

# Retail Food Establishment Inspection Report

## City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>2/10/25</b>	Time in: <b>9:30</b>	Time out: <b>1:50</b>	License/Permit # <b>FS-9494</b>	CPFM <b>5</b>	Food handlers <b>All</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							<b>TOTAL/SCORE</b>
Establishment Name: <b>Kroger 575 Cheese</b>			Contact/Owner Name: <b>Colin Burgiel</b>		<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____		<b>9/91/A</b>
Physical Address: 2975 Ridge Rd Rockwall Tx			Pest control : Refer to Grocery	Hood N/a	Grease trap / waste oil Refer to Grocery	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

### Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status						R
O	I	N	N	C	S	O	I	N	N	C	S	R
U	N	O	A	O	S	T	N	O	A	O	S	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health						
		✓					✓					
	✓					<b>3</b>						
		✓				Preventing Contamination by Hands						
		✓					✓					
		✓					✓					
	✓					Highly Susceptible Populations						
Approved Source									✓			
	✓					Chemicals						
	✓						✓					
Protection from Contamination							✓					
	✓					Water/ Plumbing						
	✓						✓					
	✓						✓					

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status						R
O	I	N	N	C	S	O	I	N	N	C	S	R
U	N	O	A	O	S	T	N	O	A	O	S	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification						
	✓						✓					
	✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						<b>2</b>						
	✓					Permit Requirement, Prerequisite for Operation						
	✓					<b>2</b>						
Conformance with Approved Procedures						Utensils, Equipment, and Vending						
	✓						✓					
Consumer Advisory						<b>2</b>						
	✓						✓					

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status						R
O	I	N	N	C	S	O	I	N	N	C	S	R
U	N	O	A	O	S	T	N	O	A	O	S	
Prevention of Food Contamination						Food Identification						
	✓						✓					
	✓					Physical Facilities						
	✓						✓					
	✓						✓					
	✓						✓					
	✓						✓					
Proper Use of Utensils							✓					
	✓						✓					
	✓								✓			

