

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 3/27/2023	Time in: 11:20	Time out: 12:17	License/Permit # FS-0003132	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Kroger #574 Snowfox Sushi			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1950 N Goliad Rockwall, TX			Pest control : w/Grocery insp	Hood n/a	Grease trap : w/Grocery insp	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
7/93/A						

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days							
Compliance Status			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
O	U	T	I	N	N	C	
O	U	T	I	N	N	C	
			✓				1. Proper cooling time and temperature
			✓				2. Proper Cold Holding temperature(41°F/ 45°F)
				✓			3. Proper Hot Holding temperature(135°F)
				✓			4. Proper cooking time and temperature
				✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)
			✓				6. Time as a Public Health Control; procedures & records
Approved Source							
			✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction JFC/Dr Fish
			✓				8. Food Received at proper temperature check at receipt
Protection from Contamination							
			✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
W							10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature
			✓				11. Proper disposition of returned, previously served or reconditioned discarded

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
O	U	T	I	N	N	C	
O	U	T	I	N	N	C	
			✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1
			✓				22. Food Handler/ no unauthorized persons/ personnel 1
Safe Water, Recordkeeping and Food Package Labeling							
			✓				23. Hot and Cold Water available; adequate pressure, safe
			✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
Conformance with Approved Procedures							
			✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions on file
Consumer Advisory							
			✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label correct/on display and on individual packages

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Prevention of Food Contamination				R
O	U	T	I	N	N	C	
O	U	T	I	N	N	C	
			✓				34. No Evidence of Insect contamination, rodent/other animals
			✓				35. Personal Cleanliness/eating, drinking or tobacco use
			✓				36. Wiping Cloths; properly used and stored
			✓				37. Environmental contamination
			✓				38. Approved thawing method
Proper Use of Utensils							
			✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
			✓				40. Single-service & single-use articles; properly stored and used

Compliance Status							R
O	U	T	I	N	N	C	
O	U	T	I	N	N	C	
			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
Preventing Contamination by Hands							
			✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used
			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)
Highly Susceptible Populations							
			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs
Chemicals							
			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables water only
3					✓		18. Toxic substances properly identified, stored and used
Water/ Plumbing							
			✓				19. Water from approved source; Plumbing installed; proper backflow device
			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal

Food Identification							R
O	U	T	I	N	N	C	
O	U	T	I	N	N	C	
			✓				41. Original container labeling (Bulk Food)

Physical Facilities							R
O	U	T	I	N	N	C	
O	U	T	I	N	N	C	
			✓				42. Non-Food Contact surfaces clean
			✓				43. Adequate ventilation and lighting; designated areas used
			✓				44. Garbage and Refuse properly disposed; facilities maintained
			✓				45. Physical facilities installed, maintained, and clean
			✓				46. Toilet Facilities; properly constructed, supplied, and clean
			✓				47. Other Violations

