Retail Food Establishment Inspection Report First aid kit Allergy policy/training 																
	2nd Followup \$50.00City of RockwallVomit clean upImage: Complexity of RockwallImage: Complexity of Rockwall															
Date: Time in: Time out: License/Pe 09/10/2020 11:18 12:01 9359)	t #				Est. Type Risk Category Page <u>1</u> of <u>2</u>					
Purpose of Inspection: I-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name:							e:	* Number				S-CO/Construction G-Other TOTAL/SCOR Number of Repeat Violations: Number of Violations COS:	E			
Kroger 574 winter/ cheese Kroger Physical Address: Pest control :							✓ Number of Violations COS: Hood Grease trap : Follow-up: Yes					e trap : Follow-up: Yes Z 3/97/A	۱.			
	Šolia	d			Store tatus: Out = not in compliance IN = in compliance N	$\Omega = n$	Ν	March	N	St	tore	$No \square$ $No \square$ $R = repeat violation W- Watch$				
M					points in the OUT box for each numbered item Mark	🗸 ir	n app	propriate	box f	for I	N, NO	D , NA , COS Mark an $$ in appropriate box for R				
Priority Items (3 Points) violations . Compliance Status 0 1 N N C						s Keq	lune	-	mpliance Status							
U T	N O A O S Inne and remperature for Food Safety (F = degrees Fahrenheit)					U N T		A		Employee Health	R					
		1. Proper cooling time and temperature						~	•			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 eyes, nose, and mouth Posting					
		3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands				
		~			4. Proper cooking time and temperature			~		_		14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) No handling at insp				
		/			6. Time as a Public Health Control; procedures & records Prep							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source			~	•			Pasteurized eggs used when required	_			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction USDA									Chemicals					
	~				8. Food Received at proper temperature At receiving				•			17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination						3			\vdash	18. Toxic substances properly identified, stored and used					
	./				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing				
				 		\parallel		\vdash				19. Water from approved source; Plumbing installed; proper				
	~				Sanitized at <u>300-4</u> ppm/temperature 400							backflow device City approved				
		~			11. Proper disposition of returned, previously served or reconditioned Discarded				•			20. Approved Sewage/Wastewater Disposal System, proper disposal				
	I	N	N	C	Priority Foundation Items (2 Po	oints)) via	olations	s Req	uir N	e Cor	rrective Action within 10 days	R			
U T	N	N O	A	C O S	Demonstration of Knowledge/Personnel			U N T		A	o s	Food Temperature Control/ Identification	K			
	~				 Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 10 			~	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
╞──	22. Food Handler/ no unauthorized persons/ r		22. Food Handler/ no unauthorized persons/ personnel All to be within 60 days			~	•			28. Proper Date Marking and disposition Yes						
					Safe Water, Recordkeeping and Food Package Labeling				•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	~				23. Hot and Cold Water available; adequate pressure, safe See attached					Permit Requirement, Prerequisite for Operation						
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			~	'			30. Food Establishment Permit (Current/ insp sign posted) Posted				
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions No special processes				•			supplied, used Equipped	_			
					Consumer Advisory			~	•		$\left[\right]$	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	_			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On commercial package or Kroger label				•			Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0		N	N	C	Core Items (1 Point) Violations Require Corrective		ion i					ys or Next Inspection , Whichever Comes First	D			
U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O I U N T	N O	N A	C O S	Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/other animals				~			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use						_	Physical Facilities 42. Non-Food Contact surfaces clean				
	~	_			36. Wiping Cloths; properly used and stored Using spray bottles 37. Environmental contamination			~	,		H	Watch 43. Adequate ventilation and lighting; designated areas used				
		/			38. Approved thawing method				,		\square	44. Garbage and Refuse properly disposed; facilities maintained				
		V							,	-	H	45. Physical facilities installed, maintained, and clean				
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,						H	Watch 46. Toilet Facilities; properly constructed, supplied, and clean				
	~			 	dried, & handled/ In use utensils; properly used Watch storage 40. Single-service & single-use articles; properly stored			~				47. Other Violations				
	~				40. Single-service & single-use articles; properly stored and used				~			47. Other violations				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Shelbie Woodward	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Kroger 574 wine and cheese	Physical A N Goli		City/State: Rockwal	I	License/Permit # Page 2 Fs 9359		_ of <u>2</u> _				
	TEMPERATURE OBSERVA										
Item/Location	<u>Temp F</u>	Item/Location	Temp F	Item/Locati	on	<u>_</u>	Temp F				
Olive end cap	39/41		38								
Meat wall cheese	34/37/40	Under back counter cas	e								
Olive bar		37/40									
Grape leaves	40	Under counter 3 doc	r N/a								
Mozz	43	Three door	35								
Cheese case											
39/40/41											
Técura		SERVATIONS AND CORRECT				1					
Item AN INSPECTION OF YOUR ES Number NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO TH	E CONDITIONS OBS	ERVED AND	<mark>)</mark>				
	Hot water at three compartment 118 / at hand sink 101										
18 Watch storage of hand											
	Sanitizer in three comp sink -not filled										
	Sanitizer in spray bottle 300-400 ppm - listing up to 400 ppm										
	Wine tasting area - not used as being used for extra storage										
	Dishmachine at -160 - strip and tape on metal pan in unit -										
	Hand sink in the wine area not accessible - filled with canned drinks Checking dates daily for expiration										
		•									
Received by:		Print:			Title: Person In Char	ge/ Owner					
(signature) See abov Inspected by: (signature) Kelly Kirkpo	/e					-					
Inspected by: (signature) 77 77 77 77		Print:									
Kelly Kirkpa	<u>itríck</u>	VRS			Samples: Y N	# collected					