$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	Food handlers	Food Managers	
09/22/2022	2:13	2:45	FS 9361	PP	PP	Page 1 of 2

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____	TOTAL/SCORE
Kroger 574 Fuel center	Kroger		0/100/A

Physical Address:	Pest control :	Hood	Grease trap: waste oil :	Follow-up: Yes ☐ No ☑
N Goliad	JT Eaton	Na	Na	

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 ✓ in appropriate box for **IN, NO, NA, COS** Mark an ✓ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) Non Tcs only	
			✓		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	
	✓				8. Food Received at proper temperature	
					Protection from Contamination	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned	

Compliance Status OUT	IN	NO	NA	COS	Employee Health	R
	✓				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 To post poster at hand sink	
					Preventing Contamination by Hands	
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
			✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) No prep	
					Highly Susceptible Populations	
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables No prep	
					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	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Pp na	
	✓				22. Food Handler/ no unauthorized persons/ personnel Pp na	
					Safe Water, Recordkeeping and Food Package Labeling	
	✓				23. Hot and Cold Water available; adequate pressure, safe 134	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
			✓		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
			✓		26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips External trading	
					Permit Requirement, Prerequisite for Operation	
	✓				30. **Food Establishment Permit** (Current/ insp sign posted) NA	
					Utensils, Equipment, and Vending	
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dispensers 200 -300 ppm ok per label	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✓				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	

OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✓				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 Equipped	
		✓			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Paula Stakelin	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Kroger 574 fuel center	N Goliad	Rockwall	FS	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler 1	45				
2	44				
3	42				
4	38				
5	44				
6	47				
7	60				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Using reddy ice
	Non Tcs foods only in store today
	Soda station has been removed
	Hot water in restroom 132,
	Hot water 134 at three comp sink
	Hand sink equipped
	Sink sanitizer 200-300 ppm
	Need new test strips - expired
	Back room looks good!
	Non tcs pre packed only on site
	Three comp sink not used
	Prepackaged non Tcs food only recommend not renewing food service permit

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly kirkpatrick RS	**Print:**	Samples: Y N # collected

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