp sink/rep	lace moldy cau	ılkina								
	Digital thermo on s		o comp similarep	lace molay cae	iikii ig								
45/42	To clean floors and		cutting room										
70/72	Fruit labeled with c			room									
	No storage of cut fr												
	TWO Storage of cut if	uit iii cui	ung room, move	a to vvic									
Received (signature)	•		Print: The	o Made	е	Title: Person In Charge/ Owner Manager							
Inspected (signature)		tez, R	S Chris	ty Cortez,	RS	Samples: Y N	# collecte	ed					