Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up  Employee health														
Date:         Time in:         Time out:         License/Permit #           9/23/2024         12:40         2:00         FS-9359								)					Est. Type Risk Category Page <u>1</u> of <u>2</u>	_
Pu	urpo	ose oi	f Ins	spec	ion: 🖌 1-Routine 📃 2-Follow Up	3-Complain	nt	_	Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCORI	E
Establishment Name: Contact/Owner Na Kroger 574 Wine/Cheese Contact/Owner Na													× Number of Repeat Violations: ✓ Number of Violations COS: setrap: Follow-up: Yes[√] 10/90//	٨
Physical Address: Pest control : 1950 N Goliad Rockwall, TX W/Grocery insp							Hood Grease trap : Follow-up: Y n/a w/Grocery insp No □					se trap.	٦	
Compliance Status: Out = not in compliance IN = in compliance NC							not observed $NA = not applicable$ $COS = corrected on site R = repeat v$						L	
Priority Items (3 Points) violations R								e In	nmea	liate	Cor	rect	tive Action not to exceed 3 days	
O U	I N	N O	A 0 (E degrees Eshanheit)				R	0 U	Ν	N O	N N	C O S		R
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		Т			12. Management, food employees and conditional employees;				
	~				2. Proper Cold Holding temperature(41°F/ 45°)			~	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
W	r				2. Proper Cold Profaing emperaduce(+1-17-45-			~			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	
		~			5. Proper reheating procedure for hot holding ( Hours)	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; procedures	& records			I			Highly Susceptible Populations		
	1		<u> </u>		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							T				Chemicals	
	~	8. Food Received at proper temperature							~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			Protection from Contamination					3				~	18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & protected, prevented durin preparation, storage, display, and tasting	ng food		Water/ Plum					Water/ Plumbing	
	~				10. Food contact surfaces and Returnables ; Cle Sanitized at <u>200</u> ppm/temperature		~			19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously s reconditioned			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	Priority Foundation Items (2 Po				tems (2 Poin	nts) vi			Req N		Cor		R
Ŭ T	Ň	Ő	A	Ö S		Demonstration of Knowledge/ Personnel			Ň	Ô	A	Ö S	Food Temperature Control/ Identification	
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted								27. Proper cooling method used; Equipment Adequate to	
									~				Maintain Product Temperature	
	~				and perform duties/ Certified Food Manager/ F 22. Food Handler/ no unauthorized persons/ pe all	Posted		2	~				Maintain Product Temperature         28. Proper Date Marking and disposition	
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Received by: (signature) Janet Jones	Print: Janet Jones	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 574 Wine/Cheese		Physical Address: 1950 N Goliad		City/State: Rockwall, TX		License/Permit # FS-9359	Page	Page <u>2</u> of <u>2</u>	
Item/Location		Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Loca	tion		Temp F	
		-		Temp r	Item/Loca	uon		тетр г	
cheese display		33-39							
C	heese wall	32-38							
Murr	ay's olive end cap	33-37							
under	counter cooler/ambient	38							
bulk (	display wall ambient	33							
unde	er counter cooler	34							
_	1	OB	SERVATIONS AND CORRECT	TIVE ACTIO	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	ECTED TO TH	IE CONDITIONS OBSER	VED AN	JD	
W			ve fill line/need to store at or bel			ling temps of 41F or b	below		
37			play/could drip onto w						
			d per Murray's guidelin	-	nding on	type of cheese	Э		
		-	is going to be replace						
			cheese sold now/no se	It service					
	Hand sink 107F equ	upped							
	3 comp sink 118F								
	Sani sink setup to 2	cooppm	quats						
39	Test strips on site	utoneile	adjacent to hand sink	to avoid	contam	ination			
28			npling date opened 9/11,						
20			NRS after every use	mustuist			,000	,	
42	· · · · · · · · · · · · · · · · · · ·		der counter cooler/ so	me food	debris a	nd mold			
32			e under counter cooler						
42	,,,		nelves used for storage						
18			over 400ppm quats						
	Need to not fill at 3 comp sink in cheese as this isn't ready for use/instructions are for dilution in a sink/COS								
	Wine bar hand sink	100+F	equipped						
Received	•		Janet J	lones	S	Title: Person In Charger			
Inspecte (signature)		tez. 1	RS Christy C						
Form EH-0	6 (Revised 09-2015)	0,	- <b>j</b>	,		Samples: Y N	# collecte	ed	