r e q Follo	u i wı	гe			of \$50.00 is after 1st		Cit	ty of F	Rocł	Ś		In	sp	oect	tion Report		Vomit cle	olicy/traini an up	ng
	Date: Time in: Time out: License/Pe 03/14/2022 12:15 1:18 FS 95													Fc 1	ood handl	Food managers	Page $\underline{1}$ of	2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							int 4-Investigation			5-CO/Construction 6-Other 7 * Number of Repeat Violations:			TOTAL/SCO	RE				
					ie/ cheese		Kroger	/Owner N	lame:						 ✓ Number of V 			5/95/	Λ
Phy: 1950		l Ado Goliad		ss:		See	t control : grocery			Ho Na	od				se trap : rocery		Follow-up: Yes		A
Morl					Out = not in corpoints in the OUT box for	mpliance $IN = in contract iteration$	ompliance	NO Mark e	= not						$\begin{array}{l} \text{applicable} \mathbf{COS} = \mathbf{co} \\ \mathbf{O}, \mathbf{NA}, \mathbf{COS} \end{array}$		n site $\mathbf{R} =$ repeat v	iolation W- Wat riate box for R	ch
Man		e appr	орг	Tate	•										ctive Action not to ex				_
0	I		N	us C O	Time and Tem	perature for Foo	od Safety		R	C O U		Ν	N	С	l .	F			F
U T	N	0	4	s	(F = de	egrees Fahrenheit				T		0	A	O S			ployee Health	al employees:	_
	1. Proper cooling time and temperature						~		12. Management, food employees and conditional emp knowledge, responsibilities, and reporting					ai emproyees,					
3		2. Proper Cold Holding temperature(41°F/45°F) See pulled two items							/				13. Proper use of re eyes, nose, and mo		and exclusion; No d	ischarge from	T		
0					3. Proper Hot Holding to		F)								Poster to be a		+		
	4. Proper cooking time and temperature						Preventing Contamination by I 14. Hands cleaned and properly washed/ Glov												
	_	V				^	ding (165)	°F in 2								_			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				1, 111 7			15. No bare hand contact with ready to a alternate method properly followed (AI Gloves)											
	•	/			6. Time as a Public Hea Prep only	lth Control; proce	edures &	records			<u> </u>	1	Highly Susceptible Populations					IS	
	_				Approved Source										16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite							<u> </u>	-						
_	_				destruction Comme 8. Food Received at pro						1		[17 Food additives:	approve	d and properly stored	1. Washing Fruits	
L					At Receiving	per temperature					~				& Vegetables Water only	uppiove	a and property stored	i, wushing Plans	
					Protection	from Contamin	ation				~					es proper	ly identified, stored a	and used	1
L			T		9. Food Separated & pro preparation, storage, dis		during fo	bod			<u> </u>	1		-		Wat	ter/ Plumbing		T
					10. Food contact surface Sanitized at 200	es and Returnable		ed and			~				backflow device	proved so	urce; Plumbing insta	lled; proper	T
	•	/			11. Proper disposition or reconditioned Disca	of returned, previo arded	ously serve	ed or			~	,			20. Approved Sewardisposal		ewater Disposal Syst	tem, proper	
	-			~	Prie	ority Foundat	ion Iten	ns (2 Poi		_	_			_	prrective Action with	in 10 da <u>.</u>	ys		<u> </u>
	I N	N I O A	4	C O S	Demonstration	of Knowledge/ I	Personnel	I I	R	O U T	Ν	N O	N A			emperatu	ure Control/ Identif	ication	F
L					21. Person in charge pre and perform duties/ Cer See	tified Food Mana	ger (CFM	l)			~				Maintain Product T	'emperatı		lequate to	
L					22. Food Handler/ no ur See	nauthorized perso	ns/ person	nnel			/				28. Proper Date Ma If holding over	· 24 hr	\$		
					Safe Water, Recor	rdkeeping and Fo Labeling	ood Pack	age		2					Thermal test strips		, accurate, and calibr o test strips for		•
L					23. Hot and Cold Water	r available; adequa	ate pressu	re, safe							Permit Req	luiremen	nt, Prerequisite for	Operation	
L					24. Required records av destruction); Packaged 1		k tags; par	rasite		W					30. Food Establish Need 2022		ermit (Current/insp	sign posted)	Τ
1					Conformance w	vith Approved P	rocedures	s								<u> </u>	uipment, and Vendi	ing	+
		r			25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Specialize obtained for spec	ed Process cialized				~						facilities: Accessible		
					Cons	sumer Advisory					~	1			designed, construct		tact <u>surfaces cleanab</u> used	le, properly	T
L			T		26. Posting of Consume foods (Disclosure/Remi Allergens listed on a	er Advisories; raw inder/Buffet Plate all labels	/ or under)/ Allerger	cooked n Label			~	,			Watch 33. Warewashing F Service sink or curt		installed, maintained g facility provided	d, used/	
					Core Items (1 Poin	nt) Violations R	equire C	orrective								on , Whi	ichever <u>C</u> omes Firs	st	
		N I O A	N 4	C O S	Prevention of	of Food Contami	ination		R	O U T	N	N O	N A			Food	I Identification		1
	/			5	34. No Evidence of Inse animals Whatcha for		, rodent/ot	ther				~			41.Original contain	er labelir	ng (Bulk Food)		Т
L	/				35. Personal Cleanliness		or tobacc	o use								Phys	sical Facilities		T
	/				36. Wiping Cloths; prop Using spray bo	perly used and sto	red				~				42. Non-Food Cont See watch	act surfa	ces clean		T
1					37, Environmental conta						~			F		lation and	d lighting; designated	1 areas used	╈
+			+	\neg	Watch 38. Approved thawing r	method				┢						efuse prop	perly disposed; facili	ties maintained	┢
_ _	_[<u>_ </u> _	_ -							-		-	_	-	45. Physical facilitie	es install	ed, maintained, and	clean	╞
_			T		Prope 39. Utensils, equipment	er Use of Utensils		tored		-	<u>~</u>		_	-			y constructed, suppli		
_					dried, & handled/ In us						~				Equipped	, propert	<u>, con</u> structed, suppli		
					40. Single-service & sin and used	ngle-use articles; p	properly st	tored				~			47. Other Violation	S			Ť

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Donna Shoven	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

-

Establishment Name: Kroger 574 wine/cheese	Physical A 1950	^{ddress:} N Goliad	City/State: Rockwal	l	License/Permit # Page 9359		2 of 2					
Itom/Loooti	Terre F	TEMPERATURE OBSERVA	-	Iter-	ion .		Terr					
Item/Location	Temp F	Item/Location	Temp F	Item/Locat	lon		<u>Temp F</u>					
Floor wall	36/37	Cheese island mai	n 33-40									
End cap of island		Storage wall	36/37									
Ambient temps	34-38	Back up cooler	32-35									
Front temp of two cello cheese	45/47 /48											
Olive bar												
Grape leaves / garlic	39-40											
Mozz/ caprese	40/39											
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: All temps F												
02 / cos End cap of island avo	bs End cap of island avoid over stocking in rear of unit as this in front are slightly higher 45-48 F											
Removed at inspectio	Removed at inspection											
v	Looking at dates daily											
	Hot water -124											
	Sanitizer in spray bottle											
Watch cooler under co		gnt - keeping clean refrigeration but for storag		oontoino								
	used for	reingeration but for storag		containe	15							
Hand sink equipped	Wine bar:											
	ide cabine	ets and difficult to see to cl	ean									
Hot water 124												
Sanitizer in spray bott	les 200 p	pm										
29 Will need test strips for	or Dishma	chine-high temp										
Tested Dishma	Tested Dishmachine and confirmed to be 160 SR at final rinse											
Received by:		Print:		Г	Title: Person In Charge	/ Owner						
(signature) See abo	/e											
Inspected by: (signature) Kelly kirkpo	+ - · - 1.	Print:										
Form EH-06 (Revised 09-2015)	urick	/ KJ			Samples: Y N	# collecte	ed					