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: 2/10/25		5				License/Permit # FS-2023-13						5 CPFM	Food handlers	Page 1	of <u>2</u>				
Pu	rpos	se of	f Ins	spec	tion: 1-Routine	1-Routine 2-Follow Up 3-Complain			int	4-Investigation				n	5-CO/Construction 6-Other		TOTAL/SCORE		
Establishment Name: Contact/Owner I Kroger 575 Snowfruit Colin						Vame	ne:					Number of Repeat Viol Number of Violations	lations: COS:	9/91/A					
Physical Address: 2975 Ridge Rd Rockwall, Tx Pest control: Refer to Grocery					cery		Hood N/a					e trap :/ waste oil o Grocery	Follow-up: Yes V	9/9	I/A				
Mai	rk th	C om j	pliar	nce S	Status: Out = not in co points in the OUT box for	ompliance IN = in o	compliand	ce No Mark '		not observed NA = not applicable COS = correct checkmark in appropriate box for IN, NO, NA, COS					plicable COS = corrected on	site \mathbf{R} = repeat vio	lation W=	Watch	
										uire I	mm	ediat	e Co	rrecti	ive Action not to exceed 3 do		C BOX IOI IX		
O U	N O A O Time and Temperature for Food Safety					R		0 1			C O	Employee Health			R				
Т	(F 4 F.4 1							H	Т			S	12. Management, food emplo	oyees and conditional	employees;				
									V				knowledge, responsibilities,		-1 C				
	/				2. Proper Cold Holding temperature(41°F/45°F)					3	3				13. Proper use of restriction a eyes, nose, and mouth Need employee heal		cnarge from		
	(/			3. Proper Hot Holding t	temperature(135°	°F)				·		<u> </u>			ntamination by Han	ds		
	(/			4. Proper cooking time	and temperature					v	/			14. Hands cleaned and prope	erly washed/ Gloves u	sed properly	7	
		/			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	55°F in 2			ı				15. No bare hand contact wit alternate method properly fol			_)	
	/				6. Time as a Public Hea	alth Control; proc	cedures &	& records							Highly Suso	ceptible Populations			
		ı			Ap	proved Source				Ī			/	,	16. Pasteurized foods used; p Pasteurized eggs used when i		ered		
					7. Food and ice obtaine			Food in							N/a				
	/				good condition, safe, ar destruction Kroger	ıd unadulterated;	; parasite								Chemicals				
	/				8. Food Received at pro Checking	oper temperature	1				ı				17. Food additives; approved & Vegetables		Washing Fru	uits	
					Protection	n from Contamin	nation				v	/			Pro max veggie v 18. Toxic substances properly Store low	y identified, stored an	d used		
	~				9. Food Separated & pr preparation, storage, dis			food								er/ Plumbing			
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						ı	/			19. Water from approved sou backflow device City approved				
					11. Proper disposition of returned, previously served or reconditioned Discard					20. Approved Sewage/Wastewater Disposal Systisposal					water Disposal System	n, proper			
(/				DISC	aru									.				
	<u> </u>							ems (2 Po							rective Action within 10 day	?S			
O U T	I N	N O	N A	C O S	Pri Demonstration	ority Foundan of Knowledge/	tion Ite Personn	el	ints)		0 1	ns Real	N		rective Action within 10 day	es re Control/ Identific	ation	R	
U	I N	N O	N A	0	Pri Demonstration 21. Person in charge pre and perform duties/ Cer 2	ority Founda n of Knowledge/ esent, demonstrat rtified Food Man	Personn tion of kr	nowledge, M)			O I U N	[N	N	C	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu	re Control/ Identific sed; Equipment Adec re		R	
U	I N	N O	N A	0	Demonstration 21. Person in charge preand perform duties/ Cer	ority Founda n of Knowledge/ esent, demonstrat rtified Food Man	Personn tion of kr	nowledge, M)			O I U N	N O	N	C	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels	re Control/ Identific sed; Equipment Adec re	quate to		
U	I N	N O	N A	0	Demonstration 21. Person in charge properties of the person in charge properties of the person of th	ority Founda of Knowledge/ esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling	Personn tion of kr ager (CF cons/ persons/ persons/	nowledge, M) onnel			O I I	N O	N	C	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips	re Control/ Identific sed; Equipment Adec re I disposition accurate, and calibrat	quate to		
U	I N V	N O	N A	0	Demonstration 21. Person in charge properties of the perform duties of the performance of the p	ority Founda of Knowledge/ esent, demonstrat rtified Food Man nauthorized perse rdkeeping and F Labeling r available; adequ SUI'e	Personn tion of kr ager (CF oons/ persons Food Pac	nowledge, M) onnel ckage				N O	N	C	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen	re Control/ Identifices sed; Equipment Adecreed disposition accurate, and calibrate Current t, Prerequisite for O	quate to ed; Chemica	1/	
U	I N V	N O	N A	0	Demonstration 21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	ority Founda n of Knowledge/ esent, demonstrat rtified Food Man nauthorized perso rdkeeping and f Labeling r available; adequ SUI'e	Personn tion of kr ager (CF oons/ persons Food Pac	nowledge, M) onnel ckage			O I I	N O	N	C	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips	re Control/ Identifices sed; Equipment Adec re disposition accurate, and calibrat CURRENT t, Prerequisite for O rmit/Inspection Curr	quate to ed; Chemica peration ent/ insp pos	1/	
U	I N	N O	N A	0	Demonstration 21. Person in charge properties of the perform duties of the performance of the p	ority Founda n of Knowledge/ esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling r available; adequ SUTE vailable (shellstoo Food labeled	representation Items Personnution of knuager (CF) Persons/ personnum Proof Pace United Types Un	nowledge, M) onnel ckage sure, safe parasite			O I I	N O	N	C	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equ	re Control/ Identifices sed; Equipment Adecre disposition accurate, and calibrate CUrrent t, Prerequisite for Ormit/Inspection Curred 12/31/24 sipment, and Vendin	quate to ed; Chemica peration ent/ insp pos	1/	
U		N O	N A	0	Demonstration 21. Person in charge properties of the perform duties of the performance of	esent, demonstrat rtified Food Man nauthorized perso rdkeeping and I Labeling r available; adequ SUre vailable (shellstoo Food labeled with Approved I ariance, Specialize obtained for spe	responsible of the second of t	nowledge, M) onnel ckage sure, safe parasite			O I I		N	C	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi	re Control/ Identifices sed; Equipment Adecre disposition accurate, and calibrate CUrrent t, Prerequisite for Ormit/Inspection Curred 12/31/24 sipment, and Vendin	quate to ed; Chemica peration ent/ insp pos	1/	
U		N O	N A	0	Demonstration 21. Person in charge property and perform duties/ Cer 2 22. Food Handler/ no undle with a constraint of the constraint of	esent, demonstrate triffed Food Mannauthorized personauthorized personauth	responsibilition of known ager (CF) on s/ persons/ person	nowledge, M) onnel ckage sure, safe parasite ces ess, and					N	C	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equ 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and use	re Control/ Identifices sed; Equipment Adecre disposition accurate, and calibrate, Prerequisite for Opermit/Inspection Curred 12/31/24 signment, and Vendin accilities: Accessible acceptance act surfaces cleanable sed	quate to ed; Chemica peration ent/ insp pos g nd properly , properly	1/	
U		N O	N A	0	Demonstration 21. Person in charge property and perform duties / Cer 2 22. Food Handler / no und All Safe Water, Reconstruction); Packaged Commercial Conformance with V HACCP plan; Variance processing methods; marginal processing methods; marginal processing of Consumer foods (Disclosure/Remin On labels)	ority Founda of Knowledge/ esent, demonstrat rtified Food Man nauthorized perso rdkeeping and F Labeling r available; adequ Sure vailable (shellstor Food labeled with Approved I ariance, Specializ e obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate	tion Ite Personn Person	nowledge, M) connel ckage sure, safe carasite ces ces cer cooked gen Label	R	2			N A	COS	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equi 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used 33. Warewashing Facilities; Service sink or curb cleaning Equipped	re Control/ Identifices ed; Equipment Adecreed disposition accurate, and calibrate Current tt, Prerequisite for Ormit/Inspection Curred 12/31/24 inpment, and Vendin accilities: Accessible	quate to ed; Chemica peration ent/ insp pos g nd properly , properly	1/	
U T		N	A N	O S	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no under All Safe Water, Reconstruction: 23. Hot and Cold Water 144, good press 24. Required records and destruction: Packaged Commercial Conformance volume 25. Compliance with Network Variance processing methods; materials and processing methods; materials and processing of Consume foods (Disclosure/Remion labels) Core Items (1 Poins)	n of Knowledge/ esent, demonstrat rtified Food Man nauthorized persor rdkeeping and H Labeling r available; adequations and the series of the	rition Ite Personn Person Pers	nowledge, M) connel ckage sure, safe carasite ces ces cer cooked gen Label	R	on N	Dot to	Excell N	ed 9	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, Whice	re Control/ Identifices sed; Equipment Adecreed disposition accurate, and calibrat CUrrent tt, Prerequisite for Ormit/Inspection Curred 12/31/24 tipment, and Vendin acilities: Accessible	quate to ed; Chemica peration ent/ insp pos g nd properly , properly	1/	
UT			A	OS	Demonstration 21. Person in charge properties and perform duties of the control	n of Knowledge/ esent, demonstrat rtified Food Man nauthorized persor rdkeeping and I Labeling r available; adequ suitable (shellstor Food labeled with Approved I ariance, Specialize obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate att) Violations I of Food Contam	responsibilition of known in the person of kn	nowledge, M) connel ckage sure, safe carasite ces ces ces, and cer cooked gen Label Corrective	Action	i i i i i i i i i i i i i i i i i i i		Exce IN O	ed 9	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equi 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White	re Control/ Identifice sed; Equipment Adecre disposition accurate, and calibrat CUrrent tt, Prerequisite for O rmit/Inspection Curr red 12/31/24 hipment, and Vendin accilities: Accessible an act surfaces cleanable sed installed, maintained, facility provided chever Comes First Identification	quate to ed; Chemica peration ent/ insp pos g nd properly , properly	I/	
U T		N	A N	O S	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no under All Safe Water, Reconstruction: 23. Hot and Cold Water 144, good press 24. Required records and destruction: Packaged Commercial Conformance volume 25. Compliance with Network Variance processing methods; materials and processing methods; materials and processing of Consume foods (Disclosure/Remion labels) Core Items (1 Poins)	nority Founda nority Founda nority Founda nority Founda nority Founda nauthorized perso rdkeeping and F Labeling r available; adequation and the second seco	rition Ite Personn Personn Personn Personn Personn Person	nowledge, M) onnel ckage sure, safe parasite ess, and cr cooked gen Label Corrective	Action	i i i i i i i i i i i i i i i i i i i	DO TO	Exce IN O	ed 9	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning Equipped ys or Next Inspection, Whice Food 41. Original container labelin	re Control/ Identifices sed; Equipment Adecreed disposition accurate, and calibrated. Current to the current to	quate to ed; Chemica peration ent/ insp pos g nd properly , properly	I/	
U T		N	A N	O S	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no under the property of the perform duties of the performed duties of the performance of t	esent, demonstrate rtified Food Mannauthorized personauthorized personauth	responsibilition of king and the constraints of king and t	nowledge, M) onnel ckage sure, safe parasite ess, and cr cooked gen Label Corrective	Action	on N	O I I I I I I I I I I I I I I I I I I I	Exce IN O	ed 9	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning Equipped ys or Next Inspection, Whice Food 41. Original container labelin	re Control/ Identifices sed; Equipment Adecree disposition accurate, and calibrat CUrrent tt, Prerequisite for Ormit/Inspection Curred 12/31/24 signment, and Vendin acilities: Accessible a act surfaces cleanable sed installed, maintained, a facility provided chever Comes First Identification g (Bulk Food)	quate to ed; Chemica peration ent/ insp pos g nd properly , properly	I/	
U T		N	A N	O S	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no understand perform duties/ Ceres 2 23. Hot and Cold Water 144, good press 24. Required records and destruction); Packaged Commercial Conformance volume 25. Compliance with WHACCP plan; Variance processing methods; material processing methods on labels Core Items (1 Points 24. No Evidence of Instantials 35. Personal Cleanlines 25. Personal Cleanlines 26. Postonal	ority Founda of Knowledge/ esent, demonstrat rtified Food Man nauthorized perso rdkeeping and H Labeling r available; adequ Sure vailable (shellstoo Food labeled with Approved I ariance, Specialize obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations I of Food Contam ect contamination ss/eating, drinking perly used and ste ottles	responsibilition of king and the constraints of king and t	nowledge, M) onnel ckage sure, safe parasite ess, and cr cooked gen Label Corrective	Action	i i i i i i i i i i i i i i i i i i i	O I I I I I I I I I I I I I I I I I I I	Except N O	ed 9	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, Whice Food 41. Original container labeling	re Control/ Identifice sed; Equipment Adecre I disposition accurate, and calibrat CURRENT tt, Prerequisite for O rmit/Inspection Curr red 12/31/24 signment, and Vendin accilities: Accessible accessi	quate to ed; Chemica peration ent/ insp pos g nd properly , properly used/	I/	
U T		N	A N	O S	Demonstration 21. Person in charge properties and perform duties / Cer 2 22. Food Handler / no use All Safe Water, Reconstruction); Packaged Commercial Conformance with V HACCP plan; Variance processing methods; marked to be considered on labels Core Items (1 Point Prevention of 34. No Evidence of Instantials 35. Personal Cleanlines of Using Spray both spray both services of the service of Using Spray both services of the	nority Founda nority Founda nority Founda nority Founda nority Founda nority Founda nauthorized perso rdkeeping and I Labeling r available; adequalible (shellston Food labeled with Approved I ariance, Specialize obtained for size anufacturer instructure instructure instructure for Food Contament of	responsibilition of king and the constraints of king and t	nowledge, M) onnel ckage sure, safe parasite ess, and cr cooked gen Label Corrective	Action	on N		Exce IN O	ed 9	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White Food 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse properature.	re Control/ Identifice sed; Equipment Ader disposition accurate, and calibrat CUrrent tt, Prerequisite for O rmit/Inspection Curr red 12/31/24 tipment, and Vendin accilities: Accessible a	quate to ed; Chemica peration ent/ insp pos g nd properly used/	I/	
U T		N	A N	O S	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no under All Safe Water, Recompany 23. Hot and Cold Water 144, good press 24. Required records as destruction); Packaged Commercial Conformance with V HACCP plan; Variance processing methods; material water 125. Compliance with V HACCP plan; Variance processing methods; material water 126. Posting of Consume foods (Disclosure/Reminor 126. Posting of Consume foods (Disclosure/Reminor 126. Prevention of 126. Wiping Cloths; property 126. Wiping Cloths; property 126. Wiping Cloths; property 126. Wiping Spray both 126. Wiping Cloths; property 126. Wiping Clot	nority Founda nority Founda nority Founda nority Founda nority Founda nority Founda nauthorized perso rdkeeping and I Labeling r available; adequalible (shellston Food labeled with Approved I ariance, Specialize obtained for size anufacturer instructure instructure instructure for Food Contament of	tion Ite Personn Person	nowledge, M) onnel ckage sure, safe parasite ess, and cr cooked gen Label Corrective	Action	on N		Exce IN O	ed 9	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equi 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White Food 41. Original container labelin Phys 42. Non-Food Contact surfact 43. Adequate ventilation and	re Control/ Identifices sed; Equipment Adecreed disposition accurate, and calibrat CUrrent tt, Prerequisite for Ormit/Inspection Curred 12/31/24 signment, and Vendin accilities: Accessible accessibl	quate to ed; Chemica peration ent/ insp pos g nd properly used/ ureas used es maintaine	I/	
U T		N	A N	O S	Demonstration 21. Person in charge property and perform duties/ Ceres 2 22. Food Handler/ no under All Safe Water, Recompany 23. Hot and Cold Water 144, good press 24. Required records as destruction); Packaged Commercial Conformance with V HACCP plan; Variance processing methods; material water 125. Compliance with V HACCP plan; Variance processing methods; material water 126. Posting of Consume foods (Disclosure/Reminor 126. Posting of Consume foods (Disclosure/Reminor 126. Prevention of 126. Wiping Cloths; property 126. Wiping Cloths; property 126. Wiping Cloths; property 126. Wiping Spray both 126. Wiping Cloths; property 126. Wiping Clot	nority Founda nority Founda nority Founda nority Founda nority Founda nauthorized perso rdkeeping and F Labeling r available; adequestive vailable (shellstore Food labeled with Approved I ariance, Specialize to obtained for specialize to obtained for specialize to abtained for specialize to obtained to obtai	tion Ite Personn Person	nowledge, M) onnel ckage sure, safe earasite ees ees, and cover cooked gen Label Corrective	Action	on No		Excell N O	ed 9	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Thermo and strips Permit Requiremen 30. Food Establishment Per Posted and expi Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White Food 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse prop Refer to grocery	re Control/ Identifice sed; Equipment Adecre I disposition accurate, and calibrat CUrrent tt, Prerequisite for O rmit/Inspection Curr red 12/31/24 sipment, and Vendin accilities: Accessible an act surfaces cleanable sed installed, maintained, facility provided chever Comes First Identification g (Bulk Food) ical Facilities ses clean lighting; designated a perly disposed; facilities reconstructed, supplied	quate to ed; Chemica peration ent/ insp pos g nd properly used/ ureas used es maintaine ean	I/	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lannie Kiser	Print: Lannie Kiser	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 Snowfruit	Physical A	ddress: Ridge Rd	City/State: Rockwa	II Tx	License/Permit # FS-2023-13	Page <u>2</u> of <u>2</u>					
raoge	or or or or own air	2900	TEMPERATURE OBSERVA		II, IA	10 2020 1	<u> </u>					
Item/Loc		Temp	Item/Location	Temp	Item/Loc	ation	Temp					
	bunker		Strawberry	40								
	Cantaloupe	38	Ham	37								
	Vatermelon	38	Broccoli	39								
E	nd cap amb	39										
	Veggies	40										
	WiC amb	36										
C	Cantaloupe	39										
H	Honey dew	39										
Item	AN INSPECTION OF VOLUE FO		SERVATIONS AND CORRECT			THE CONDITIONS OPEN	EDVED AND					
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											
	Restrooms refer to grocery Hand sink equipped temp greater than 110											
	3 comp sink set up, 14											
		<u>_</u>	• • • • • • • • • • • • • • • • • • • •									
	Stem thermo onsite, strips current											
42/45	Veggie wash tested within range, strips current Observed mold and missing caulk around both 3 comp sinks, to replace and make cleanable											
42/45			· · · · · · · · · · · · · · · · · · ·	-			<u> </u>					
42/43	Observed mold and old dirt on ceiling, walls and floors (corners & covebase) Observed amb temp in wic at 37											
32/42	2 Observed a few holes within heat and seal cover, uncleanable to replace asap											
	Using gloves and utensils to touch ready to eat foods											
30	Observed expired permit, to post an updated permit											
13	Need to post employee health form at all handsinks p/code											
<u> </u>												
D			l n · ·			mu p v o	-/-0					
Received (signature)	See abov	e	See ab	ove		Title: Person In Charg	ge/ Owner					
Inspected (signature)		ST	Richard	lliH b		Samples: Y N	# collected					