Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/2/2025		25	Time in: 12:00	Time out: 12:30	FS80							Est. Type Risk Category Page 1 of	2				
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						9	4-	Inve	stiga	tion	1	5-CO/Construction 6-Other TOTAL/SCO	RE				
Kroger 575 Starbucks							Name:						* Number of Repeat Violations: Vumber of Violations COS:	/ A			
Physical Address: 2935 Ridge Rd Rockwall, TX Pest control: refer to Grocery ins						nsp						e trap : Follow-up: Yes U/ TUU/ to Grocery insp	0/100/A				
Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch Mark '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R											ch						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																	
O U	O I N N C Time and Temperature for Food Safety					R	O U	O I N N C U N O A O			C	Employee Health					
Т	,			S	1. Proper cooling time and temperature				T	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
					2. Proper Cold Holding temperature(41°F/ 45°F)									13. Proper use of restriction and exclusion; No discharge from			
	~			3. Proper Hot Holding temperature(135°F)					~				eyes, nose, and mouth				
	/	4 Proper cooking time and temperature									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
	5. Proper reheating procedure for hot holding (165°F in 2					V				15. No bare hand contact with ready to eat foods or approved	+						
	Hours) 6. Time as a Public Health Control: procedures & records									alternate method properly followed (APPROVED Y. N.)							
	6. Time as a Public Health Control; procedures & record			es a records					ı		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered						
					Арр	proved Source				~				Pasteurized eggs used when required No raw eggs			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Starbucks									Chemicals							
	,				8. Food Received at prop					_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					Protection	from Contaminatio	n			~				18. Toxic substances properly identified, stored and used	-		
	<u> </u>	9. Food Separated & protected, prevented during food									Water/ Plumbing						
					10. Food contact surface	es and Returnables;	Cleaned and						Î	19. Water from approved source; Plumbing installed; proper			
	'				Sanitized at 200 p		served or			~			i	20. Approved Sewage/Wastewater Disposal System, proper	-		
	~				reconditioned disca	arded	served or			~				disposal			
0	I	N	N	С	Prio	ority Foundation	Items (2 Po	ints) v	iolat O		Req N	uire N	Cor	rective Action within 10 days	R		
				-										Food Temperature Control/ Identification			
U T	N	0	A	o s		of Knowledge/ Pers			U T		0	A	o S	1 000 Temperature Control/Identification			
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Retail Food Establishment Inspection Report

Received by: (signature) Candy Yeley	Print: Candy Yeley	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 575 Starbuc	Physical A 2935	ddress: Ridge Rd	City/State: Rockwa	all, TX	License/Permit # FS8030	Page <u>2</u> of <u>2</u>						
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Item/Location	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I						
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under counter cooler/sandwi	iches 36											
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3 comp sink 12												
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Received by: (signature) Candy Yeley	<u> </u>	Print: Car	ndy Yele	y	Title: Person In Char Manage	-						
Inspected by: (signature) Christy	Cortez, 1	RS Chri	sty Cortez,		Samples: Y N	# collected						