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

09		0/2	20	20	Time in: 12:02	Time out: <b>1:49</b>		FS 9							Grocery Risk Category Page 2 of 2
					tion: 1-Routine	2-Follow U		3-Compla		4-I	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCORE
Kro	ge		74	gro	ne: cery and produce		Krog		Name:				1		* Number of Repeat Violations: ✓ Number of Violations COS:   See tran : Follow-un: Yes  11/89/E
Phy N G	olia					AB	est control C complian	200	-	Hoo Na			То	prov	vide No
Mai	rk th	Comp ne app	oliar prop	riate	out = not in conpoints in the OUT box for a	each numbered is	item	Mark		propr	iate b	ox f	or IN	, NC	pplicable COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an in appropriate box for R
Cor	npli	ance	Stat	tus	Prior	nty Items (3	Points	) violations	Kequir	_	<i>med</i> ompli				tive Action not to exceed 3 days
				and Temperature for Food Safety (F = degrees Fahrenheit)				O U T	I N	N O	N A	C O S	Employee Health		
		/			1. Proper cooling time a	nd temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	/				2. Proper Cold Holding See	temperature(41	°F/ 45°F	<u>(</u> )			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy
		/			3. Proper Hot Holding to	emperature(135	5°F)								Preventing Contamination by Hands
	(	~			4. Proper cooking time a	and temperature	2			П	<b>/</b>				14. Hands cleaned and properly washed/ Gloves used properly
		/			5. Proper reheating proce Hours)	edure for hot ho	olding (1	65°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves
		<b>✓</b>			6. Time as a Public Heal	th Control; pro	cedures	& records							Highly Susceptible Populations
					App	proved Source							/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
							d source:	Food in							
3	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Baby forumula										Chemicals				
					8. Food Received at proj At receiving	per temperature	e				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables
•					Protection	from Contami	ination				/				18. Toxic substances properly identified, stored and used Watch storage
	/				9. Food Separated & propreparation, storage, disp			g food							Water/ Plumbing
					10. Food contact surface Sanitized at 200 p			aned and			~			ı	19. Water from approved source; Plumbing installed; proper backflow device  City approved
		~			11. Proper disposition of reconditioned <b>Disca</b>	f returned, previ arded	riously se	erved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch
															Viatori
				α.	Prio	ority Founda	ation It	ems (2 Po				_			rrective Action within 10 days
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Person	nel	ints) vi	iolati O U T		Req N O	n N A	Cor C O S	-
				0		of Knowledge/	/ Person	nel		O U	I	N	N	C 0	rrective Action within 10 days
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Lannie Kiser	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er 574 groceryb	Physical A  N Goli		City/State: Rockwa	II License/Permit # Pag FS 9353	e <u>2</u> of <u>2</u>					
T. (T	·		TEMPERATURE OBSERVA		T. 07 12						
Item/Loc	wend cap	Temp F	Item/Location	Temp F	Item/Location	Temp I					
Juice	weни сар	36/39	Instacart cooler	38	Click list						
N	Melon case	34/35	Freezer	0	Wif	13					
	Salad case	34/36	Hot holding	174	Wic	33					
В	Bagged wall		Floor freezers		Dairy wic	34/36					
3	34/37/41/40		Dog food cooler	32	Dairy island defrost various	3					
Sala	d case bunker	37/40	Dairy wic		Wall / dairy and biscui	t					
	Berry	30's	Wif main	N/a	34/36/38/40						
Kom	bucha end cap	39/40	Could not open doo	r	Egg case	38/43					
	•		SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OBSERVED A	AND					
45/42		or iuico in	and can cooler /								
42/	General cleaning under		•								
42/	Clean under shelving in produce case  Thermo external reading isn't working on produce wall										
32				ing too / s	screws to be stainless when re	nlacing					
02	Cool labeling - on sign			ing 100 / 1	screws to be stailiness when re	piacing					
	Cleaning sprayers wee		ionoi								
	No self service nuts e		 nackaged								
07			e date sept 1, 2020/ and th	ree dente	ed cans nulled						
45	•		are allowing frost to develo		-						
37/45	-			<del>5p 611 1116</del>	20.00						
42/45											
	Crates too be washed										
45			door / door badly damaged	around -	could not open door						
42	<u> </u>		nd floor under shwelves et		•						
45	Clean under pallets in										
44	<u> </u>										
W	Watch floor storage under chemical rack - difficult to clean										
46	Need paper towels in back restroom men's										
42/45	Produce prep area: to	clean ge	nerally! Top to bottom								
W	Watch window cleaner storage on cart										
42/32	Address carts where b	adly pee	ling for produce and clean	others tha	at are badly coated with debris						
	Hot water at hand sink	109 / at	three compartment 111 / si	nk sanitiz	zer 1200 ppm						
	Unsure of veggie wash status										
	Reminder to avoid overfilling dairy island case										
	Using reddy ice										
Covid	Signage / masks/ employees screened / sanitizing surfaces										
Covid	olynage / masks/ emp	noyees S	Sieeneu / Sanilizing Sunace	<i>7</i> 3							
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owne	r					
Inspected (signature)	See abou	utríck	Print:		Samples: Y N # collec	eted					
			·								