Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

2		0/2	25	5	9:30 1:50	:	FS-8							5	All	Page <u>1</u> of <u>2</u>	
					tion: 1-Routine 2-Follo		3-Complai			-In	vestig	atio	n	5-CO/Construction	6-Other	TOTAL/SCORE	ì
		ishm er 5			ne: Ocery		act/Owner Nn Burgiel	Name	:					Number of Repeat Viola Number of Violations C	otions: OS:	1 E /0 E /D)
		al A idae			kwall Tx	Pest contr Ecolab 1/2				ood e B 11	1/21/202			e trap :/ waste oil	Follow-up: Yes V	15/85/B)
					tatus: Out = not in compliance IN	in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch ox for each numbered item Mark '√' 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											
IVI	irk ti	ne ap	prop	riate								_				e box for K	
0	Î	iance N	N	C	Time and Temperature fo	or Food Safe	'etv	R		0 1	pliano	N	C			F	R
U T	N O A O							U I	0	A	S	12. Management, food employ	oyee Health	employees:			
		/			1. Froper cooling time and tempera	iture				v	1			knowledge, responsibilities, an	•	employees,	
	/				2. Proper Cold Holding temperature See	e(41°F/ 45°F	- 7)		3	≀				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No dise	charge from	
		. /			3. Proper Hot Holding temperature((135°F)			F	1				Need employee healt	h form posted ntamination by Han	ada	
		•			4. Proper cooking time and tempera	ature				v	/			14. Hands cleaned and proper			
					5. Proper reheating procedure for he	ot holding (1	165°F in 2							15. No bare hand contact with	ready to eat foods o	or approved	
		•			Hours)					·				alternate method properly follows	owed (APPROVED) Y _. _. N _. _.)	
	/				6. Time as a Public Health Control;	procedures	& records	Ш							eptible Populations		
					Approved Sou	ırce						~		16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
					7. Food and ice obtained from approposed condition, safe, and unadulter									N/a			
3					destruction Kroger	ateu, parasiu	е							Cl	hemicals		
	/				8. Food Received at proper tempera Checking	ature				·				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
					Protection from Cont	tamination				v				18. Toxic substances properly Store low	identified, stored an	id used	
3					9. Food Separated & protected, pre- preparation, storage, display, and ta		g food				ı				r/ Plumbing		
	. /				Produce misters 10. Food contact surfaces and Return Sanitized at 200 ppm/temper		eaned and							19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
	_				11. Proper disposition of returned, p		erved or			r				City approved 20. Approved Sewage/Wastev	vater Disposal System	m, proper	
	~				reconditioned Discard					V				disposal			
0	I	N	N	С	Priority Fou	ndation It	tems (2 Po	ints)		_		_		rective Action within 10 days	3	l R	R
O U T	I N	N O	N A	C O S	Demonstration of Knowle	edge/ Person	mel			0 1		n N A	C C O S	Food Temperatur	e Control/ Identific	cation	R
				0	Demonstration of Knowle 21. Person in charge present, demon and perform duties/ Certified Food 5	edge/ Person nstration of l Manager (C	knowledge,			O I	I N	N	C 0	Food Temperatur 27. Proper cooling method use Maintain Product Temperature	ed; Equipment Adec	cation	R
				0	Demonstration of Knowle 21. Person in charge present, demon and perform duties/ Certified Food	edge/ Person nstration of l Manager (C	knowledge,			O I	N O	N	C 0	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels	e Control/ Identificed; Equipment Adeced edisposition	quate to	R
				0	Demonstration of Knowle 21. Person in charge present, demon and perform duties/ Certified Food 5 22. Food Handler/ no unauthorized	nstration of l Manager (C	knowledge, FM)				N O	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips	ed; Equipment Adeced; Equipment Adeced disposition	quate to	R
				0	Demonstration of Knowle 21. Person in charge present, demon and perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure	nstration of I Manager (C persons/ per and Food Pa	knowledge, FM) rsonnel ackage				N O	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement,	e Control/ Identificed; Equipment Adece edisposition accurate, and calibrate CURRENT DESTRUCTION CURRENT CURRENT DESTRUCTION CURRENT DESTRUCTION CONTROL CURRENT DESTRUCTION CONTROL CURRENT DESTRUCTION CONTROL CURRENT DES	quate to ed; Chemical/ peration	R
				0	Demonstration of Knowle 21. Person in charge present, demon and perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labelee	nstration of l Manager (C persons/ per and Food Pa adequate pre	knowledge, FM) rsonnel ackage				N O	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Permit	e Control/ Identificed; Equipment Adeced; Equipment Adecedisposition accurate, and calibrat CUITENT , Prerequisite for Omit/Inspection Curr	eation quate to ed; Chemical/ peration ent/ insp posted	R
				0	Demonstration of Knowle 21. Person in charge present, demon and perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she	nstration of I Manager (C persons/ per and Food Pa adequate pre	knowledge, FM) rsonnel ackage essure, safe parasite				N O	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Per Not posted and e	e Control/ Identificed; Equipment Adeced; Equipment Adecedisposition accurate, and calibrat CUITENT , Prerequisite for Omit/Inspection Curr	quate to ed; Chemical/ peration ent/ insp posted 1/24	R
				0	Demonstration of Knowle 21. Person in charge present, demon and perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial	nstration of k Manager (C persons/ per and Food Pa adequate pre ellstock tags; d ved Procedu cialized Proor specialized	knowledge, FM) rsonnel ackage sssure, safe parasite ures cess, and					N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Per Not posted and e	e Control/ Identificed; Equipment Adecedis Equipment Adecedisposition accurate, and calibrate Current Prerequisite for Omit/Inspection Currexpired 12/3 Preparent, and Vending	quate to ed; Chemical/ peration ent/ insp posted 1/24 g	R
				0	Demonstration of Knowle 21. Person in charge present, demon and perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approx 25. Compliance with Variance, Spe HACCP plan; Variance obtained fo processing methods; manufacturer in Consumer Advi	nstration of I Manager (C persons/ per and Food Pa adequate pre allstock tags; d ved Procedu acialized Proor or specialized instructions	knowledge, FM) rsonnel ackage essure, safe parasite ures cess, and					N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Peri Not posted and e Utensils, Equi 31. Adequate handwashing faculty supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use	e Control/ Identificed; Equipment Adece edisposition accurate, and calibrate current present for Omit/Inspection Currexpired 12/3 pment, and Vendin cilities: Accessible acct surfaces cleanable ad	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 eg nd properly e, properly	R
				0	Demonstration of Knowle 21. Person in charge present, demonand perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approv 25. Compliance with Variance, Spe HACCP plan; Variance obtained fo processing methods; manufacturer in Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels)	nstration of I Manager (C persons/ per and Food Pa adequate pre allstock tags; d ved Procedu scialized Proor or specialized instructions isory	knowledge, FM) rsonnel ackage essure, safe parasite ures cess, and i der cooked	R	2			N A	COS	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Permoters and Strips Utensils, Equi 31. Adequate handwashing faculty supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate Current Prerequisite for Omit/Inspection Currexpired 12/3 pment, and Vendin cilities: Accessible accessible accessible accessible accessible distalled, maintained, facility provided	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 eg nd properly e, properly	R
О О		O N	A N	O S	Demonstration of Knowle 21. Person in charge present, demon and perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approv 25. Compliance with Variance, Spe HACCP plan; Variance obtained fo processing methods; manufacturer in Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation	nstration of I Manager (C persons/ per and Food Pa adequate pre adequate pre collistock tags; d persons/ per adequate pre collistock tags; d persons p	knowledge, FM) rsonnel ackage essure, safe parasite cess, and der cooked rgen Label	R	2 2		Exce	ed 9	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Perm Not posted and e Utensils, Equi 31. Adequate handwashing faculipped 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; ir Service sink or curb cleaning is Equipped ys or Next Inspection, Which	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate Current present and Current expired 12/3 pment, and Vendin cilities: Accessible acct surfaces cleanable and action of the control of the	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 eg nd properly e, properly used/	R
T	N V V V V V V V V V V V V V V V V V V V	0	A	OS	Demonstration of Knowle 21. Person in charge present, demonand perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approv 25. Compliance with Variance, Spe HACCP plan; Variance obtained fo processing methods; manufacturer in Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels)	nstration of I Manager (C persons/ per and Food Pa adequate pre allstock tags; d ved Proceducialized Proor specialized instructions isory es; raw or unce Plate)/ Aller ons Require ntamination	knowledge, FM) rsonnel ackage sssure, safe parasite ures cess, and d der cooked rgen Label e Corrective	Actiu	2 2		Exce In O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Perm Not posted and e Utensils, Equi 31. Adequate handwashing faculipped 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; ir Service sink or curb cleaning is Equipped ys or Next Inspection, Which	e Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrat current prerequisite for O mit/Inspection Curr expired 12/3 pment, and Vendin cilities: Accessible a ct surfaces cleanable ed installed, maintained, facility provided thever Comes First identification	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 eg nd properly e, properly used/	
О О		O N	A N	O S	Demonstration of Knowle 21. Person in charge present, demorand perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approv 25. Compliance with Variance, Spe HACCP plan; Variance obtained for processing methods; manufacturer in Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Food Con	nstration of hanager (Copersons/person	knowledge, FM) rsonnel ackage essure, safe parasite parasite cess, and i der cooked rgen Label e Corrective	Actiu	2 2		Exce In O	ed 9	O Da	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Pern Not posted and e Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; ir Service sink or curb cleaning: Equipped ys or Next Inspection, Which 41. Original container labeling If	e Control/ Identificed; Equipment Adeced; Equipment Adecedisposition accurate, and calibrate Current a Prerequisite for Omit/Inspection Currex expired 12/3 pment, and Vendin cilities: Accessible and cilities: Accessible and installed, maintained, facility provided thever Comes First (dentification (Bulk Food)	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 eg nd properly e, properly used/	
О О		O N	A N	O S	Demonstration of Knowle 21. Person in charge present, demon and perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approv 25. Compliance with Variance, Spe HACCP plan; Variance obtained for processing methods; manufacturer in Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels Core Items (1 Point) Violation 34. No Evidence of Insect contaminanimals 35. Personal Cleanliness/eating, drivents.	nstration of I Manager (C persons/ per and Food Pa adequate pre adequate pre allstock tags; d ved Proceducialized proceduciali	knowledge, FM) rsonnel ackage essure, safe parasite parasite cess, and i der cooked rgen Label e Corrective	Actiu	2 2		Exce In O	ed 9	O Da	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Pern Not posted and e Utensils, Equi 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; ir Service sink or curb cleaning: Equipped ys or Next Inspection, Which 41. Original container labeling If	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate Current present and Current accurate for Omit/Inspection Current accurate and Vendin cilities: Accessible accurate accurate accurate and Vendin cilities: Accessible accurate accu	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 eg nd properly e, properly used/	
OUT		O N	A N	O S	Demonstration of Knowle 21. Person in charge present, demonand perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approv 25. Compliance with Variance, Spe HACCP plan; Variance obtained for processing methods; manufacturer in Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation 34. No Evidence of Insect contamination and Speray bottles 35. Personal Cleanliness/eating, driving Spray bottles 37. Environmental contamination	nstration of I Manager (C persons/ per and Food Pa adequate pre adequate pre allstock tags; d ved Proceducialized proceduciali	knowledge, FM) rsonnel ackage essure, safe parasite parasite cess, and i der cooked rgen Label e Corrective	Actiu	2 2		Except N O	ed 9	O Da	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Perm Not posted and e Utensils, Equi 31. Adequate handwashing facsupplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; ir Service sink or curb cleaning is Equipped ys or Next Inspection, Which Food I 41. Original container labeling If	e Control/ Identifice ed; Equipment Adece current experient experient 12/3 experi	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 g nd properly e, properly used/	
О О		O N	A N	O S	Demonstration of Knowle 21. Person in charge present, demorand perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approv 25. Compliance with Variance, Spe HACCP plan; Variance obtained fo processing methods; manufacturer in Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Speries (1 Point) Violation (1 Point) Violation (2 Point) Violation (2 Point) (2 Point) Violation (2 Point)	nstration of I Manager (C persons/ per and Food Pa adequate pre adequate pre allstock tags; d ved Proceducialized proceduciali	knowledge, FM) rsonnel ackage essure, safe parasite parasite cess, and i der cooked rgen Label e Corrective	Actiu	2 2		Exce TN O	ed 9	O Da	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Perm Not posted and e Utensils, Equi 31. Adequate handwashing faculpiped 32. Food and Non-food Contadesigned, constructed, and use 33. Warewashing Facilities; ir Service sink or curb cleaning is Equipped ys or Next Inspection, Which 41. Original container labeling If Physical Phys	e Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrat CUITENT Prerequisite for O mit/Inspection Curr expired 12/3 pment, and Vendin cilities: Accessible a ct surfaces cleanable ed installed, maintained, facility provided thever Comes First identification (Bulk Food) cal Facilities es clean dighting; designated a	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 eg nd properly e, properly used/	
OUT		O N	A N	O S	Demonstration of Knowle 21. Person in charge present, demonand perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approv 25. Compliance with Variance, Spe HACCP plan; Variance obtained for processing methods; manufacturer in Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation 34. No Evidence of Insect contaminations 35. Personal Cleanliness/eating, driving spray bottles 37. Environmental contamination See	nstration of hanager (Copersons/person	knowledge, FM) rsonnel ackage essure, safe parasite parasite cess, and i der cooked rgen Label e Corrective	Actiu	on No		Exce TN O	ed 9	O Da	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Permit Not posted and e Utensils, Equi 31. Adequate handwashing faculty supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; ir Service sink or curb cleaning: Equipped ys or Next Inspection, Which Food I 41. Original container labeling If Physic 42. Non-Food Contact surface 43. Adequate ventilation and I	e Control/ Identifice ed; Equipment Adece current expired 12/3 expi	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 eg nd properly e, properly used/ rareas used es maintained	
OUT		O N	A N	O S	Demonstration of Knowle 21. Person in charge present, demorand perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approv 25. Compliance with Variance, Spe HACCP plan; Variance obtained for processing methods; manufacturer in Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels)	nstration of hanager (Copersons/person	knowledge, FM) rsonnel ackage sssure, safe parasite parasite der cooked rgen Label ackage the parasite der cooked rgen Label ackage der cooked rgen Label ackage	Actiu	2 2		Exce TN O	ed 9	O Da	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Permontal Not posted and Emperature Utensils, Equimant of Stripped 31. Adequate handwashing factorial supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped 41. Original container labeling if Physical Adequate ventilation and Implementation of the Physical Stripped Physical facilities; properly 45. Physical facilities; properly 46. Toilet Facilities; properly	e Control/ Identifice ed; Equipment Adece current experiment experiment experiment expired 12/3 expired 12	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 g nd properly e, properly used/ areas used es maintained ean	
OUT		O N	A N	O S	21. Person in charge present, demorand perform duties/ Certified Food 5 22. Food Handler/ no unauthorized All Safe Water, Recordkeeping a Labeling 23. Hot and Cold Water available; a 144, good pressure 24. Required records available (she destruction); Packaged Food labeled Commercial Conformance with Approv 25. Compliance with Variance, Spe HACCP plan; Variance obtained fo processing methods; manufacturer in Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) Core Items (1 Point) Violation Prevention of Food Consumer Advisorie foods (Disclosure/Reminder/Buffet On labels) 34. No Evidence of Insect contaminations Speray bottles 37. Environmental contamination See 38. Approved thawing method	nstration of hanager (Copersons/person	knowledge, FM) rsonnel ackage essure, safe parasite ures cess, and i der cooked rgen Label e Corrective n nt/other acco use	Actiu	on Ne		Exce TN O	ed 9	O Da	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Thermo and strips Permit Requirement, 30. Food Establishment Permontal Not posted and Equipped 31. Adequate handwashing factorial supplied, used Equipped 32. Food and Non-food Contained designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped 41. Original container labeling if Physical Adequate ventilation and Individual Physical Service Servic	e Control/ Identifice ed; Equipment Adece current experiment experiment experiment expired 12/3 expired 12	eation quate to ed; Chemical/ peration ent/ insp posted 1/24 g nd properly e, properly used/ areas used es maintained ean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lannie Kisan	Print: Lannie Kisan	Title: Person In Charge/ Owner Asst MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er 575 Grocery	Physical A	^{ddress:} Ridge Rd	City/State: Rockwal	II. Tx	License/Permit # FS-8034	Page <u>2</u> of <u>2</u>		
raoga	or or or or or or or	2070	TEMPERATURE OBSERVA		., 17				
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp		
Produ	ce wall	38-40			Frozen breads/novelties				
	Salads	39	10,13,16,14,16)	11,10,12,10.9				
	Juices	40	Frozen meats/veggies			Yogurt/Butter			
Che	eckout coolers	40-43	12,11,13,16,12		Dairy Wic amb		40/41		
Pep	si / Dr Pepper	41/42	Frozen breakfast/pizz	В	Beer coolers				
Co	ke / Red Bull	42/46	12,11,12,10,11		38	6			
Po	ppi / Celsius	40/45	Frozen dessert	S		Dry Ice	-39		
Ice	merchandiser	9/18/21	5,6,3,5,4		Bab	y food coole	r 38		
τ.			SERVATIONS AND CORRECT				•		
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F								
	Starbucks Restrooms	equipped	l temp observed greater th	an 101					
9/45	Observed mold and slime buildup around mister system and ceiling in produce wet wall, to clean as needed								
	Ice packaged by Ready Ice with IPIA label								
37	Observed frozen condensation on 2 fan box/coils in dairy wic								
42	Observed stickers on	clear doo	r flaps in WIC, make clear	nable					
37	Observed frozen cond	lensation	on floor and around door	gasket on	wif				
42	Observed stickers on	clear doc	or flaps and floor of WIF, to	make cle	anable				
45	Observed broken roll up door panel off track in receiving,								
	Bug lights operational in receiving areas								
45			s in receiving/boh remove		eavy dirt	buildup			
W			and sugar to eliminate per						
45			e restrooms only 64 & 67	•		of 100			
45	Pharmacy restrooms observed temps mid 60's men's, 101 women's								
45/40	Kroger To Go reach in freezer 2.8, reach in refrigerator 38								
45/42									
45	Observed walls where carts are stored, surface shows damage, paint peeling uncleanable								
W	Totes are allowed to dry upside down outside during inclement weather Observed once upon a farm baby food veggie, coconut milk, oatmeal blend, smart blend beyond expiration date								
7	Observed similar and endeavor formula can dented on shelf, discard during insp								
	Dog food coolers temp observed 38/41								
30	Permit not posted expired in 3 ring binder - to post update/current health permit								
	r ennic not posted expired in 3 mily binder - to post apakte/current fleathr permit								
Received (signature)		/e	See ab	ove		Title: Person In Charge/ Ow	ner		
Inspected (signature)	THE	ST.	Print: Richard			Samples: Y N # col	llected		
Form EU 06	6 (Revised 09-2015)	<u> </u>				-ширгез. 1 11 # сол			