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

Date: 03/08/2021	Time in: 10:30	Time out: <b>11:06</b>	FS 9							Est. Type Risk Category Page 1 of 2	_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					_	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCORE	E
Kroger 574 wine / cheese Kroger			ontact/Owner I	Name:						* Number of Repeat Violations: V Number of Violations COS: e tran : Follow-un: Yes  4/96/A	
Physical Address: N Goliad		Pest co Grocery	1		Hoo Na	od				e trap : Follow-up: Yes 4/90/A epceey	
Compliance S Mark the appropriate	points in the OUT box for	each numbered item	Mark		propi	riate t	ox f	or IN	, NO	plicable $COS = corrected on site D, NA, COS$ Mark an $R = repeat violation W- Watch$ in appropriate box for R  ive Action not to exceed 3 days	
O I N N C U N O A O	Time and Temperature for Food Safety				O U	ompli I N	iance N O		C	Employee Health	R
T	(F = degrees Fahrenheit)  1. Proper cooling time and temperature				T	_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding temperature(41°F/ 45°F)									13. Proper use of restriction and exclusion; No discharge from	_
	See  3. Proper Hot Holding temperature(135°F)									eyes, nose, and mouth Screening at arrival	
	4. Proper cooking time							Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating proc Hours)	cedure for hot holding	g (165°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	6. Time as a Public Hea	alth Control; procedu	res & records					Gloves  Highly Susceptible Populations			
		proved Source				/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	7. Food and ice obtained good condition, safe, an destruction									Cheese	
	8. Food Received at pro	oper temperature				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only used	
	Protection from Contamination					<b>'</b>				18. Toxic substances properly identified, stored and used Watch storage in wine area	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing	
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at <b>200</b> ppm/temperature					~				19. Water from approved source; Plumbing installed; proper backflow device  City approved	
	11. Proper disposition or reconditioned Disca	of returned, previouslarded	y served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0 I N N C				ints) vi	О	I	N	N	С		R
U N O A O S	21. Person in charge pre		of knowledge,		U T	N	О	A	o s	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	
	At least 1 on duty 22. Food Handler/ no ur	At least 1 on duty  Maintain Product Temperature					Maintain Product Temperature  28. Proper Date Marking and disposition				
	All employees Safe Water, Recor	rdkeeping and Food	l Package			/				When needed 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	Labeling  23. Hot and Cold Water available; adequate pressure, safe									Digital  Permit Requirement, Prerequisite for Operation	
	See  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					/				30. Food Establishment Permit (Current/ insp sign posted ) To post new	
	Commercial Conformance w 25. Compliance with Va	with Approved Proc								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	HACCP plan; Variance processing methods; ma	obtained for speciali	ized		2					supplied, used To equipped in wine area	
		sumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	26. Posting of Consume foods (Disclosure/Remi Included on labels /	inder/Buffet Plate)/ A sticker on olive ba	Allergen Label ar			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Equipped	
	`	<u> </u>		Action R	О	I	N	N	С		R
U N O A O S	34. No Evidence of Inse	of Food Contaminat			U T	N	0	A	o s	Food Identification 41.Original container labeling (Bulk Food)	
	animals 35. Personal Cleanliness	s/eating, drinking or	tobacco use							Physical Facilities	
<b>V</b>	36. Wiping Cloths; prop Spray bottles U	<u>isèd air dryin</u>	ig		1					42. Non-Food Contact surfaces clean See report	
	37. Environmental conta					•				43. Adequate ventilation and lighting; designated areas used	
	38. Approved thawing method					~				44. Garbage and Refuse properly disposed; facilities maintained     45. Physical facilities installed, maintained, and clean	
	Prope 39. Utensils, equipment	er Use of Utensils	used, stored,		1					See report  46. Toilet Facilities; properly constructed, supplied, and clean	
	dried, & handled/ In us Handle out 40. Single-service & sin	e utensils; properly u	ised			~				See grocery  47. Other Violations	
	and used	isic use articies, proj	porty stored				<b>/</b>			T. Onc. Toladons	

## 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)

Establishment Name: Kroger 574 wine / cheese		Physical A N Goli		City/State:	· —					
Kioge	51 374 WITE / CHEESE	IN GOI	TEMPERATURE OBSERVA		II	1 3 3333				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loc	ation		Temp 1		
Cheese island 36-40		36-40	Murray end cap	30's						
UnderCounter		27/33	Murray wall							
Large back up		36/37	34/36/38/39							
	ese bulk wall	00/07	0 1700700700							
33/34/35/37			Wine chiller are	a 37						
	Olive bar		vviile crimer are	a 57						
N 4 = -		40/40								
	z cheese/ garlic									
Mush	rooms/ garlic olive /		GERNATIONS AND CORRECT		AIG.					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN			THE CONDITIONS OBSI	ERVED AN	<u></u>		
Number	NOTED BELOW: temps in F									
	Hot water - 112 F									
	Sink sanitizer is set up when needed - all chemicals provided / test strips									
	Using yellow digital the	ermos -								
	Sanitizer in spray bott	le 200 pp	m - allowing to air dry							
	First aid kit on site		•							
	Allergens printed out	on labels								
			ck up cooler that have pee	ling paint	and rus	tv in exposed me	etal are	as		
	Non Tcs cheese at roo		<u> </u>	iiig pairit	ana rac	ty in expected me	otal alo	<u>uo</u>		
	Wine area:	m toamo	Whoole and ellege							
	To Followup on glass	washer- r	provided thermo label							
31	Hand sink to be equip									
42	Clean inside cabinets		<del>-</del>							
	Using disposable glas	ses for ta	stings - discarded after sa	mpling in	area by	customer				
	Hand sink available in			1 5						
	Watch dark interiors of cabinets and under counter areas - difficult to see to clean									
42/45										
			tizer in spray bottle and st	oring it ur	nder har	nd sink				
	This area is going to b									
Olive bar			•							
Received	by:		Print:			Title: Person In Charg	ge/ Owner			
(signature)	See abov	/e								
Inspected	l by:		Print:							
(signature)	See abou	itríck	$\mathcal{RS}$			Samples: Y N	# collecte	ed		