							il Fo			m	ent	In	spo	ecti			policy		
	<sup>ite:</sup>	5/2	202	24	Time in: <b>9:30</b>	Time out: <b>3:30</b>		License/P		3					Est. Type	Risk Category	Page <u>1</u> of _	2	
Pı	rpo	se of	f Ins	spec	tion: 🖌 1-Routine	2-Follow U		3-Compla	int	_	Inve	stig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE	
Establishment Name: Contact/Owner Name: Kroger #575 DAE & JI Corp								Name:						* Number of Repeat Violations:     ✓ Number of Violations COS: 2/0					
Physical Address: Pest control : 2935 Ridge Rockwall, TX Ecolab/2-23-2024									Ļ	Ho n/a			G LE	reas	e trap : 2000gal/2-8-2024	Follow-up: Yes No 🖌	3/97//	4	
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NO =									0 = not							site $\mathbf{R} =$ repeat vi ark an $\mathbf{X}$ in appropria		ch	
					•					re In	nmea	liate	Cor	rrect	tive Action not to exceed 3 de				
	mph I N	ance N O	Stat N A	C C O		nperature for F		°ety	R	Compliance Status           R         O         I         N         N         C           U         N         O         A         O         Employee Health						blovee Health		R	
Т				S	(F = d) 1. Proper cooling time a	legrees Fahrenhe and temperature	.()			Т				S	12. Management, food emplo		l employees;		
	~				2. Proper Cold Holding	$\tau$ temperature(41)	F/ 45°F	-) -)			~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
	~				2. Propor Cold Holding	s temperature ( 11	17 13 1	.)			~				eyes, nose, and mouth				
		~			3. Proper Hot Holding	temperature(135	Ϋ́F)								Preventing Contamination by Hands				
		~			4. Proper cooking time	,				Image: Provide state of the state									
		~			5. Proper reheating pro- Hours)	cedure for hot ho	lding (1	165°F in 2			~				15. No bare hand contact with alternate method properly for				
	~				6. Time as a Public Hea	alth Control; prod	edures	& records			1				Highly Sus	ceptible Populations	s		
Approved Source							~				<ol> <li>Pasteurized foods used; p Pasteurized eggs used when</li> </ol>	ffered							
		Т			7. Food and ice obtaine														
	good condition, safe, and unadulterated; parasite destruction Dr Fish/Restaurant Depot							Chemicals											
	~				8. Food Received at pro	oper temperature					~				17. Food additives; approved & Vegetables	and properly stored	; Washing Fruits		
	Check at receipt								· ·				Water only 18. Toxic substances properl	y identified, stored a	nd used				
	Protection from Contamination           9. Food Separated & protected, prevented during food								•										
	~				preparation, storage, dis			dd			1	1			Wat 19. Water from approved sou	er/ Plumbing	1. 4		
	~				Sanitized at <u>200</u>			caneu anu			~				backflow device	nce, r lunionig instal	ieu, proper		
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>						~				20. Approved Sewage/Waste disposal	water Disposal Syste	em, proper		
0	I	N	N	С					nts) v	0	Ι	Ν	Ν	С	rrective Action within 10 day			R	
U T	N	0	A	0 S	21. Person in charge pr	n of Knowledge/				U T	N	0	A	O S	-	re Control/ Identifi			
	~				and perform duties/ Cer	ertified Food Mar	ager/ P	osted			~				27. Proper cooling method u Maintain Product Temperatu	re	equate to		
	~				22. Food Handler/ no u 1	inauthorized pers	ons/ per	rsonnel			~				28. Proper Date Marking and				
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, Thermal test strips <b>digital</b>	accurate, and calibra	ited; Chemical/						
	~				23. Hot and Cold Water	er available; adeq	late pre	essure, safe							Permit Requiremen	t, Prerequisite for (	Operation		
	~				24. Required records av destruction); Packaged		ck tags;	parasite			~				30. Food Establishment Pe	rmit (Current/insp r	eport sign posted)		
				_	Conformance v	with Approved	Procedu	ures			<u> </u>				12/31/2024 Utensils, Equ	ipment, and Vendi	ng		
	~				25. Compliance with V HACCP plan; Variance processing methods; ma	e obtained for spe	cialized				~				31. Adequate handwashing f supplied, used	acilities: Accessible :	and properly		
					Con	sumer Advisory				2					32. Food and Non-food Cont designed, constructed, and us		e, properly		
	~				26. Posting of Consume foods (Disclosure/Rem posted and on p	inder/Buffet Plat					~				33. Warewashing Facilities; Service sink or curb cleaning		, used/		
0	T	N	N	С	· ·	<u> </u>	Requir	e Corrective	Action	Not 0		XCee N		0 Da C	ys or Next Inspection , Whit	chever Comes First	t	R	
U T	I N	0	A	o s		of Food Contan			, N	U T		0	A	o s		Identification		K	
	~				34. No Evidence of Inst animals		<u></u>				~				41.Original container labelin	g (Bulk Food)			
	~				<ul><li>35. Personal Cleanlines</li><li>36. Wiping Cloths; pro</li></ul>		-	acco use	$\left  - \right $						Phys 42. Non-Food Contact surfac	es clean			
┝	<ul> <li></li> <li></li> </ul>				37. Environmental cont				$\left  - \right $	1	~				43. Adequate ventilation and		areas used	-	
╞	~ ~				38. Approved thawing	method			$\left  - \right $	-	v v				44. Garbage and Refuse prop	0 0 0			
┝	*				Prop					-				_	45. Physical facilities installe	ed, maintained, and c	1		
						er Use of Utensi	s				~				· · · · · · · · · · · · · · · · · · ·	· · · ·	lean		
					39. Utensils, equipment		erly use								46. Toilet Facilities; properly	constructed, supplie		-	
	~				-	it, & linens; prope se utensils; prope	erly use rly used	ł			<i>v</i> <i>v</i>				-	constructed, supplie			

Г

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

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger #575 DAE & JI Corp	Physical A 2935	Ridge	City/State: Rockwa	all, TX	License/Permit # FS-8038	Page <u>2</u> of <u>2</u>			
Item/Location	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	tion	Temp F			
cold wells/crab	41		Temp P		1011				
under counter cooler/shrimp	39								
spicy tuna	41								
salmon	39								
under counter reach in/crab	38								
WIF ambient	-6								
sushi display case	34-39								
WIC ambient	35								
Itom		SERVATIONS AND CORRECT							
Number NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEI	NTION IS DIRE	CTED TO TH	IE CONDITIONS OBSE	RVED AND			
Hand sink 100+F ed									
pH meter, solutions pH 3.9 to 4.0/currer		cords on site							
Dr Fish/current lette		asite destruction							
Gloves used for all									
		olers and around gask	ets						
	-	•		6					
•	1 hour sushi samples then discarded/served by employees covered sample tray								
42 To clean shelving ir	To clean shelving in back used for storage								
	Astaxanthin listed correctly on sushi labels on packages								
32 Watch cutting board	ds/clean	where discolored							
3 comp sink 117F									
Sani sink setup to 2		•							
	Sani spray bottle setup to 200ppm quats Saran on sushi rollers changed at least 4 hours								
		aw and cooked items a	and /or he	tween (	luty stations				
Received by: (signature) Cristina Hernand	dez	Cristina H	lernan	dez	Title: Person In Charge				
Inspected by: (signature) Christy Cor		RS Christy C	Cortez,		Samples: Y N	# collected			
					·				