Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

| Date: 9/2/2025 | | 25 | Time in: 9:45 | Time of 11: | | | License/P | | | | | | | | Est. Type | Risk Category | Page 1 | of <u>2</u> | | |
|--|---|--|---------------|--|--|--|--|--|--|---|--------------------------------------|---|--|---|-------------------------------------|--|--|--|--|---------------------|
| Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N | | | | | | | | 4- | -Inve | stiga | tion | | 5-CO/Consti * Number of | | 6-Other | TOTAL/ | SCORE | | | |
| Kroger 575 Bakery | | | | | | | vaine. | | ✓ Number of Violations | | | | ✓ Number of | COS: | 5/9 | 5/Δ | | | | |
| Physical Address: 2935 Ridge Rd Rockwall, TX Pest control: refer to Grocery in | | | | | | | nsp | | Hood Grease trap : Follow-up: Ye refer to Grocery insp | | | | | Follow-up: Yes V | 0/00// | | | | | |
| Marl | | | | | Status: Out = not in co | прпапсе | | compliance | 141 | O = not | | | NA appr | A = no | ot ap | plicable COS = | corrected on | site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat | lation W- | Watch |
| | | | | | • | | | | | | ire In | nmea | liate | Cor | recti | ive Action not to e | | | 0 00.1101 11 | |
| О | Compliance Status O I N N C Time and Temperature for Food Safety | | | | | | R | О | O I N N C U N O A O | | | | | R | | | | | | |
| T | N O A O S (F = degrees Fahrenheit) | | | | | | T | | U | O A O Employee Health 12. Management, food employees and conditional e | | | | employees: | | | | | | |
| • | / | 1. Proper cooling time and temperature | | | | | | | ~ | | | | knowledge, responsibilities, and reporting | | | | | | | |
| | | | | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | | | | ~ | | | | 13. Proper use of eyes, nose, and n | | and exclusion; No dis | charge from | | |
| | | | | | | | | | | | | | | | | | | | | |
| | 3. Proper Hot Holding temperature(135°F) | | | | | | | Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly washed/ Properly washed/ Gloves used | | | | | | v | | | | | | |
| | 4. Proper cooking time and temperature | | | | | _ | | ~ | | | | gloves us | <u>edî</u> | h ready to eat foods o | | <u>, </u> | | | | |
| | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | ~ | | | | | | lowed (APPROVED | | .) | | | | | |
| | 6. Time as a Public Health Control; procedures & records | | | | | | | | | | | I | Highly Susc | eptible Populations | | | | | | |
| L | | | | | A | | 1 | | | | | | | | | | | rohibited food not of | fered | |
| | | | | | • | proved S | | | 1. | | | _ | | | | Pasteurized eggs | | | | |
| | | | | | 7. Food and ice obtaine good condition, safe, ar | | | | ood in | | | | | | | Chemicals | | | | |
| | | | | | destruction | | | | | | | | | | | | | | | |
| | / | | | | 8. Food Received at pro | | erature | | | | | ~ | | | | & Vegetables | | and properly stored; | Washing Fr | uits |
| | | | | | check at rece | | ontamir | nation | | | | ~ | | | | water on 18. Toxic substan | | y identified, stored an | d used | |
| | Protection from Contamination 9. Food Separated & protected, prevented during food | | | | | | | | | | | | | | | | | | | |
| ١ | | | | | preparation, storage, dis | | | | | | | | | | | | | er/ Plumbing | | |
| | 10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature | | | | | | ~ | | | | 19. Water from ap backflow device | pproved sou | rce; Plumbing install | ed; proper | | | | | | |
| | 11. Proper disposition of returned, previously served or | | | | | | + | | | - 1 | | | | | | | | | | |
| Η. | | | | | | of returne | d, previ | iously serv | ed or | | | / | | | | 11 | wage/Waste | water Disposal Syste | m, proper | |
| | 1 | | | | reconditioned | | | - | | | | | n | | C | disposal | | | m, proper | |
| | I | N O | N A | C | reconditioned | iority Fo | oundat | ntion Iter | ms (2 Po | ints) | 0 | I | N | N | С | disposal rective Action with | thin 10 day | s | | R |
| | I N | N O | N A | C O S | Pri Demonstration | iority Fo | oundat | tion Iter | ms (2 Po | _ | _ | I | _ | | _ | disposal rective Action with | <i>thin 10 day</i> Temperatur | s re Control/ Identific | ation | R |
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1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

| Received by: (signature) Stacey Boykins | Stacey Boykins | Title: Person In Charge/ Owner Manager |
|---|---------------------------|--|
| Inspected by: Christy Cortez, RS | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

| | nent Name: er 575 Bakery | Physical A | ddress: Ridge Rd | City/State: | all TY | License/Permit # FS-8031 | Page <u>2</u> of <u>2</u> | | | | |
|--------------------------|---|------------|---------------------------------------|---------------------|------------|--------------------------|---------------------------|--|--|--|--|
| Riog | er 373 bakery | 2933 | TEMPERATURE (| | all, IA | 1 0-0001 | | | | | |
| Item/Loc | ation | Temp F | Item/Location | Temp F | Item/Loca | tion | Temp F | | | | |
| cake o | cake case/ambient | | | | | | | | | | |
| | | 33 5 | | | | | | | | | |
| VV | WIF ambient | | | | | | | | | | |
| W | IC ambient | 25 | | | | | | | | | |
| froz | en cake case | -15 | | | | | | | | | |
| | | 28 | | | | | | | | | |
| | ike rounder | - | | | | | | | | | |
| cake | e display case | 31 | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | OF | SERVATIONS AND C | ORRECTIVE ACTION | ONS | | | | | | |
| Item Number | AN INSPECTION OF YOUR ES NOTED BELOW: | TABLISHME | NT HAS BEEN MADE. YO | UR ATTENTION IS DIR | ECTED TO T | HE CONDITIONS OBSE | RVED AND | | | | |
| | | F equin | ned | | | | | | | | |
| 32 | Prep hand sink 115F equipped Wave pans with lots of buildup/to clean and make cleanble | | | | | | | | | | |
| <u> </u> | No longer using egg | | • | Thanks steamer | | | | | | | |
| | Cinnamon butter/individ | • | | good for 6 weeks | per manuf | acturer's instruction | ons | | | | |
| | All cookies, breads, pas | | | | | | | | | | |
| 42 | To clean inside cak | | | | | | , | | | | |
| 45 | To clean floors und | | | ne grease acci | umulatio | n | | | | | |
| | | | · · · · · · · · · · · · · · · · · · · | no groupe acc | arriaratio | •• | | | | | |
| | warewash hand sink 115F equipped 3 comp sink 118F | | | | | | | | | | |
| | Sani sink setup to 200ppm quats | | | | | | | | | | |
| | Quats test strips cu | | - | | | | | | | | |
| | Sani spray bottle se | | • | | | | | | | | |
| 42 | To clean outside of dishwasher | | | | | | | | | | |
| | Dishwasher not working/not being used/will post sign | | | | | | | | | | |
| 32 | Using tape to hold price | strips bel | ow baked bread/ ne | eds to be cleanab | le/food de | bris collecting und | der tape | | | | |
| W | | | | | | | | | | | |
| W | Self serve donut case with allergen label/need ingredient lists if requested | | | | | | | | | | |
| | No more wicker bas | skets/go | od | | | | | | | | |
| 34 | · · | | | | | | | | | | |
| 42 | To clean food debris under grates in cake rounder/some mold on condenser | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
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| | | | | | | | | | | | |
| Received | by: | | Print: | | | Title: Person In Charg | e/ Owner | | | | |
| | • | | | cey Boyl | kins | Manage | | | | | |
| Inspected (signature) | Stacey Boykins 11by: Christy Cov | tez, 1 | RS Chris | sty Cortez | , RS | Samples: Y N | # collected | | | | |