Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 0/22/2021			ر ک	21	Time in:	Time out: 2:00		License/Permit # Est. Type Risk C					Est. Type Risk Category Page 1 of 2	<u>, </u>		
										5-CO/Construction 6-Other TOTAL/SCOR	E					
Establishment Name: Kroger #574 Bakery Contact/Owner Name:								* Number of Repeat Violation					* Number of Repeat Violations: Vumber of Violations COS:			
Physical Address: Pest control: w/main insp							Hood Grease W/mair						١			
Ma					Status: Out = not in corpoints in the OUT box for Prior	r each numbered i		Mark '		eckm	ark in	appı	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	1
O U						R	U	U N O		Stat N A	C	Employee Health				
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т	_			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)						Н				Preventing Contamination by Hands					
	4. Proper cooking time and temperature					H		~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)				
	6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations					
					Ар	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals							
	8. Food Received at proper temperature							_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination							~				Water only 18. Toxic substances properly identified, stored and used				
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing	
W									19. Water from approved source; Plumbing installed; proper backflow device							
	/				11. Proper disposition of reconditioned	of returned, prev	viously ser	rved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
						araca										
					Pri	iority Founda	ation Ite	ems (2 Po	ints) 1	violai	tions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S		ority Founda n of Knowledge		•	ints) 1	violat O U T	I N	Req N O	uire N A	Cor C O S	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish	nent Name:	Physical A	ddress:		City/State:		License/Permit #		Page <u>2</u> of <u>2</u>	
Krog	er #574 Bakery		Goliad		Rockw	all, TX				
Item/Loc	ation	Temp F	TEMPER Item/Location	RATURE OBSER	Temp F	Item/Loca	ation		Temp F	
WIF a	mbient	-3								
	display ambient	39								
VV	IC ambient	37								
cake fr	eezer wall case ambient	-3								
chees	ecake freezer ambient	-10								
cake	rounder ambient	37								
		OR	SERVATION	S AND CORRE	CTIVE ACTIO	ONS				
Item Number	AN INSPECTION OF YOUR ES						HE CONDITIONS C	BSERV	ED AND	
Tumber	Hand sink 100+ F									
	3 comp sink 110+ F									
	Sani sink setup to 2		guats							
32	Rusty step stool/ca		quato							
45	Grease accumulation		ors in WI	F						
34	Fly in kitchen	<u> </u>	7010 111 111							
42	Clean inside cake of	display	shelves							
12	Prep hand sink 109		31101100							
W	No Sani spray bottle I		orrow one	from deli. C	an use san	itizer fron	n sink setup a	at 3 co	omp.	
32										
32	, ,							anable		
	Donut/bagel display	/ ingredi	ents upor	n request ai	nd allergei	n warnin	g posted			
	Baked goods date i		•	•						
	One side of bollilo case is missing lids, not being used on that side									
	Tongs inside bollilo	case, V	/RS daily	/ingredients	upon req	uest				
32	Unsealed wood on	cabinet	s in back		•					
W	Watch accumulation on baking trays									
42	Clean bins where cake supplies are stored									
Received	by:		Print:				Title: Person In C	harge/ C)wner	
(signature)	•	7		Connie	e Cald	well	Manag	_		
Inspected	Connie Caldwell Thy: Christy Cov		Print:					<u>, - : </u>		
(signature)	Christy Cov	tez, 1	RS	Christy	Cortez	, RS	Samples: Y N	# 0	collected	