

\$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: 03/14/2022	Time in: 2:15	Time out: 5:55	License/Permit # FS 9353	Food handlers 15	Food Managers 4	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 grocery and produce			Contact/Owner Name: Kroger		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1950 N Goliad			Pest control : Rentokil 3/2022		Hood Na To provide	
					Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
16/84/B						

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						R
OUT	IN	NO	NA	COS		
Time and Temperature for Food Safety (F = degrees Fahrenheit)						
		✓			1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F) See over stocking	
		✓			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						
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Baby formula	
		✓			8. Food Received at proper temperature At receiving to check	
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 <u>200</u> ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded	
Employee Health						
		✓			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 Employee health posters to be at hand sinks now	
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.) Gloves	
Highly Susceptible Populations						
				✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
Chemicals						
	W				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie was no showing on strips to be accurate	
	3				18. Toxic substances properly identified, stored and used Chemical storage	
Water/ Plumbing						
		✓			19. Water from approved source; Plumbing installed; proper backflow device Watch	
		✓			20. Approved Sewage/Wastewater Disposal System, proper disposal Clean drains	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status						R
OUT	IN	NO	NA	COS		
Demonstration of Knowledge/ Personnel						
		✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
		✓			22. Food Handler/ no unauthorized persons/ personnel	
Safe Water, Recordkeeping and Food Package Labeling						
		✓			23. Hot and Cold Water available; adequate pressure, safe See 46	
		✓			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Manufacturing license on site	
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/Buffer Plate)/ Allergen Label Commercial	
Food Temperature Control/ Identification						
		✓			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 Digital	
Permit Requirement, Prerequisite for Operation						
	W	✓			30. Food Establishment Permit (Current/ insp sign posted) Need 2022 posted	
Utensils, Equipment, and Vending						
		✓			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	W				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of shelving on floor and etc	
		✓			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed equipped in produce	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status						R
OUT	IN	NO	NA	COS		
Prevention of Food Contamination						
1					34. No Evidence of Insect contamination, rodent/other animals	
		✓			35. Personal Cleanliness/eating, drinking or tobacco use Watch	
		✓			36. Wiping Cloths; properly used and stored Using spray	
1					37. Environmental contamination See	
		✓			38. Approved thawing method	
Proper Use of Utensils						
	W	✓			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch	
	W	✓			40. Single-service & single-use articles; properly stored and used Watch	
Food Identification						
				✓	41. Original container labeling (Bulk Food)	
Physical Facilities						
1					42. Non-Food Contact surfaces clean See	
	W				43. Adequate ventilation and lighting; designated areas used Watch in produce wic	
1					44. Garbage and Refuse properly disposed; facilities maintained To clean around compactor / also spent grease container	
1					45. Physical facilities installed, maintained, and clean See	
1					46. Toilet Facilities; properly constructed, supplied, and clean Front restrooms and employee RR hot water 66-67 F	
1					47. Other Violations See mop sink comment	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mike Riley	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Produce wic - 38.8/35/36 Produce prep room 50

Establishment Name: Kroger grocery 574	Physical Address: 1950 N Goliad	City/State: Rockwall	License/Permit # Fs9353	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Naked juice unit	30's	Dairy end cap	30's	Biscuit area	39'a
Cut melon area	35/36	Energy drink	30s	Egg bunker	40-45
Mushroom/ salsa area	39/41	Cheese wall		Cheese area	30-50
Fresh wall	30-40	34/36/37/39		Dairy wic	
Produce bunker front row pulled	42-52	1838 milk area	37-41	Dairy wall yogurt	30's
Berry units	30's	Dairy island defrost?		Juice area	30's
Mobile by door melons (defrost)	40/43	37-39-42/46		Dog food unit	38
Salad mobile defrost	53	Right side cheese island	30-40	Wif	-13

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
18	Chemicals placed into spray bottles in basket area are not properly labeled - chlorinated cleaner with orange product inside - COS discarded
W	Front Restrooms by Starbucks equipped but will need paper towel holder to be repaired / hot water 110 plus
42	General cleaning of floor refrigerations in produce area and milk area / Avoid over stocking organic girl spring mix - as it is leaving it out of air flow
02	Also avoid over stocking salad mix in bunker over load limit line top layer on front row 42-52 F Cool labeling on product label / sticker / or packaging
W	Reminder to remove the shipping liner on ss panels in melon mobile bunker
!!	Will Followup on front two Mobile units near door
02	Avoid over stocking ricotta cheese on bottom -over load limit - placed down as temps 42/44/45
42/45	Needs to clean . Spills in dairy wic a shelving too
W	Door on freezer B04b is sticking open watch for others
07	Pulled 15 cans of baby formula dates May 2021 and Nov 2021
07	Pulled 9 cans of NAN pro dated January 22/ Nov 21 Pulled one dented can of toddler go and grow / rotation in all baby food to be addressed
46	Restrooms in pharmacy area not hot water / mixing valve / also first one toilet is not flushing / paper towels dispenser and toilet paper dispenser
	Online grocery area Wif -20 / wic 36.5
45	Minor cleaning needed of floor in wic and wif in online area / plastic flaps watch oldStickers Plastic baskets - how often cleaned?
45/37	Ice around door in wif - and also accumulation on fan boxes on condensor unit -
45	Wood exposed around door / open seam into Wif
45/42/	Dairy wic - need to clean flooring and dust ceiling in front of fans and fan coverings
45	To address exposed wood around door inside dairy wic
45	Need to clean spills under pallets and carts in back to hallway a/
45/34/47	Need to clean around mop sink and remove old mop heads that are stuck to the floor around it / avoid floor storage of cardboard
18	Avoid storing gloves next to chemicals in back chemicalStorage area / watch other storage next to as well
45/45/42	To clean floor in produce wic / one light out / to clean drains in prep area / watch condition of carts and keep clean
18/	See spray bottle not labeled in produce prep /.veggie wash not per label but container empty /less than. 30 ppm
42-45/	Clean sinks / Under pallets / avoid reuse ♻️ f cardboard boxes as they cannot be washed /

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

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