Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: Time in: Time out: License/P												Est. Type	Risk Category	Page <u>1</u> of <u>2</u>		
	8/23/2022 1:25 1:55 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						194/need currer					(01					
		ishm					Contact/Owner 1		4-	-inve	suga	ation	1 [5-CO/Construction * Number of Repeat Vio	6-Other lations:	TOTAL/SCORI	Ł
					Cheese									✓ Number of Violations		4/96/A	
	Physical Address: Pest control: w/main store inspect							tion	Hood Grease to 'a w/main			e trap : in store inspection	Follow-up: Yes No 🗸		4/30/		
Compliance Status: Out = not in compliance IN = in compliance NO = n														plicable COS = corrected o	on site R = repeat vio	lation W-Watch	ı
Mark the appropriate points in the OUT box for each numbered item Mark '√' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
	mpli	iance			11101	Tity Items (5 I t	omics) violations		C	Compl	iance	e Stat	tus	eve Action not to exceed 3 a	uys		
U	N O A O Time and Temperature for Food Safety						R		U N O A		C O	Em	ployee Health		R		
Т		1. Proper cooling time and temperature						1				S	12. Management, food empl		employees;		
	/								~				knowledge, responsibilities,	and reporting			
	.,	2. Proper Cold Holding temperature(41°F/45°F)							7				13. Proper use of restriction eyes, nose, and mouth	and exclusion; No disc	charge from		
		2 Proposition Halding towns on the (12507)											cycs, nose, and moun				
		3. Proper Hot Holding temperature(135°F)												ontamination by Han			
		4. Proper cooking time and temperature						~				14. Hands cleaned and prop	perly washed/ Gloves u	ised properly			
		5. Proper reheating procedure for hot holding (165°F in 2						~				15. No bare hand contact wi alternate method properly for					
	Hours)								$\perp \perp$		atternate method property to	Showed (ATTROVED	1. 11)				
	~				6. Time as a Public Hear	alth Control; proced	dures & records							Highly Susceptible Populations			
					Apr	proved Source				~				16. Pasteurized foods used; Pasteurized eggs used when		fered	
		1 1			7. Food and ice obtained									no eggs			
	/				good condition, safe, and										Chemicals		
					destruction												
	/				8. Food Received at pro	oper temperature				_				17. Food additives; approve& Vegetables	d and properly stored;	Washing Fruits	
														18. Toxic substances proper	ly identified stored an	d used	
		1 1				from Contamina				~				To. Toxic substances proper	Ty Identified, Stored an	d dsed	
	~	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 										Wa	ter/ Plumbing				
	~				10. Food contact surface Sanitized at 400 I	es and Returnables ppm/temperature	; Cleaned and			~				19. Water from approved so backflow device	ource; Plumbing installe	ed; proper	
	~				11. Proper disposition or reconditioned disca	of returned, previou	sly served or			~				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
					41000	a. a - a											
							on Items (2 Po	oints)	viola	tions	Reg	uire	Cor	rective Action within 10 da	ivs		
O U	I N	N O	N A	CO	Pric	ority Foundatio		oints)	violar O U	I	Req N O	nire N A	Cor C O	rective Action within 10 da			R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A	Adress	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>
Kroger # 575 Cheese		Ridge Rd	Rockwall	TX	FS-9494	Page <u>Z</u> 01 <u>Z</u>
		TEMPERATURE OBS	ERVATIONS			
Item/Location	Temp F	Item/Location	Temp F I	tem/Loca	tion	Temp I
Murray's display ambient	33 33-36					
cheese bunker ambient						
olive wall on kiosk ambient	31-35					
olive bar/cheese	41					
chick peas	41					
olives	41					
under counter cooler ambient	36					
cheese spreads wall ambient	29-35					
	OF	SERVATIONS AND COR	RECTIVE ACTIONS			
Item Number AN INSPECTION OF YOUR NOTED BELOW:	ESTABLISHME	ENT HAS BEEN MADE. YOUR	ATTENTION IS DIRECT	ED TO TI	HE CONDITIONS OBSE	RVED AND
	with soap	and paper towels				
comp sink 113 F						
3 comp sani sink s		200 ppm quats				
37 Organize cabinets						
		ets/some food debr	ris			
Sanitizer spray bo	ttles at 40	00 ppm quats				
34/37 Clean inside chee	se bunke	er/dead fly				
42 Clean tray where	olive to g	o cartons are store	d			
Serving utensils for	or olive ba	ar WRS daily				
45 Clean in/around o	n walls in	cheese area behir	nd prep area			
Received by: (signature)		Print:	01		Title: Person In Charg	
Pam Storm			Storm		<u>Manage</u>	<u>r</u>
Inspected by: (signature) Christy Co	rtez, 1	RS Christ	y Cortez, F	RS	Samples: Y N	# collected