

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
- Vomit clean up
- Employee health

Date: 09/10/2020	Time in: 12:02	Time out: 1:49	License/Permit # FS 9353	Est. Type Grocery	Risk Category Med	Page <u>2</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	TOTAL/SCORE
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Establishment Name: Kroger 574 grocery and produce	Contact/Owner Name: Kroger	* Number of Repeat Violations: _____	11/89/B
Physical Address: N Goliad		✓ Number of Violations COS: _____	
Pest control : ABC	Hood Na	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
								✓			
3				✓		Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓								✓		
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓							✓			

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
		✓				✓					
Proper Use of Utensils						1					
W						1					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lannie Kiser	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 574 groceryb	Physical Address: N Goliad	City/State: Rockwall	License/Permit # FS 9353	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Juice wend cap	36/39	Instacart cooler	38	Click list	
Melon case	34/35	Freezer	0	Wif	13
Salad case	34/36	Hot holding	174	Wic	33
Bagged wall		Floor freezers		Dairy wic	34/36
34/37/41/40		Dog food cooler	32	Dairy island defrost various	
Salad case bunker	37/40	Dairy wic		Wall / dairy and biscuit	
Berry	30's	Wif main	N/a	34/36/38/40	
Kombucha end cap	39/40	Could not open door		Egg case	38/43

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:
45/42	General cleaning under juice in end cap cooler /
42/	Clean under shelving in produce case
	Thermo external reading isn't working on produce wall
32	Address any rust on ceiling in produce wet wall and shelving too / screws to be stainless when replacing
	Cool labeling - on signage or sticker
	Cleaning sprayers weekly
	No self service nuts etc all pre packaged
07	Baby formula dates - found one date sept 1, 2020/ and three dented cans pulled
45	Address any freezer doors that are allowing frost to develop on the sales floor - BO1b
37/45	Significant ice / frost build up on fan guards
42/45	General cleaning of floors etc in click list wic
	Crates too be washed as needed fore click list
45	Repair / replace gasket on Wif door / door badly damaged around - could not open door
42	Clean fan guards in dairy wic and floor under shwelves etc
45	Clean under pallets in back area storage
44	Clean around compactor inside and outside
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 generally! Top to bottom
W	Watch window cleaner storage on cart
42/32	Address carts where badly peeling for produce and clean others that are badly coated with debris
	Hot water at hand sink 109 / at three compartment 111 / sink sanitizer 1200 ppm
	Unsure of veggie wash status ...
	Reminder to avoid overfilling dairy island case
	Using reddy ice
Covid	Signage / masks/ employees screened / sanitizing surfaces

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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