Retail Food Establishment Inspection Report Comparison of the c												policy ean up							
Date: Time in: Time out: License/Po								re	<u>n</u>	1/1	<u> </u>	n		Est. Type	Risk Category	Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							_			Inve			<u> </u>	5-CO/Constr	uction	6-Other	TOTAL/SCORE		
Establishment Name: Contact/Owner N Kroger #575 Cheese							Name	e:						* Number of 1 ✓ Number of			40/00/4		
Physical Address: 2935 Ridge Rockwall, TX Pest control: Ecolab/ monthly 2/23/20							2024]	Нос	od		G	reas	e trap : 2-2024		Follow-up: Yes	10/90/A		
		Com	plia	nce S	Status: Out = not in co	mpliance IN =	in complia	nce N	$\mathbf{O} = \mathbf{n}$					1 = n	ot ap	oplicable COS = 6	corrected or	$\mathbf{R} = \text{repeat vi}$	olation W- Watch
M	ark t	ne ap	prop	riate	points in the OUT box for Prio											ox for IN, NO, NA, C tive Action not to e		ark an 🗙 in appropria ays	te box for R
O U	Compliance Status O I N N C Time and Temperature for Food Safety U N O A O							R		Compliance Status						alovao Haalth	R		
T	-14	Ü	А	A 0 (F = degrees Fahrenheit) 1. Proper cooling time and temperature							T	14	U	А	S	12. Management,		oyees and conditiona	l employees;
	~								-		~				knowledge, responsibilities, and reporting				
3		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)								Preventing Contamination by Hands					nds				
	4. Proper cooking time and temperature								3					14. Hands cleane	d and prop	erly washed/ Gloves	used properly		
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							-		~						th ready to eat foods llowed (APPROVEI	* *	
	~		6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations						s		
								-	16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required										
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						-						Chemicals					
	~				8. Food Received at proper temperature							~				17. Food additives & Vegetables	; Washing Fruits		
	Protection from Contamination							F		~				18. Toxic substan	18. Toxic substances properly identified, stored and used				
	~	9. Food Separated & protected, prevented during food					ı	-	Water/ Plumbing										
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature							~				19. Water from ap backflow device	proved sou	arce; Plumbing instal	led; proper
	~				11. Proper disposition of returned, previously served or reconditioned					-		~				20. Approved Sev disposal	wage/Waste	ewater Disposal Syste	em, proper
Priority Foundation Items (2 Poi							ints)	s) violations Require Corrective Action within 10 days					R						
U T	N	0	A	o s	Demonstration 21 Demonstration						U T	N	0	A	o s	Food 7	Гетрегаtu	re Control/ Identifi	
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted						27. Proper cooling method used; Equipment Ade Maintain Product Temperature				equate to				
	22. Food Handler/ no unauthorized persons/ personnel						-		~				28. Proper Date M	larking and	l disposition				
Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Ch Thermal test strips digital					ted; Chemical/						
	23. Hot and Cold Water available; adequate pressure, safe													_	t, Prerequisite for C	_			
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						W					need curre		rmit (Current/insp r	eport sign posted)
					Conformance v											Ut	ensils, Equ	nipment, and Vendi	0
	~				25. Compliance with Vi HACCP plan; Variance processing methods; ma	e obtained for	specialized				2					supplied, used	awasning i	actifices: Accessible	and property
					Cons	sumer Adviso	ory				2					32. Food and Non designed, construc		tact surfaces cleanablesed	e, properly
	~				26. Posting of Consume foods (Disclosure/Remi							~				33. Warewashing Service sink or cu		installed, maintained g facility provided	, used/
О	I	N	N	C	Core Items (1 Poin		•		Acti	on I	Not O	I	N	N	С	ys or Next Inspect			! R
U T	N	0	A	o s		of Food Cont					U T	N	0	A	o s	41.Original contai		Identification	
	′				34. No Evidence of Inse animals 35. Personal Cleanlines							~				41.Original contai			
	V				Personal Cleanliness/eating, drinking or tobacco use Wiping Cloths; properly used and stored						Physical Facilities 42. Non-Food Contact surfaces clean								
	'				37. Environmental cont							٧ ٧						lighting; designated	areas used
	V				38. Approved thawing 1				+			ر د				_		perly disposed; facilit	
		Proper Use of Utensils								~				_		ed, maintained, and c			
					39. Utensils, equipment	t, & linens; pr	operly use					-				46. Toilet Facilitie	es; properly	y constructed, supplie	ed, and clean
	ر د				dried, & handled/ In us 40. Single-service & sin and used							ر د				47. Other Violatio	ons		
1					and used											1			

First aid kit

1st followup is free. Any additional followup will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Cristina Hernandez	Print: Cristina Hernandez	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	U T \/	License/Permit #	Page <u>2</u> of <u>2</u>						
Kroge	er #575 Cheese	2935	•	Rockwa	II, IX	need current/to post							
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA' Item/Location	Temp F	Item/Loca	tion	Temp						
chees	e display	28-40	kiosk/cheese balls	36									
salan	ni end cap ambient	33	WIC ambient	36									
under	counter cooler ambient	38											
Murra	y's cold wall ambient	33-36											
Murray	y's olive bar/mushrooms	41											
	garlic	41											
0	nion relish	41											
Murra	y's packaged olive wall	37											
Item	AN INSPECTION OF YOUR PO		SERVATIONS AND CORRECTI			HE CONDITIONS OBSERV	ED AND						
Number	NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN'										
	14 No hot water at hand sink/needs to be repaired/ minimum 100F/will use deli hand sink												
2	<u> </u>												
	Cheese stacked too high and temps 46-49/will be moved today to WIC												
	Cheddar and flavored cheese packed very tightly not allowing for proper air flow												
32	11 7 0												
	Digital thermo and test strips on site												
	3 comp sink 120F												
	Sani spray bottle at 200ppm quats												
	Cheeses once cut, wrapped for individual sale following Murray's guidelines for number of days to discard												
	Different cheeses are dated and expire per above mentioned guidelines												
D			l n : :		1	man p	0						
Received (signature)	Cristina Hernand	dez	Cristina H	ernand	dez	Title: Person In Charge/ Manager	Owner						
Inspected (signature)		ton 1	RS Christy Co	ortez									
	Crur Uscy COV	very, I	Co Childry C	$C_1 \cup C_2$		Samples: Y N #	collected						