		Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up Employee health														
	ate:	210		20	Time in: Time out: License/I			. /			11		Est. Type Risk Category			
							00		1e Inve			_				
Es	stabli	shm	ent	Nan	e: Contact/Owner		e:	<b>  4-</b> ]	inve	sug	11101	1	* Number of Repeat Violations:			
_	Kroger #574 Bakery       Physical Address:   Pest control:								od		G	reas	e trap : Follow-up: Yes 5/95/A			
1950 N Goliad Rockwall, TX w/Grocery insp							Т	riple I	B/3-7-		w/	Gro	ocery insp No			
								= not observed $NA$ = not applicable $COS$ = corrected on site $R$ = repeat violation a checkmark in appropriate box for <b>IN</b> , <b>NO</b> , <b>NA</b> , <b>COS</b> Mark an $\checkmark$ in appropriate box for								
Priority Items (3 Points) violations						s Req	quire	-	<i>imea</i> ompl	tive Action not to exceed 3 days						
O U T	Î N	N O	N A	C O S	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	R		O U T	I N	N O	N A	C O S	Employee Health R			
	~		1. Proper cooling time and temperature						~			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 eyes, nose, and mouth			
-		~			3. Proper Hot Holding temperature(135°F)	-							Preventing Contamination by Hands			
		~	4. Proper cooking time and temperature					14. Hands cleaned and properl					14. Hands cleaned and properly washed/ Gloves used properly			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~			-	gloves used           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			
									~				16. Pasteurized foods used; prohibited food not offered			
	1				Approved Source				~				Pasteurized eggs used when required eggs used for baking			
	~				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				~				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				~				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 P								rrective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		O U T	I 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 7				~			~	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/ personnel all				~				28. Proper Date Marking and disposition			
	Labeling				Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	~				23. Hot and Cold Water available; adequate pressure, safe				L			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation				
┢	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted)			
_					Conformance with Approved Procedures				Ľ				12/31/2023 Utensils, Equipment, and Vending			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	Γ			~				31. Adequate handwashing facilities: Accessible and properly supplied, used			
	1				Consumer Advisory			2					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	Г			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	Т	N	N	С	Core Items (1 Point) Violations Require Corrective	<i>e Acti</i> R	ion I	Not 0	to E	xcee N						
U T	N N	0	A	o s	Prevention of Food Contamination	ĸ		U T	I N	0	A A	o s	Food Identification			
	~				34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities			
_	~				36. Wiping Cloths; properly used and stored			1								
1					37. Environmental contamination				~							
	~				38. Approved thawing method		1       43. Adequate ventilation and lighting; designated areas used         ✓       44. Garbage and Refuse properly disposed; facilities maintained									
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1				s       Physical Facilities         41.Original container labeling (Bulk Food)       Image: Second Sec				
	~				dried, & handled/ In use utensils; properly used				5							
	~			_	40. Single-service & single-use articles; properly stored and used				~	_			47. Other Violations			

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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)

	er #574 Bakery	Physical A 1950	<sup>ddress:</sup> N Goliad	City/State: Rockwa	all. TX	License/Permit # FS-9356/need to post	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERV		,						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
WIF a	mbient	-5									
W	IC ambient	30									
chees	ecake rounder ambient	28-34									
froze	n cake wall/ambient	6									
cake d	isplay self serve ambient	36									
specia	Ity cake display ambient	34									
Itorr			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	HE CONDITIONS OBSERV	'ED AND				
	Hand sink 124 F with soap and paper towels. Post employee health poster										
	3 comp sink 127F										
	Sani spray at 200 p										
32	Avoid use of wicker										
45			from carts rolling in								
37	Floor storage in WIF/store 6 inches off of floor to clean										
42	To clean inside cabinets where cupcake picks are stored										
42	To clean rolling car										
45	To clean floor/debri	s in dry	storage closet								
			soap and paper towels								
42	Need to clean all ba	aking dr	awers and prep tables	and und	er in fro	nt/food debris					
	All packaged bread	s and go	oods labeled with ingre	edients ar	nd date	marked					
	Bagels handled eith	ner Rite	Wrap sheets								
	Allergy disclaimer c	on case.	Ingredients upon req	uest							
42	To clean inside bolillo case under grate/food debris										
W	Discussed to WRS tongs daily after use/unless otherwise needed (drops or contamination)										
Received	by:		Print:			Title: Person In Charge/	Owner				
(signature)	·		_	Save	n	Manager					
Inspecte (signature)			Print:								
	G (Revised 09-2015)	rez, 1	RS Christy C	ortez,	K2	Samples: Y N #	collected				