Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date: T T 09/10/2020 1		Time in: Time out: License/Per 1:49 2:12 FS 93									Est. Type Conv	Risk Category	Page <u>1</u> of _2	2_				
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain										5-CO/Construction	6-Other	TOTAL/SCOI	RE				
	Establishment Name: Contact/Owner N Kroger 574 fuelCenter Kroger						Name:						★ Number of Repeat Violat ✓ Number of Violations CO			_		
Ph	ysica	al Addı			Somoi		Pest contro			Нос	od				e trap :	Follow-up: Yes	6/94/	4
N G	iolia			C.	atus: Out = not in co	ı. IN	Store = in compliar	nce	2 1	Na	,	NI.	Sto		-	No□ Pic □	1 377 377	1
Ma		Complia ne appro			oints in the OUT box for	each number	red item	Mark ¶		propi	riate b	ox fo	or IN,	, NO	plicable COS = corrected on si NA, COS Mark	c an √in appropria	olation W- Wate ate box for R	:n
Co	mpli	ance St	atus	T	Prio	rity Items	(3 Points) violations	Requi	_	<i>imed</i> ompli				ive Action not to exceed 3 days	S		T
O I N N C U N O A O			C	: [Time and Temperature for Food Safety (F = degrees Fahrenheit)					O U	O I N N C U N O A O		C				R	
Т			S	_	1. Proper cooling time a		*			T				S	12. Management, food employe		employees;	
	1. Troper cooming time and temperature					knowledge, responsibilities, and reporting			d reporting									
	2. Proper Cold Holding temperature(41°F/45°F) See only non Tcs					~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dis	charge from						
	3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands				nds								
	4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves												
	5. Proper reheating procedure for hot holding (165°F in 2					15. No bare hand contact with ready to eat foods or a				 								
	Hours)					alternate method properly followed (APPROVED Gloves if needed			YN)									
	(/		6	6. Time as a Public Hea	alth Control;	procedures	& records							Highly Suscep	ptible Populations		
					An	proved Sou	rce								16. Pasteurized foods used; pro Pasteurized eggs used when rec		fered	
								Food in							Tasteurized eggs used when rec	quired		<u> </u>
				ç	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Store										Chemicals			
	/				8. Food Received at pro	oper tempera	ture					~			17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					Protection	n from Cont	amination			3					18. Toxic substances properly i	identified, stored an	nd used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<u> </u>				No use of raid on site	/ Plumbing						
				_	10. Food contact surfac			anad and								Ü	ad: proper	
	~			5	Sanitized at <u>200</u>	ppm/temper	ature								Water from approved source; Plumbing installed; proper backflow device City approved			
		/			11. Proper disposition of reconditioned	of returned, p	oreviously se	erved or			~				20. Approved Sewage/Wastewadisposal Watch	ater Disposal System	m, proper	
									1						VValori			
					Pri	ority Fou	ndation It	ems (2 Po							rective Action within 10 days			
O U T	I N	N N O A	О	•	Pri Demonstration				ints) v	O U		Requ N O		C O		e Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Eric	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: er 574 fuel center	Physical Address: N Goliad		City/State: Rockwall	License/Permit # Page 2 of FS 9361						
T. /T		- Ton - To	TEMPERATURE O		W 4	Lm					
Item/Loc		Temp F	Item/Location	Temp F Iten	n/Location	<u>Temp</u>					
Bev co	oolers	39/40									
		OT	ACEDIA FLONG AND GO	DDE CHILLE A CHILDRE							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CO		TO THE CONDITIONS OBSI	ERVED AND					
Number	NOTED BELOW:										
	Using reddy ice										
	Covidplexiglass at p	os/ clean	ing and sanitizing -	wipes used quats							
	Cleaning free style										
	Never using bev coolers for dairy per PIC										
	Restroom hot water 1										
	Watch mop sink - stor										
18	Avoid using any hom			hand sinks							
	Clean three compartment sinks when using it										
45	Clean drains where needed										
	Sink sanitizer at 200 ppm										
40	Hot water 130 at three comp and 110 at hand sink										
40	Watch what is stored around handsink / coffee cups etc in plastic Using three comp sink to rinse coffee machine - cleaning is done CIP										
W	Avoid floor storage as										
W	_				ed for cleaning						
**	Watch storage of gloves on floor - no food prep on site so gloves are used for cleaning										
Received (signature)	by:		Print:		Title: Person In Char	ge/ Owner					
	See abov	/ U									
Inspected (signature)		~ + : -1.	Print:								
	Kewy Kurpi	Mrick	バス		Samples: Y N	# collected					