Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health															
Date: Time in: Time out: License/Point 9/28/2022 3:41 4:25 FS-9								00		1 0	211	Fire and the second sec	_		
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complai											E				
Establishment Name: Contact/Owner N Kroger #574 Bakery						Name:	✓ Number of Violations COS:						^		
	Physical Address: Pest control : 1950 N Goliad Rockwall, TX w/main store inspecti							ood				e trap : Follow-up: Yes ✓ 10/90/	1		
M						0 = not \checkmark a choice						plicable $COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an \times in appropriate box for R$			
					Priority Items (3 Points) violations		re Ir	nme		Cor	rrect				
O U T	I N					R		I N		N C A O S	C O	Employee Health			
	~			6	1. Proper cooling time and temperature	Π.	_	~			3	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			
	~				2 Deserve Hat Halding towns sectors (125°F)			~				eyes, nose, and mouth			
		3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature					_	Τ.	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
		~			 Froper reheating procedure for hot holding (165°F in 2 		_	~				GOVES USED 15. No bare hand contact with ready to eat foods or approved			
		Hours)						~				alternate method properly followed (APPROVED \dot{Y} N)			
	6. Time as a Public Health Control; procedures & records								_			Highly Susceptible Populations			
	Approved 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					V				~	18. Toxic substances properly identified, stored and used			
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing			
-	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature		3	Γ				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned		_	~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Po							_	_	_		_				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/Personnel	R	U U T	N	N O	N A	C O S	Food Temperature Control/ Identification			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~	22. Food Handler/ no unauthorized persons/ personnel					~				28. Proper Date Marking and disposition	_			
Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	~	✓ 23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation				
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			\square	W					30. Food Establishment Permit (Current/insp report sign posted)				
					Conformance with Approved Procedures							need current Utensils, Equipment, and Vending			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		W					31. Adequate handwashing facilities: Accessible and properly supplied, used			
	Consumer Advisory					2	1				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			r				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	Ι	N	N	C	Core Items (1 Point) Violations Require Corrective	Action R	n No		Exce	ed 9 N	0 Da		R		
U T	N	0	A	o s	Prevention of Food Contamination		U T	N	0	A	o s	Food Identification			
1					34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use			~				41.Original container labeling (Bulk Food)			
1					36. Wiping Cloths; properly used and stored	$\left - \right $		<u> </u>				Physical Facilities 42. Non-Food Contact surfaces clean			
1	~				37. Environmental contamination	$\left - \right $	1	~	\vdash	_		43. Adequate ventilation and lighting; designated areas used			
1	~				38. Approved thawing method	$\left - \right $	\vdash	~	\vdash	_		44. Garbage and Refuse properly disposed; facilities maintained			
		Proper Use of Utensils			1	ľ				45. Physical facilities installed, maintained, and clean					
-					39. Utensils, equipment, & linens; properly used, stored,		ŀ	~	-			46. Toilet Facilities; properly constructed, supplied, and clean			
					dried, & handled/ In use utensils: properly used										
	ר ר				dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored and used			~				47. Other Violations	_		

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:			e <u>2</u> of <u>2</u>			
rrog	er #574 Bakery	1950	N Goliad TEMPERATURE OBSERVA	Rockwa	all, IX	need current				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp F			
WIF a	mbient	-8								
	display ambient	38								
	rve cake display ambient	33-38								
cake	wall freezer ambient	-2 to -8								
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERVED A	ND			
19	Hand sink by 3 comp sink very low water pressure. Needs to be repaired. Will use other hand sink by prep tables.									
	Water pressure not									
	• •		soap and paper towels							
	3 comp sink hot wa									
	sanizer sink setup t									
	Bollilo tongs WRS of									
			provided for self service							
45		•	nd in case in book for o	Jusiomer	access					
45 37	Clean floors in WIF		/protect foods underne	oth						
- 37 W			eparate/not in case with			2				
35			and separate/Tylenol, e		13. 000)				
34	Fruit flies in contain									
45	Clean floors under									
42			ted display case/food o	lohris						
32		enigera								
32	Rusty step stool Wicker baskets Needs to be a cleanable material									
32	Wicker baskets. Needs to be a cleanable material Exposed wood on black cake decorating cases									
02										
Received (signature)	•		Print:	_		Title: Person In Charge/ Owne	r			
(signature)	Lance Sayen		Lance	Save	n	Manager				
Inspecte (signature)		ton, 1	Print: Christy C	-						
	Cruisly COV	<i>cey</i> , 1	RS Christy C		NЗ	Samples: Y N # collec	ted			