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

03/	: /09	9/2)2 [.]	Time in: 1 1:41	Time out: 3:40		License/Perr -S 93						Grocery Risk Category Page 1 of 2	2
Pur	pos	e of I	nspe	ction: 1-Routine	2-Follow U		-Complaint		4-Inv	estig	ation		5-CO/Construction 6-Other TOTAL/SCOR	RE
		hmen 574		_{me:} ocery and Produc	e	Contact Kroge	t/Owner Nai r	ne:					* Number of Repeat Violations: ✓ Number of Violations COS:	^
Phys N Go		l Add	ress:			est control entokil mont		I N	lood a				e trap : Follow-up: Yes 7 10/90//	Η
Mark	C	ompli	ance	Status: Out = not in one points in the OUT box f	comphance	n compliance item	110	not obs					plicable COS = corrected on site R = repeat violation W-Watch, NA, COS Mark an in appropriate box for R	h
		-FF	· F						Imme	diate	Cor	recti	ve Action not to exceed 3 days	
0 1	Î	N N	C	Time and Te	emperature for F	Food Safety	, 1	R	O I	N	N	С	T. 1. W. 1.1	R
U I	N	O A	S		degrees Fahrenhe	eit)		4 }	U N T	0	A	o s	Employee Health 12. Management, food employees and conditional employees;	
	·			1. Proper cooning time	e and temperature	2			~				12. Management, 100d employees and conditional employees; knowledge, responsibilities, and reporting	
				2. Proper Cold Holdin See attached will	ng temperature(41	1°F/ 45°F)			•	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
				Check defrost 3. Proper Hot Holding	g temperature(135	5°F)		4 }					Screening at arrival	
	١			4. Proper cooking tim				4		اء	1 1		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	ı			5. Proper reheating pr	1		OE in 2	4	~				15. No bare hand contact with ready to eat foods or approved	<u> </u>
	·			Hours)	occure for not no	ioluling (103	7 1 111 2		~				alternate method properly followed (APPROVED Y. N.) Gloves	
				6. Time as a Public H Stocking only	ealth Control; pro	ocedures &	records	1					Highly Susceptible Populations	
				ū ,				1					16. Pasteurized foods used; prohibited food not offered	
					approved Source		1.	4			•		Pasteurized eggs used when required	
3				7. Food and ice obtain good condition, safe, destruction See at	and unadulterated		ood in						Chemicals	
·	/			8. Food Received at p		e			•	,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water?	
				Protection	on from Contami	ination			~	,			18. Toxic substances properly identified, stored and used Watch storage	
·				9. Food Separated & preparation, storage,			food	11					Water/ Plumbing	
L	/			10. Food contact surface Sanitized at 200			ed and		-	,			19. Water from approved source; Plumbing installed; proper backflow device	
				11. Proper disposition			ed or	1		,			20. Approved Sewage/Wastewater Disposal System, proper	
	•			reconditioned Disc									disposal	
	_						/A •							
O 1 U 1		N N O A						ts) vio	0 I	N	N	C	Food Temperature Control/ Identification	R
		N N A			on of Knowledge	e/ Personne ration of kno	el owledge,			N			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: (signature) Lance Sayen	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Pick up wic 32/35 Veggie wall doors 31/38 Yogurt wall 33-3 Pick up Wif -20 Cut melon / fruit wall with doors 34/36 Dog food 37 Produce floor cases Dairy island 30' Instacrt Naked juice area 30's 2 in defrost at insp Cooler 38		ment Name: er 574 grocery	Physical A N Gol		City/State: Rockwa		ge <u>2</u> of <u>2</u>					
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