Followup fee \$50.00 after First followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

9/18/23			8:15	11:45		-S-9							10	All	Page <u>1</u> of <u>2</u>		
					tion: 1-Routine	2-Follow U	Jp 3-	-Complai	int	4	-Inve	estiga	atior	n	5-CO/Construction	6-Other	TOTAL/SCORE
Establishment Name: Contact/Owner N Kroger 574 - Deli Lance Sayen								Vame:						Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: 1950 N Goliad St Rockwall, TX Pest control: See grocery inspection									Hood Greas			G: Se	reas	se trap :/ waste oil Follow-up: Yes V			
	(Com	pliar	nce S	Status: Out = not in con	$\frac{1N = in}{mpliance}$	compliance	NO	$\mathbf{o} = \mathbf{n}$	t obse	rved		4 = n	not ap	, , , , , , , , , , , , , , , , , , , ,		plation W= Watch the box for R
Ma	rk th	ne ap	prop	riate	points in the OUT box for Prior										ive Action not to exceed 3 day		e box for R
Co O U	mpli: I N	ance N O	Stat N A	tus C O	Time and Temperature for Food Safety					(U	Compl	liance N		Status N C			
Т		/		S						Τ	/			S	12. Management, food employ knowledge, responsibilities, a		employees;
	•				2. Proper Cold Holding temperature(41°F/45°F)					٧	V				13. Proper use of restriction at eyes, nose, and mouth	nd exclusion; No disc	charge from
		✓			3. Proper Hot Holding temperature(135°F)										Need state poster Preventing Cor	ntamination by Han	nds
		<u> </u>			Proper cooking time and temperature						~				14. Hands cleaned and proper		
		·			5. Proper reheating proc Hours)	edure for hot ho	olding (165	°F in 2			~				15. No bare hand contact with alternate method properly foll		
		/			6. Time as a Public Health Control; procedures & records										Gloves Highly Susce	eptible Populations	
	ı				Approved Source						~				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Distribution center Kroger										C 17. Food additives; approved	hemicals	Working Emits
	~	8. Food Received at proper temperature Checked upon arrival								~				& Vegetables Water only	and property stored,	w asining 1 tunts	
					Protection from Contamination					3					18. Toxic substances properly See	identified, stored an	nd used
W					Food Separated & protected, prevented during food preparation, storage, display, and tasting See											r/ Plumbing	
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						~				19. Water from approved sour backflow device City approved	•	•
11. Proper disposition of returned, previously served or reconditioned Discard immediately								~				20. Approved Sewage/Wastev disposal	water Disposal Syster	m, proper			
0	T	N	N	C	Pric						_	_	_		rective Action within 10 days	S	l p
O U T	I N	N O	N A	C O S	Demonstration	ority Founda of Knowledge	Ation Iten / Personnel	ns (2 Poi	ints)	viola	I N	_	uire N A	C C O S	·	re Control/ Identific	ration
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lance Sayen	Print: Lance Sayen	Title: Person In Charge/ Owner Store Manager
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er #574 Deli	Physical A 1950		ity/State: lockwall	, Tx	License/Permit # Pag	ge of					
J			TEMPERATURE OBSERVAT	IONS	-	'						
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp					
Wall Merchandiser		33-35	Vermont cheddar	40	WIC		37					
Island merchandiser		32-37	Mozzarella	40	Mac-n-chz kit		40					
В	oar's Head cooler	34	Prosciutto	40	Potato salad		39					
Gra	ab & Go self serve	35	Turkey/ham	40/41	Co	olby cheese	40					
CI	hef self serve	34-38	Chicken/brown sugar ham	40/39	Rotisserie chicken		40					
	Humus Cooler	32-37	Colby/wht american	40/40	Е	Baby swiss	40					
,	Avacodo Cooler	36	Reach in cooler	38-41		WIF	9					
Cł	hix/salmon/pot sal	40/40/3	Meat/chz self serve	37-39	Chef	made bunkers	34/35					
		OI	SSERVATIONS AND CORRECTIV	E ACTION	IS							
Item 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											
	Hand sinks all equip	ped temp	greater than 104									
W	Kings Hawaiian pack	kage ope	ned in warmer									
	Separate slices for n	neats/che	ese (1 cheese/ 2 meats)									
	Slicers are sanitized every 4 hours or as needed, rinse, wash, rinse, sanitized, air dry											
	Hair restraints and gloves in use											
	Using water to wash fruits and vegetables											
	Using blast chiller to reduce temps rapidly											
	Not using under counter cooler to store tcs foods, out of order											
45			s and under racks on floor									
W	Need to protect wings, open bag of wings next to door											
40	Always invert plastic lids on prep table when not in use											
	3comp sink setup, 120 using quat sani 200ppm test stripes current											
45			sushi supplies and cheese s		kstock							
			, will place an out of order si									
			, will place all eat of erael of	9''								
45	Using red digital thermo Missing 2 coiling tiles above back bood above chicken frying station											
45	Missing 2 ceiling tiles above back hood above chicken frying station Minor cleaning of ceiling, air diffusers in prepared & deli slicing area.											
18	Minor cleaning of ceiling, air diffusers in prep area & deli slicing area Sanitizer bottle filler at over deli 3comp dispensing well over 400ppm, need eco lab to recalibrate											
10	Need to test daily unt			і тооррі	11, 11000	coo lab to recalibrate						
	Need to test daily unit	.п герапес	1									
Received (signature)			Print:			Title: Person In Charge/ Owne	er					
	See abo	ve	See abo	ove								
Inspected	- nr											