

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

|                           |                         |                          |   |           |               |                           |
|---------------------------|-------------------------|--------------------------|---|-----------|---------------|---------------------------|
| Date:<br><b>2/26/2024</b> | Time in:<br><b>9:30</b> | Time out:<br><b>3:30</b> | License/Permit #<br><b>need current/to post</b> | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|---------------------------|-------------------------|--------------------------|---|-----------|---------------|---------------------------|

|  |  |  |   |      |   |  |   |
|--|--|--|---|------|---|--|---|
| <b>Purpose of Inspection:</b> <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 |  |  |   |      |   |  | <b>TOTAL/SCORE</b>  |
| Establishment Name:<br><b>Kroger #575 Cheese</b>   |  |  | Contact/Owner Name:                         |      | * Number of Repeat Violations: _____<br>✓ Number of Violations COS: _____ |  | <b>10/90/A</b>  |
| Physical Address:<br><b>2935 Ridge Rockwall, TX</b>  |  |  | Pest control :<br>Ecolab/ monthly 2/23/2024 | Hood | Grease trap :<br><b>LES/2-2024</b>  |  | Follow-up: Yes <input checked="" type="checkbox"/><br>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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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 |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit)                       |    |    |    |     |   | <b>Employee Health</b>                   |    |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
| 3   |    |    |    |     |   |  | ✓  |    |    |     |   |
|   |    | ✓  |    |     |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |   |
|   |    | ✓  |    |     |   | 3  |    |    |    |     |   |
|   |    | ✓  |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |   |
| <b>Approved Source</b>  |    |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Chemicals</b>                         |    |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
| <b>Protection from Contamination</b>  |    |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Water/ Plumbing</b>                   |    |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |  | ✓  |    |    |     |   |

| 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 |
| <b>Demonstration of Knowledge/ Personnel</b>   |    |    |    |     |   | <b>Food Temperature Control/ Identification</b>       |    |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   |   | ✓  |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b>                               |    |    |    |     |   |   | ✓  |    |    |     |   |
|  | ✓  |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |   |
|  | ✓  |    |    |     |   | W   |    |    |    |     |   |
| <b>Conformance with Approved Procedures</b>  |    |    |    |     |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |   |
|  | ✓  |    |    |     |   | 2   |    |    |    |     |   |
| <b>Consumer Advisory</b>   |    |    |    |     |   | 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 |
| <b>Prevention of Food Contamination</b>   |    |    |    |     |   | <b>Food Identification</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Physical Facilities</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
| <b>Proper Use of Utensils</b>   |    |    |    |     |   |                            | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |
|   | ✓  |    |    |     |   |                            | ✓  |    |    |     |   |

