Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 3/14/24			Time in:	Time out:									CPFM Food handlers All Page 1 of	2		
					7:40	1:15		S-93		_	-			- r	O All	
	Turpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Complain stablishment Name: Contact/Owner Name Variety S74 Bakery		_		4-	Inve	stiga	tion	L	5-CO/Construction 6-Other TOTAL/SCO Number of Repeat Violations: 1	RE					
Kr	oge	er 5	74	Bal			Mark Jor								Number of Violations COS:	Δ
Ph 195	ysic 50 No	al Ao	ddre Goli	ess: iad, l	Rockwall, Tx	See	st control : grocery insp)		Hoo Triple	od e b 2/:	5/24			e trap :/ waste oil Follow-up: Yes No V	, ,
	1 1	Com	plia	nce S	Status: Out = not in co	ompliance IN = in o	compliance		= not						pplicable COS = corrected on site R = repeat violation W = Wat	tch
Ma	ırk tl	ne ap	prop	riate	points in the OUT box for Prio								_		ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
Co	mpli I	ance N	Sta N	tus C		•			R	_	ompli I		Statu	_		R
U T	N	0	A	o s		nperature for Fo legrees Fahrenhei				U T	N	0	A	o s	Employee Health	
			/		1. Proper cooling time a	and temperature					/				 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	_
	/				See	, temperature (+1	1, 10 1)				/				eyes, nose, and mouth	
			/		3. Proper Hot Holding t	temperature(135°	°F)								Preventing Contamination by Hands	
			<u> </u>		4. Proper cooking time	and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating prod	cedure for hot ho	olding (165°F	in 2					•		15. No bare hand contact with ready to eat foods or approved	+
			~		Hours)						•				alternate method properly followed (APPROVED $Y_{}N_{}$) Gloves	
	/				6. Time as a Public Hea	alth Control; proc	cedures & rec	cords							Highly Susceptible Populations	
					An	proved Source					/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
								•							r asteurized eggs used when required	\perp
	/				7. Food and ice obtained good condition, safe, and	nd unadulterated:		ın							Chemicals	
					destruction Kroger											
	/				8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						6 0					•				Water 18. Toxic substances properly identified, stored and used	+
					9. Food Separated & pr	n from Contamir		1			'				Stored low and separate	
	/				preparation, storage, dis										Water/ Plumbing	
	/				10. Food contact surface Sanitized at 200			and			/			-	19. Water from approved source; Plumbing installed; proper backflow device City approved	
					11. Proper disposition of	of returned, previ	ously served o	or			. /			ı	20. Approved Sewage/Wastewater Disposal System, proper	+
					reconditioned Disc						•				disposal	
0	I	N	N	С	Pri	ority Founda	tion Items	(2 Poir	nts) v	iolat O	I	Requ N		Cor.	rective Action within 10 days	R
U T	N	0	A	O S		n of Knowledge/				U T	N	0		o S	Food Temperature Control/ Identification	
	/				21. Person in charge pre and perform duties/ Cer 8			edge,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					22 Food Handler/no.u.						اما		1	- 1	28. Proper Date Marking and disposition	
	/				All within 30 days	mauthorized perso	ons/ personne	1			~				Good date labels	
	'				All within 30 days Safe Water, Record	ordkeeping and F	•				/				Good date labels 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				All within 30 days Safe Water, Recon	ordkeeping and F Labeling	Food Package	e			'				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mark Jordan	Print: Mark Jordan	Title: Person In Charge/ Owner Asst Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 574 Bakery		Physical Address: 1950 North Goliad		City/State: Rockwall	Tx	License/Permit # FS-9356	Page <u>2</u> of <u>2</u>					
159	<u>_</u>	1000	TEMPERATURE OBSERVA									
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loc	cation	Temp					
WIC a	mb 37		Dessert Island									
	Whip icing	38	40,39,39,38									
_	rawberry ref	37	Cake display									
	c buttercream	38	34,37									
Sel	f serve cakes											
	38,38,39											
Cake Freezers 11,11,9												
					~							
Item	AN INSDECTION OF VOLUE FO		SSERVATIONS AND CORRECT			THE CONDITIONS OPEN	DVED AND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
			han 105 throughout kitcher 50-200 ppm, test strips cur									
42	Microwave needs gen			TOTIL								
45												
	General cleaning u se											
42			ng racks and sheets, heavy									
			aper to handle Rte foods a									
			em to be correct, good date	es observe	d for re	otation of stock						
W	Wicker baskets are not cleanable											
45 W	General detail cleaning of ceiling vents over prep area											
	Need updated permit, to post in each department											
					_							
Received (signature)	See abov	/e	See ab	ove		Title: Person In Charg	e/ Owner					
Inspected (signature)		ς _τ	Richard Richard	4 Hill								