

Followup Fee of  
\$50.00 after  
First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>3/24/25</b>	Time in: <b>8:30</b>	Time out: <b>12:30</b>	License/Permit # <b>FS-9358</b>	CPFM <b>8</b>	Food handlers <b>All</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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>
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Establishment Name: <b>Kroger 574 Deli</b>	Contact/Owner Name: <b>Mark Jordan</b>	Number of Repeat Violations: <b>0</b>	Number of Violations COS: <b>0</b>	<b>3/97/A</b>
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Physical Address: 1959 N Goliad Rockwall, Tx	Pest control : See grocery insp	Hood Triple B 3/17/25	Grease trap / waste oil See grocery insp	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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**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					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
			✓			✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Employee health form posted</b>					
				✓		<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
				✓		✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ✓) <b>Gloves &amp; to</b>					
				✓		<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>N/A</b>					
✓						<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
<b>Approved Source</b>						18. Toxic substances properly identified, stored and used <b>Stored low</b>					
	✓					<b>Water/ Plumbing</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
8. Food Received at proper temperature <b>Checking</b>						✓					
<b>Protection from Contamination</b>						✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						✓					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned <b>Discard</b>						✓					

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All within 30 days						28. Proper Date Marking and disposition <b>Good date labels</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo, strips current</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>119, good pressure</b>						30. Food Establishment Permit/Inspection Current/ insp posted <b>Current &amp; Posted</b>					
	✓					<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Conformance with Approved Procedures</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Equipped</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Temps taken 4x daily</b>						✓					
<b>Consumer Advisory</b>						✓					
	✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On labels					

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					✓					
36. Wiping Cloths; properly used and stored <b>Using spray bottle</b>						43. Adequate ventilation and lighting; designated areas used <b>★</b>					
	✓					1					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					1					
38. Approved thawing method <b>Refrigerator</b>						45. Physical facilities installed, maintained, and clean <b>★</b>					
<b>Proper Use of Utensils</b>						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations <b>N/a</b>					
	✓					✓					
40. Single-service & single-use articles; properly stored and used											

**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Mark Jordan</b>	Print: <b>Mark Jordan</b>	Title: <b>Person In Charge/ Owner Asst Manager</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Kroger North Deli</b>	Physical Address: <b>1950 N Goliad</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-9358</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chef self serve	40	<b>Cheddar/Swiss</b>	39/40	<b>Self serve chz/meat</b>	34/33
<b>Raw chicken WIC</b>		<b>3pepper Colby Jack</b>	40	<b>Self serve pints</b>	40
<b>Chicken leg</b>	34	<b>Mortadella</b>	40	<b>Boars head meat</b>	40
<b>Deli WIC</b>		<b>Lemon pepper chix</b>	39	<b>Boars head cheese</b>	41
<b>Slice cheese</b>	39	<b>Pepper mill turkey</b>	39	<b>Pizza merchandiser</b>	37
<b>Fried chicken</b>	39	<b>Pastrami</b>	39		
<b>WIF HTT</b>	7	<b>Ham</b>	40		
<b>Blast Chiller</b>	37	<b>Havarti</b>	39		

OBSERVATIONS AND CORRECTIVE ACTIONS	
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
	Hand sinks , equipped, greater than 105 throughout kitchen
	3comp set up, 119, quat sani 150-200ppm, strips current
43	Light bulb burned out under hood
	Using gloves to touch Rte foods
45	Stickers on door curtains deli wic,remove to make cleanable
45	General detail cleaning floor in raw chicken wic
	Dishwasher non operational
45	Stickers on floor in WIF, to remove to make cleanable, mold/dirt on ceiling to clean
45/34	General detail cleaning floor under shelves deli wic, multiple slices of cheese to prevent pest activity
45	Need to address dirty vents / ceiling tiles over slicing stations
	Cleaning with water& towel after every customer on slicing units. Every 4hrs completely broken down and w/r/s
	Chef meals bunker self serve 39, cheese platter/humus 39
45	General detail cleaning of deli meat/chz doors

Received by: (signature) <b>See above</b>	Print: <b>See above</b>	Title: <b>Person In Charge/ Owner</b>
Inspected by: (signature) <i>Richard Hill</i>	Print: <b>Richard Hill</b>	Samples: Y N # collected

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