Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:					Time in:	Time out:							Risk Category	Page 1	of 2				
8/23/2022						2:40		S-8031/need cur											
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner I							4-Investigation 5-CO/Construction 6-Other * Number of Repeat Violations: Viumber of Violations COS:					tions:	TOTAL/	SCORE					
Kroger #575 Bakery Physical Address: Pest control:								Hood Grease			ease	Number of Violations COS:e trap : Follow-up: Yes			9/9	1/A			
2935 Ridge Rd Rockwall, TX w/main store inspection Triple									Triple B/3mo w/main store inspection No v										
Ma					Status: Out = not in co	r each numbered i	item	Mark '		eckm	ark in	appr	opria	te bo	ox for IN, NO, NA,	COS Mar	site $\mathbf{R} = \text{repeat vio}$ rk an \mathbf{X} in appropriat	e box for R	Watch
Co	Priority Items (3 Points) violations in Compliance Status								R	Complianc O I N			e Status					R	
U T	(E = dograde Echrophoit)						K	U	U N O A			o s		Employee Health					
	1. Proper cooling time and temperature								~				12. Management knowledge, resp		yees and conditional nd reporting	employees;			
	2. Proper Cold Holding temperature(41°F/45°F)							~				13. Proper use o eyes, nose, and		nd exclusion; No dis	charge from				
	3. Proper Hot Holding temperature(135°F)												Pr	reventing Con	ntamination by Har	nde			
		~			4. Proper cooking time	and temperature	e				~						rly washed/ Gloves u		у
	5. Proper reheating procedure for hot holding (165°F in 2 Hours) 6. Time as a Public Health Control; procedures & records											15. No bare hand							
							alternate method properly followed (APPROV					•		-)					
	~				o. Time as a Labric 120	and Control, pro		- Tecords									eptible Populations		
					Ap	proved Source	,				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					Food in						Chemicals							
					8. Food Received at proper temperature						_				17. Food additiv & Vegetables	es; approved a	and properly stored;	Washing Fr	uits
Protection			n from Contami	ination			3						nces properly	identified, stored an	ıd used				
	9. Food Separated & protected, prevented during food												Water	r/ Plumbing					
	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables : Cleaned and											19. Water from a		ce; Plumbing install	ed: proper				
	~				Sanitized at 200						~				backflow device	,			
	11. Proper disposition of returned, previously served or reconditioned discarded							~				disposal	ewage/Wastew	vater Disposal Syste	m, proper				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																			
	T	N.	N	C	Pri	iority Founda	ation Ite	ms (2 Poi	_	_	_	_		_	rective Action w	ithin 10 days	3		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personne	el	ints) 1	o U T	I N	Require NO	uire N A	Cor C O S			e Control/ Identific	eation	R
		N O		О	Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge	e/ Personne	el nowledge,	_	O U	I N	N	N	C O	Food	Temperature	e Control/ Identific		R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: er #575 Bakery	Physical A 2935	ddress: Ridge Rd	City/State: Rockwa	all, TX	License/Permit # FS-8031/need current	8 == ==			
J			TEMPERATURE O		<u>, </u>					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
cake cooler ambient		36								
chees	ecake freezer ambient	-11								
cake	e wall ambient	32-37								
cake	wall freezer ambient	-5								
W	IC ambient	30								
W	/IF ambient	17								
cold o	case rounder ambient	33-37								
		OB	SERVATIONS AND CO	DRRECTIVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOU	JR ATTENTION IS DIRE	ECTED TO T	HE CONDITIONS OBSERV	ED AND			
	Front hand sink 11	5 F with	soap and paper	towels						
18	Front hand sink 115 F with soap and paper towels Store chemical spray bottles low and separate on counter by prep and sink									
42	Clean cabinets, sor				- 7 - 					
37	Organize cabinets									
45	Clean floors, some									
42	Clean inside drawe			rod						
42			diensiis are sto	ieu						
4.5	Back hand sink 123			1						
45	Broken tiles/seal ga	aps betw	een walls around	corners						
	3 comp sink 133 F									
	Sanitizer spray bottles 200 ppm quats									
W	Need chemical test strips in bakery/can use some.from deli									
32	Avoid use of wicker as not cleanable									
	Cakes, cookies and	d breads	properl labeled	and dated						
45	Watch grease accu	ımulatioı	n in WIF and WIC	C floors where	carts ar	e rolled in				
W	Watch condition of	baking p	ans and speed r	acks						
34	Fruit flies		•							
	Donuts handled eit	h deli tis	sue							
_		<u> </u>								
Received (signature)	•	un.h.n.u	Print: Court	ney Bucking	ıham	Title: Person In Charge/ OMANAGER	Owner			
Inspected	dbw	ny ivum	Print:		,	Mariayer				
(signature)		tez, 1	S Chris	ty Cortez,	RS	Samples: Y N #	collected			