## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

												Employee nealth		
	ate: <b>/1</b>	2/2	ነበኅ	23	Time in: 10:10 Time out: License/H FS-9							Est. Type Risk Category Page 1 of _	2	
					tion: 1-Routine 2-Follow Up 3-Compla			-Inve	stio	ation	<u>.                                     </u>	5-CO/Construction 6-Other TOTAL/SCO	RE	
Es	stabli	ishm	ent	Nan	ne: Contact/Owner				50-8			* Number of Repeat Violations:  ✓ Number of Violations COS:		
Pł	nysic	cal A	ddre	ess:	Cheese & Wine Pest control :		Но	ood		Gı	rease	e trap: Follow-up: Yes V	4	
1950 N Goliad Rockwall, TX w/Grocery insp  Compliance Status: Out = not in compliance IN = in compliance NC							n/a w			-		ocery insp No		
Mark the appropriate points in the OUT box for each numbered item  Mark							O = not observed NA = not a ' ' a checkmark in appropriate l			opria	ite bo	box for IN, NO, NA, COS Mark an X in appropriate box for R		
Co	Priority Items (3 Points) violations  Compliance Status							<i>mmea</i> Compl				ive Action not to exceed 3 days		
O U	I N	Time and Temperature for Food Safety					Ţ	O I U N	N N		C			
T		S (F = degrees Fahrenheit)  1. Proper cooling time and temperature					1				S	12. Management, food employees and conditional employees;		
	~							~				knowledge, responsibilities, and reporting		
	1				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)						<u> </u>						
								1	Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly					
		4. Proper cooking time and temperature						~				No bare hand contact with ready to eat foods or approved		
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				alternate method properly followed (APPROVED Y. N)		
		6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations		
		Ľ						Τ		I		16. Pasteurized foods used; prohibited food not offered		
					Approved Source			-				Pasteurized eggs used when required		
		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		
							_					•		
				ı	Protection from Contamination		3					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 ppm/temperature			~			ľ	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		
	•											and postering the state of the		
		Ш		L	D: '4 E 14' I/ (AD	+ +				_	~			
0	I	N	N	C	Priority Foundation Items (2 Po	oints)	(	I (c	N	N	С		R	
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel		_	O I U N				rective Action within 10 days  Food Temperature Control/ Identification	R	
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Received by: (signature) Lance Sayen	Print: Lance Sayen	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:		Physical A	ldress:	City/Sta	te:	License/Permit #	Page <u>2</u> of <u>2</u>
Kroger 574 Che	ese & Wine		N Goliad	Rocl	kwall, TX	FS-9359	1 450 2 01 2
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Item/Location	dienlay	Temp F	Item/Location	Tem	ip F Item/Loc	auvii	Temp F
back cheese wall display ambient		31					
under counter co	oler ambient	36					
under counter co	oler ambient	34					
cheese displa	y ambient	34-36					
cheese	wall	32					
end cap Murra	y ambient	34					
		OB	SERVATIONS AND	CORRECTIVE AC	TIONS		
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-			o discard once	•			
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Received by:			Print: _			Title: Person In Char	ge/ Owner
(signature) Lance	Sayen		Lar	nce Say	yen	Manage	_
Inspected by: (signature)  CW	Sayen isty Cov	tez, 1	RS Print: Chri	sty Corte	z, RS	Samples: Y N	# collected