Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/17/2023				Time out: 11:0	0	License/Po	494						Est. Type Risk Category Page 1 of 2					
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N										4-	Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	Æ		
Kroger SW 575 Cheese Physical Address: Pest control:								Но	od		G	rease	e trap: Follow-up: Yes V	18/82/B				
2935 Ridge Rd Rockwall, TX w/grocery insp								100) = not	n/a w/grocer				gro	cery insp N₀ □			
Compliance Status: Out = not in compliance Mo = not observed NA = not applicable COS = corrected on site R = repeat violation W-Wated Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Wated Mark '' a checkmark 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												11						
Co	Compliance Status							R	C	Compliance Status			we Action not to exceed 3 tays	R				
U T	N		A	o s	(F = degrees Fahrenheit)					U T	U N O A O S		О	1 4				
	~				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			
			,		3. Proper Hot Holding temperature(135°F)													
			/		4. Proper cooking time a	_				3					Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
			-		5. Proper reheating proc	cedure for ho	ot holding (10	65°F in 2		3					GIOVES USEC 15. No bare hand contact with ready to eat foods or approved			
		٠	1		Hours)	Id. Communication		0			•				alternate method properly followed (APPROVED Y. N.)			
	~				6. Time as a Public Hea	uth Control;	procedures	& records							Highly Susceptible Populations			
					Арр	proved Sou	rce				~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	_				7. Food and ice obtained good condition, safe, an										Chemicals			
					destruction													
	V			8. Food Received at proper temperature						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
			Protection from Contamination					~				18. Toxic substances properly identified, stored and used						
	/				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing			
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature					_			ı	19. Water from approved source; Plumbing installed; proper backflow device				
Ĕ					11. Proper disposition o			rved or							20. Approved Sewage/Wastewater Disposal System, proper			
	•				reconditioned		` •				~				disposal			
0	Priority Foundation Items (2 Points N N C			ints) v	О	I	N	N	С	·	R							
U T	N	0 .	A	o s	Demonstration		dge/ Personi	nel		U T		О	A	O S	Food Temperature Control/ Identification			
					21 Person in charge pre	esent demo	nstration of k	cnowledge										
	~				21. Person in charge pro and perform duties/ Cer 9	rtified Food	Manager/ Po	osted			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	レ				and perform duties/ Cer	rtified Food	Manager/ Po	osted		W					Maintain Product Temperature 28. Proper Date Marking and disposition			
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Received by: (signature) Exic Drake	Print: Eric Drake	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	er SW 575 Cheese	Physical Act 2935	^{ddress:} Ridge Rd	City/State: Rockwa	all, TX	FS-9494	Page _	2 of 2
			TEMPERATURE OBSE	RVATIONS	·			
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F
Murra	y's meat display	37						
cut o	cheese display	28-38						
Murray	olive bar/stuffed olives	41						
	olives	41						
Murray	packaged olive display	31						
packa	ged cheese display	25-28						
	WIC	28						
		OB	SERVATIONS AND CORR	ECTIVE ACTIO	NS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR A	TTENTION IS DIRE	ECTED TO TH	IE CONDITIONS OBSE	RVED AN	D
14/31/23	Hand sink 84F. Ne	eds to 1	00F					
33/23	3 comp sink 79F. N	leeds to	be 110F					
	Deli, bakery, and S	ushi no	hot water as well					
	No food prep or wa	arewash	ing until hot water is	s restored				
32	Need new wrapping	g mat for	cheese/frayed. Se	e pic for ref	erence			
10	Need sanitizer spra	y bottle.	To have one in ch	eese area to	oday.			
W	Cheese cut, sold and date	ted accord	ing to Murray's document	ted guidelines/p	per cheese	different dates ar	nd times	
29	Need test trips and	metal st	em thermo					
45	To clean floors und							
42	Some cleaning nee			me minor fo	od debr	ris		
	Plumber was called							
	at 3:15 hot water w							
Received			Print:			Title: Person In Charg	e/ Owner	
(signature)	Eric Drake		Eric D)rake		Manage	r_	
Inspected (signature)	Eric Drake Iby: Chvisty Cov	ten 1	Print: Christy	Cortez,	RS			
	2. 4. 000y COT	g, 1	3 Jinioty			Samples: Y N	# collected	1