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

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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				aint		4-Investigation			ion	5-CO/Construction	6-Other TOTAL/SCO					
Establishment Name: Contact/Owner in Kroger 574 Deli Mark Jordan								e:					Number of Repeat Violations: Number of Violations COS:		0/04/4	
Physical Address: 1959 N Goliad Rockwall, Tx Pest control: See grocery insp								Hood Grease trap:/waste oil Follow-up: Yes			Follow-up: Yes No	6/94/A				
Compliance Status: Out = not in compliance IN = in compliance									not observed NA = not applicable COS = corrected on site R = repeat violation W=							olation W= Watch
Ma	rk th	e ap	prop	riate	points in the OUT box for each num	ibered item	Mark Mark					_		oox for IN, NO, NA, COS Mative Action not to exceed 3 days		te box for R
0	mpli:	N	N	С	Time and Temperature	e for Food	l Safety	R		0	I :	N	Status N C		•	R
U T	N	0	A	o S	(F = degrees Fa	hrenheit)	Surcey			U T	N	0	A O S	Emp	oloyee Health	ampleyage
		(/		1. Proper cooling time and tempe	erature				•				knowledge, responsibilities, a	•	employees;
	_				2. Proper Cold Holding temperat See	ure(41°F/	45°F)			٦,				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from
					Proper Hot Holding temperature	re(135°F)				_				•		
			. /		4. Proper cooking time and temp			+		1.				14. Hands cleaned and prope	ntamination by Han erly washed/ Gloves u	
		- '	•		5. Proper reheating procedure for		ng (165°F in 2		-	•				15. No bare hand contact with	h ready to eat foods o	or approved
		(/		Hours)									alternate method properly fol Gloves	lowed (APPROVED) Ŷ. N.)
	/				6. Time as a Public Health Contr	ol; proced	lures & records							Highly Susc	ceptible Populations	
					Approved Source						/			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	T				7. Food and ice obtained from ap	proved so	ource; Food in							N/A		
3				~	good condition, safe, and unadul destruction Dented can	terated; pa	arasite							C	Chemicals	
	. /				8. Food Received at proper temp	erature				T				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits
					Checking					_				Water 18. Toxic substances properly	videntified stored an	nd used
					9. Food Separated & protected, p					•				Stored low	id discu	
	~				preparation, storage, display, and		<i>8</i>							Wate		
	/				10. Food contact surfaces and Re Sanitized at 200 ppm/tem		; Cleaned and							19. Water from approved sou backflow device	rce; Plumbing install	led; proper
					11. Proper disposition of returned	d, previous	sly served or							City approved 20. Approved Sewage/Waste	water Disposal Syste	m, proper
	~				reconditioned Discard					•				disposal		
	_				D • • • E											
0	I	N	N	С	Priority Fo	<u>oundatio</u>	on Items (2 P	oints R) viol	0	I :	N	N C	orrective Action within 10 day	rs .	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) 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)

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