\$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
Employee health

Da 03		4/2	202	22	Time in: 2:15	Time out: 5:55		e/Permit =						Food handlers Food Managers 4 Page 1 of	2
					tion: 1-Routine	2-Follow U			_	-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCO	RE
		shme er 57			ne: cery and produce)	Contact/Own Kroger	er Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	/ D
		al Ad Golia		ss:			est control : entokil 3/2022		Ho Na	od		Gro To p		e trap : Follow-up: Yes 16/84	B/B
	(Comp	olian		Status: Out = not in co	ompliance IN = in	n compliance	NO = not	t obser	rved	N	A = no	t apı	plicable COS = corrected on site R = repeat violation W-Wat	ch
Ma	rk th	ne app	oropi	riate	points in the OUT box fo									NA, COS Mark an In appropriate box for R ive Action not to exceed 3 days	
Cor	Î	ance N	N	us C	Time and Ta	nperature for F	Food Safety	R	C		N		us C	·	R
U T	N	0	A	o s	(F = c)	legrees Fahrenhe	eit)		U T		0		o s	Employee Health	
		~			1. Proper cooling time	and temperature	2			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding See over sto	g temperature(41	1°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
H					3. Proper Hot Holding		5°F)							Émployee health posters to be at hand sinks now	
\vdash		/			4. Proper cooking time									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
		V			5. Proper reheating pro			2	-	•				15. No bare hand contact with ready to eat foods or approved	+
		~			Hours)					'				alternate method properly followed (APPROVED $Y_{}N_{}$) Gloves	
		/			6. Time as a Public He	alth Control; pro	ocedures & record	ls						Highly Susceptible Populations	
					$\mathbf{A_{I}}$	oproved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
П					7. Food and ice obtaine good condition, safe, a										
3					destruction Baby fo	ormula	i, parasite							Chemicals	
	_				8. Food Received at pr	oper temperature	e		V					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					At receiving to		. ,.			v .				Veggie was no showing on strips to be accurate 18. Toxic substances properly identified, stored and used	
	1				9. Food Separated & p	n from Contami			3					Chemical storage	
	'				preparation, storage, di									Water/ Plumbing	
	~				10. Food contact surface Sanitized at 200					/			ı	19. Water from approved source; Plumbing installed; proper backflow device Watch	
		/			11. Proper disposition reconditioned	of returned, prev	viously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Disc	araca								Clean drains	
			_		Pr	iority Founda	ation Items (2	Points)	violat	tions	Req	uire (Cor	rective Action within 10 days	
O U	I N		N A	C O		iority Foundann of Knowledge	`	Points)	O U	I	Req N O	N A	C O		R
O U T						n of Knowledge	e/ Personnel	R	О	I	N	N A	C	rective Action within 10 days	R
U				O	Demonstratio 21. Person in charge pr	n of Knowledge resent, demonstra ertified Food Man	e/ Personnel ation of knowledg nager (CFM)	R	O U	I	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mike Riley	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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

		•	Toduce wic - 30.0/3	33,33	Produce preprod				
Establishme Kroge	ent Name: r grocery 574	Physical A		_{ty/State:} Rockwal		2 of 2			
T. (T.		m n	TEMPERATURE OBSERVATI	ONS Temp F	To the state of th	m n			
Item/Locat					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 3		Egg bunker	40-45			
Mushi	room/ salsa area	39/41	Cheese wall		Cheese area	30-50			
F	resh wall	30-40	34/36/37/39		Dairy wic				
Produce	bunker front row pulled	42-52			Dairy wall yogurt	30's			
	Berry units	30's			Juice area	30's			
	by door melons (defrost)				Dog food unit	38			
				20.40	_				
Salad	d mobile defrost		Right side cheese island		Wif	-13			
Item	AN INSPECTION OF VOLUE ES		SERVATIONS AND CORRECTIVE NT HAS BEEN MADE, YOUR ATTENTION		IS CTED TO THE CONDITIONS OBSERVED A	ND			
	NOTED BELOW: all temps F	TABLISHME	INT HAS BEEN MADE, TOOK ATTENTION	JN 13 DIKE	CLED TO THE CONDITIONS OBSERVED A	ND .			
18	Chemicals placed into spray b	ottles in ba	sket area are not properly labeled - ch	lorinated cl	eaner with orange product inside - COS	discarded			
W	Front Restrooms by St	arbucks e	equipped but will need paper	towel ho	lder to be repaired / hot water 1	10 plus			
42	General cleaning of flo	or refrige	erations in produce area and	d milk are	ea /				
4	Avoid over stocking or	ganic gir	I spring mix - as it is leaving	it out of	air flow				
02	Also avoid over stockii	ng salad	mix in bunker over load limit	line top	layer on front row 42-52 F				
	Cool labeling on produ	ıct label /	sticker / or packaging						
W	Reminder to remove the	he shippi	ng liner on ss panels in melo	on mobil	e bunker				
ii '	Will Followup on front	two Mob	le units near door						
02	Avoid over stocking ric	otta che	ese on bottom -over load limi	it - place	d down as temps 42/44/45				
42/45	Needs to clean . Spills	in dairy	wic a shelving too						
W	Door on freezer B04b	is stickin	g open watch for others						
07	Pulled 15 cans of baby	/ formula	dates May 2021 and Nov 20)21					
07	Pulled 9 cans of NAN	pro dated	d January 22/ Nov 21						
I	Pulled one dented car	of toddl	er go and grow / rotation in a	all baby f	food to be addressed				
46	Restrooms in pharmacy area i	not hot wate	r / mixing valve / also first one toilet is r	not flushing	/ paper towels dispenser and toliet paper	dispenser			
(Online grocery area W	/if -20 / w	ic 36.5						
45 I	Minor cleaning neede	d of floor	in wic and wif in online area	a / plastic	c flaps watch oldStickers				
	Plastic baskets - how	often clea	aned?						
45/37	Ice around door in wif	- and als	o accumulation on fan boxes	on cond	densor unit -				
45	Wood exposed around door / open seam into Wif								
45/42/	Dairy wic - need to cle	an floorir	ng and dust ceiling in front of	fans an	nd fan coverings				
45	To address exposed wood around door inside dairy wic								
45 I	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								
	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 b (signature)	See abov	e	Print:		Title: Person In Charge/ Owner	•			
Inspected I	See abou	ıtríck	Print:						
Form EH 06 /	(Revised 09-2015)	_			Samples: Y N # collect	ted			