rec Foll	q u ow	ire			of \$50.00 is after 1st		City of I	Roc	kw			spo	ect	ion Report	 	Vomit clea	olicy/trainii an up	ng
	Date: Time in: Time out: License/P 03/14/2022 10:18 10:56 FS 93														Food handlersFood managersNaNaPage 1			2
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							t 4-Investigation				n	5-CO/Constru	ruction 6-Other TOTAL/S			RE	
Kr	Kroger 574 Fuel center Kroger							vanie.						✓ Number of Vi	iolations	COS:	4/96//	Δ
	Physical Address: Pest control : 1980 N Goliad Grocery						Hood Great Na Na						se trap : Follow-up: Yes 4730				<u> </u>	
Ma					Status: Out = not in con points in the OUT box for	IN = in comp each numbered item	Mark	O = not ✓ in ap						pplicable $COS = co$ D , NA , COS			olation W-Wate	ch
Co	Priority Items (3 Points) violations I Compliance Status							Requ			<i>diate</i> lianc			tive Action not to exo	ceed 3 d	lays		
O U T	I N	$\begin{array}{c c} I & N & N & C \\ N & O & A & O \end{array}$ Time and Temperature for Food Safety $(E = degrees \ Februarbait)$				R	O U	I N	Ν	Α	C O S	Employee Health				R		
-		s (F – degrees Fairement) I. Proper cooling time and temperature				Π.	T S Image: Constraint of the second se					l employees;	Γ					
	~				2. Proper Cold Holding Non Tcs only			~	,			13. Proper use of re eyes, nose, and mor Poster to be a	scharge from					
		3. Proper Hot Holding temperature(135°F)						Poster to be at hand sinks now Preventing Contamination by							nds			
		4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ G						perly washed/ Gloves	used properly			
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foo alternate method properly followed (APPROV									
	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populati						sceptible Populations	;		
					Арј					16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required					fered			
					7. Food and ice obtained good condition, safe, an destruction Comme			1		Chemicals								
	~				8. Food Received at pro Non Tcs	oper temperature						~		17. Food additives;& Vegetables	approve	d and properly stored;	Washing Fruits	
					Protection	n from Contaminatio	n							18. Toxic substance	es proper	ly identified, stored an	nd used	
					9. Food Separated & pro preparation, storage, dis			1		<u> </u>	<u> </u>							
	~				10. Food contact surface Sanitized at 200		Cleaned and		Γ	~	, 			19. Water from appr backflow device City approv		ource; Plumbing instal	led; proper	Τ
		~			11. Proper disposition or reconditioned Using the					~	,			20. Approved Sewa disposal	ige/Wast	ewater Disposal Syste	em, proper	\uparrow
								ints)				_		rrective Action withi	in 10 da	iys		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/ Per	sonnel	R	U U T	J N	N O	N A	C O S		emperat	ure Control/ Identifie	cation	R
	~		/		21. Person in charge pre and perform duties/ Cer Na					~	,			27. Proper cooling r Maintain Product Te		used; Equipment Ade ure	equate to	
	~		/		22. Food Handler/ no un	nauthorized persons/	personnel					~		28. Proper Date Ma	-	•		
	Safe Water, Recordkeeping and Food Package Labeling							~	•			29. Thermometers p Thermal test strips Only non Tcs		, accurate, and calibra	ted; Chemical/			
	~				23. Hot and Cold Water 133 watch									Permit Req	luireme	nt, Prerequisite for O	-	
	~				24. Required records av destruction); Packaged		gs; parasite		w		,			30. Food Establish Permit to pe		ermit (Current/ insp s	sign posted)	
	_		_		Conformance w 25. Compliance with Va	with Approved Proc ariance, Specialized 1				1		<u> </u>	r			uipment, and Vendir facilities: Accessible a		
		1	/		HACCP plan; Variance processing methods; ma					~	•			supplied, used Equipped				
					Cons	sumer Advisory				~	,			32. Food and Non-f designed, constructe		ntact surfaces cleanable used	e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi On commercial prod	inder/Buffet Plate)/ A			2					33. Warewashing Fa Service sink or curb Watch clutt	o cleanin	installed, maintained, g facility provided	, used/	
					Core Items (1 Poin		uire Corrective	-				-		ays or Next Inspectio			:	
O U T	I N	N O	N A	C O S		of Food Contaminat		R	O U T	N	N O	N A	C O S			d Identification		R
	/				 34. No Evidence of Inse animals 35. Personal Cleanliness 							~		41.Original containe		ng (Buik Food)		
W	/				36. Wiping Cloths; prop	ment			-					42. Non-Food Conta	•	rsical Facilities		
$\left - \right $	V				37. Environmental conta				1		,			Clean out mop	and th		areas used	+
$\left - \right $					38. Approved thawing r	method		$\left - \right $	┢	•	,			Â		perly disposed; facilit		+
		1	-		Prope	er Use of Utensils			\vdash	~	,			45. Physical facilitie	es instal	led, maintained, and c	lean	+
w	/				39. Utensils, equipment dried, & handled/ In us	t, & linens; properly use utensils; properly u	ised		╞	~	,			Watch 46. Toilet Facilities Equipped	; properl	ly constructed, supplie	d, and clean	+
H	- _				40. Single-service & sin	op sink and on	threeComp	$\left \right $	-		-			47. Other Violations				+
	~				and used				1					Clutter min	or			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Denise Massey	Print:	Title: Person In Charge/ Owner PiC
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishme Kroger	nt Name: 574 Fuel	Physical A 1980	^{ddress:} N Goliad	City/State: Rockwal	I	License/Permit # Page 2 of 2 FS 9361		2 of 2		
,			TEMPERATURE OBSERV							
Item/Location		Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F		
Bevera	geCooler 1	31								
	rage cooler 2									
	ev cooler 3	45								
Be	ev cooler 4	39								
Be	er cooler 1	38								
Be	er cooler 2	34								
Be	er cooler 3	45								
В	eer chiller	31								
Item	OBSERVATIONS AND CORRECTIVE ACTIONS									
	AN INSPECTION OF YOUR <mark>ES'</mark> NOTED BELOW:	FABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSE	RVED AN	1 <mark>D</mark>		
ι	Jsing reddy Ice /									
٦	To post permit for publ	ic to see	- currently inside office							
1	NonTCS foods only be	ing sold	on site							
	Use of three comp sink is not needed for warewashing using for damages etc / generalCleaning needdd									
			so in back prep as well							
	Natch clutter in mop s		nable to use							
	Quats sanitizer 200 pp									
	Watch extra storage in back room W watch dates on old Wisconsin turkey sticks 03/18/22									
\ \	IV watch dates on old	vviscons	In turkey sticks 03/18/22							
Received by (signature)	See abov	'e	Print:			Title: Person In Charg	ge/ Owner			
Inspected b		~	Print:							
(signature)	Kelly kirkpa	ıtríck	(RS			Samples: Y N	# collecte	ed		
			•							