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

Date: 9/2/25			Time in: 9:45	Time out: 2:30		FS-8							6 CPFM	Food handlers	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai			int	4-Investigation			ation		5-CO/Construction 6-Other		TOTAL/S	CORE						
Establishment Name: Contact/Owner N Kroger SW 575-Deli Kroger					Vame						Number of Repeat Violations: ✓ Number of Violations COS:		4/06	٠/٨				
	Physical Address: Pest control: 2935 Ridge Rd Rockwall, Tx Refer to grocery repor				Hood Grease Triple b 8/2025 Refer to						Follow-up: Yes 4/96		ν/Α 					
							ot observed $NA = \text{not applicable}$ $COS = \text{corrected on site}$ $R = \text{repeat violation}$ the checkmark in appropriate box for IN , NO , NA , COS Mark an in appropriate box for						plation W= V te box for R	Watch				
Cor	Priority Items (3 Points) violation) violations	Requ				Corr		ve Action not to exceed 3 da	ys					
O U T	I N	N O	N A	C O S		nperature for Fo		ty	R) I J N	N	N N C O A O		Employee Health			
	~			8	1. Proper cooling time a						~	,		S	12. Management, food employ knowledge, responsibilities, a		employees;	
	2. Proper Cold Holding temperature(41°F/ 45		°F/ 45°F))			eye			~	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth employee health form posted							
		~			3. Proper Hot Holding t	olding temperature(135°F)									nds			
(/				4. Proper cooking time	and temperature					/				14. Hands cleaned and proper	rly washed/ Gloves u	ised properly	
		~			5. Proper reheating prod Hours)	cedure for hot hol	lding (16	65°F in 2			•	,			15. No bare hand contact with alternate method properly foll Gloves & utensils			,
	/				6. Time as a Public Hea	alth Control; proc	cedures	& records								eptible Populations		
					Ap	proved Source					16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required				fered			
	~				7. Food and ice obtaine good condition, safe, ar destruction Kroger	nd unadulterated;	parasite								C	hemicals		
	/				8. Food Received at pro Checking	oper temperature					/	,			17. Food additives; approved & Vegetables Water	and properly stored;	Washing Frui	ts
			•		Protection	n from Contamin	nation				~	,			18. Toxic substances properly Stored low and separa		id used	
(~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	7									r/ Plumbing		
(~				10. Food contact surfact Sanitized at 200	ppm/temperature	е				•	,			19. Water from approved sour backflow device City approved			
	/				11. Proper disposition of reconditioned Disc	of returned, previo ard	ously sei	rved or			~	,			20. Approved Sewage/Wastev disposal	water Disposal Syster	m, proper	
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0		N.	N T	G.	Pri	ority Foundat	tion Ite	ems (2 Po							rective Action within 10 days	S		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Christina Hernandez	Print: Christina Hernandez	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Restore SW 575-Del 2935 Ridge Rd Temp	_											
Temp Internation Temp					City/State:	I. Tx		Page 1	of <u>2</u>			
American cheddar Mozzarella cheese 36 Oven bone in chicken Ham	raoga	01 011 070 2011	2000			, IX	1 0 0002					
Mozzarella cheese 36 Oven bone in chicken 40 Mac&chz bags 40 Ham 37 Humus cooler 40 Butter 40 Roast Beef 36 Self serve deli meat&chz 39 WiF HTT 6.8 Self Serve Chicken 37 Meat bunker display 39 UC 3 Dr Cooler OFF Peppered Turkey 37 Self serve chz/pizza bunker 39/40 Blast Chiller 34 Self serve lunchmeats 38/39 WIC Chicken Self serve Chef 40/41 Raw whole/leg 35/35 Se			Temp	Item/Location	Temp	Item/Loca	ation	T	`emp			
Ham 37 Humus cooler 40 Butter 40 Roast Beef 36 Self serve deli meat&chz 39 WIF HTT 6.8 Chipotle Chicken 37 Meat bunker display 39 UC 3 Dr Cooler OFF Peppered Turkey 37 Self serve chz/pizza bunker 39/40 Blast Chiller 34 Self serve lunchmeats 38/39 WIC Chicken Self serve Chef 40/41 Raw whole/leg 35/35 OBSERVATIONS AND CORRECTIVE ACTIONS MINISPECTION OF YOUR ESTABLISHMENT HAD SERVED AND CORRECTIVE ACTIONS MORTED BELOW: all temperatures are taken in F Restoroms - refer to grocery report Hand sink equipped 110 Dishwasher still out of order 3 comp set up, 131, quat sani 200ppm Chemicals store low and separate Using gloves, digital thermo, strips current Observed Sani spray bottles at silicer station 200ppm Bug light operational both FOH and BOH Using gloves for slicing meats and cheeses 2 only for cheese, 4 for meats Trash cans set up to each slicer, sanitizing by spray bottle between each customer Slicers are cleaned/sanitized every 4 hours or as needed 45 Vents and ceiling tiles dirty above slicers, to clean as needed Hot food not available until 11am Now utilizing Restaurant Technologies for spent cooking oil 32/45 Slickers to be removed from WIC to make cleanable 15 To caulk veggie sink where it meets wall with silicone 32/45 To remove stickers from door flaps wic to make cleanable 43 Several light bulbs flickering under hood Printe Rectived by: See above Printe Rectived by: Printe Re	Ameri	can cheddar	_	Fried Bone in chicke								
Roast Beef 36 Self serve deli meat&chz 39 WIF HTT 6.8 Chipotle Chicken 37 Meat bunker display 39 UC 3 Dr Cooler OFF Peppered Turkey 37 Self serve chz/pizza bunker 39/40 Blast Chiller 34 Self serve lunchmeats 38/39 WIC Chicken	Moz	zarella cheese	36	Oven bone in chicke	n 40	 			40			
Chipotle Chicken 37 Meat bunker display 39 UC 3 Dr Cooler OFF Peppered Turkey 37 Self serve chz/pizza bunker 39/40 Blast Chiller 34 Self serve lunchmeats 38/39 WIC Chicken 58/40/41 Raw whole/leg 35/35 OBSERVATION AND CORRECTIVE ACTIONS MINORIA BELOW. 4th Indiperuities and taken in F Restrooms - refer to grocery report Hand sink equipped 110 Dishwasher still out of order 3 scomp set up, 131, quat sani 200ppm Chemicals store low and separate Using gloves, digital thermo, strips current Observed Sani spray bottles at slicer station 200ppm Bug light operational both FOH and BOH Using gloves for slicing meats and cheeses 2 only for cheese, 4 for meats Trash cans set up to each slicer, sanitizing by spray bottle between each customer 3 Slicers are cleaned/sanitized every 4 hours or as needed 45 Vents and ceiling tiles dirty above slicers, to clean as needed Hot food not available until 11am Now utilizing Restaurant Technologies for spent cooking oil 32/45 To remove stickers from Wor floor make cleanable 45 To caulk veggie sink where it meets wall with silicone 32/45 Remove stickers from Wor floor to make cleanable 43 Several light bulbs flickering under hood Printe Received by: Received b		Ham	37	Humus cooler	40				40			
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