	Followup fee \$50.00 afterRetail Food Establishment Inspection ReportFirst aid kit Allergy policy																	
First follow/up							City of Rockwall				C	kν	vall 🗹 V	 Allergy policy Vomit clean up Employee health 				
Date: Time in: Time out: License/P 9/18/23 8:15 11:45 FS-9						Permit #	#						d handlers	Page $\underline{1}$ of $\underline{1}$	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						aint	4	l-Inv	vestiga	atior	n	5-CO/Construction 6-		TOTAL/SCO	RE		
Kr	Establishment Name: Contact/Owner N Kroger 574 Bakery Lance Sayen								1			$\frac{1}{1}$		✓ Number of Violations COS:		5/95//	Α	
Pn 19	Physical Address: 1950 Goliad Rockwall, Tx 75087 Pest control : See grocery inspection								8/2	ood 2023		See	e gro	ocery inspection No	-up: Yes			
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on site R = repeat violation W = WaMark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark and X in appropriate box for R											tch							
Co	Priority Items (3 Points) violations Compliance Status Compliance St							ns Requ			pliance			ve Action not to exceed 3 days			R	
U T			A	o s	Time and Tempe (F = degr 1. Proper cooling time and	grees Fahrenheit)	•		1	U N T		A	o s	Employee He				
	•	~		,	1. Proper cooming time and	d temperature				~	•			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~	T	2. Proper Cold Holding temperature(41°F/ 45°F)				\square	٧	Λ				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need state poster					
	_	~			3. Proper Hot Holding tem	-)		Preventing Contamination by Han						-			
	'	~	\square		4. Proper cooking time and	-	$\frac{1}{1} = (165^{\circ} \text{F in } 2)$		14. Hands cleaned and properly washed/ Glove Gloves 15. No bare hand contact with ready to eat food							<u> </u>		
	٢	~		,	5. Proper reheating proced Hours)	dure for not note	lmg (103 F III 2		alternate method properly followed (APPROVED Y									
	-	~	J		6. Time as a Public Health	h Control; proce	dures & records							Highly Susceptible 1				
					7	roved Source				~	·			16. Pasteurized foods used; prohibited Pasteurized eggs used when required N/a	red			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Kroger										Chemical						
	~			 	8. Food Received at prope Checked upon a					~	•			17. Food additives; approved and prop & Vegetables N/a	perly stored; W	ashing Fruits		
					Protection from Contamination				18. Toxic substances properly identified, stored a					ed, stored and	used			
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Water/ Plumbing					U							
	~			,	10. Food contact surfaces a Sanitized at <u>200</u> pp		s; Cleaned and			~	,			19. Water from approved source; Plur backflow device City approved	; proper			
\square	~	T	1		11. Proper disposition of returned, previously served or reconditioned Discard immediately					~	•			20. Approved Sewage/Wastewater Didisposal	sposal System,	proper	+	
0	I		N	C	Prior	rity Foundati	ion Items (2 Po	oints)		0 I	N	<i>quire</i> N	e Cori	rective Action within 10 days			R	
Ŭ T	N		A	o s	Demonstration of 21. Person in charge prese				1	U N T		Α	o s	Food Temperature Contr				
	~				and perform duties/ Certifi	fied Food Manag	ger (CFM)			~	•			27. Proper cooling method used; Equ Maintain Product Temperature		ate to		
	~				22. Food Handler/ no unau	uthorized person	1s/ personnel			~	<u>·</u>	\vdash	${\color{black} \square}$	28. Proper Date Marking and disposition <u>Good date marking</u> 29. Thermometers provided, accurate, and calibrated; Chemic				
					Safe Water, Recordl L	lkeeping and Fo Labeling	ood Package			~	1			Thermal test strips Available and current				
	~	Ţ	J		23. Hot and Cold Water av Good pressure	Э –	-							Permit Requirement, Prereq				
	~		Ţ	[]	24. Required records avail destruction); Packaged For Prepackaged for	ilable (shellstock ood labeled	tags; parasite			~	·			30. Food Establishment Permit/Insp Not posted, current	pection Curren	it/ insp posted	\top	
			7	A	Conformance with 25. Compliance with Varia	ith Approved Pr riance, Specialize	ed Process, and		_	$\overline{}$			Р	Utensils, Equipment, 31. Adequate handwashing facilities:	-	l properly	\square	
	~				HACCP plan; Variance ob processing methods; manu	obtained for speci	cialized			~	•			supplied, used				
						ımer Advisory				~	•			32. Food and Non-food Contact surface designed, constructed, and used				
	~				26. Posting of Consumer A foods (Disclosure/Remind On labels					~				33. Warewashing Facilities; installed, Service sink or curb cleaning facility p		sed/		
0	I		N	C				e Action R	(0 I	N	Ν	C	ys or Next Inspection , Whichever C			R	
U T	N	0	A	O S	Prevention of I 34. No Evidence of Insect	f Food Contamin et contamination,				U N T		A	O S	Food Identific 41.Original container labeling (Bulk F				
+	~	+	╉		animals Fruit flies 35. Personal Cleanliness/e	eating, drinking	or tobacco use	+	-	~			\dashv	Physical Faci				
$\left \right $	~				36. Wiping Cloths; proper Using spray bott	rly used and stor	red m	+		~	$\overline{1}$		\square	42. Non-Food Contact surfaces clean				
1			7	,†	37. Environmental contam		<u>11</u>	+	1	+	$\uparrow \uparrow$		T,	43. Adequate ventilation and lighting;	; designated are	eas used	+	
	~	Ţ	Ţ		38. Approved thawing met	ethod				V				44. Garbage and Refuse properly disp	osed; facilities	maintained		
					-	Use of Utensils			1	\Box			\square	45. Physical facilities installed, mainta			Ţ	
	~			,	39. Utensils, equipment, & dried, & handled/ In use u	& linens; properl utensils; properl	ly used, stored, y used			~	•			46. Toilet Facilities; properly construct	cted, supplied,	and clean		
40. Single-service & single-use articles; properly stored and used				++	1		++		\square	47. Other Violations Shelves								

Retail Food Establishment Inspection Report

City of Rockwall

Received by:	Print:	Title: Person In Charge/ Owner
(signature) Lance Sayen	Lance Sayen	Store Manager
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: r #574 Bakery	Physical A 1950 (City/State: Rockwall	.Tx	License/Permit # FS-9356	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA		,					
Item/Loc		Temp	Item/Location	Temp	Item/Location		Temp			
Desse	rt cooler	!!!!!!	Chocolate icing	36						
S	elf serve freezer	-4	White icing	36						
5	Self serve cakes	34-37	Strawberry glaze	36						
Ca	ke Display cooler	39								
	WIF	-3								
	All items htt									
	WIC	36								
Coc	okies n cream icing	37								
OBSERVATIONS AND CORRECTIVE ACTIONS										
Number	NOTED BELOW: all temperatures are taken in F									
	Hand sinks equipped 110									
45	Minor cleaning behind									
45	Detailed cleaning und	er cake	prep table and bread pre	p tables						
	3comp sink setup 121 using quat sani 200ppm test strips current									
	Employee using glove									
34	fruit flies observed in									
43	WIF need to light bulk	os chang	ed							
47	Need to raise bottom shelves 6in off ground									
45	Major detail cleaning of floor in WIF									
37	Address ice buildup at	ove doo	r							
45	Address standing water in corner of WIC next to door, minor cleaning under shelves									
45	Address dust build up	on air dif	fusers and ceiling tiles abo	ove prep a	rea					
	Permit not posted, nee	ed new fra	ame							
D .			D				2			
Received (signature)	See abov	'e	See ab	ove		Title: Person In Charge/	Jwner			
Inspected (signature)	-		Print:							
Form FH-06	5 (Revised 09-2015)		Richard			Samples: Y N #	collected			