

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 02/23/2022	Time in: 10:06	Time out: 3:14	License/Permit # FS 8032	Food handlers All	Food Managers 4	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Kroger 575 Deli	Contact/Owner Name: Kroger	* Number of Repeat Violations: _____	10/90/A
Physical Address: Ridge road		✓ Number of Violations COS: _____	
Pest control : See grocery	Hood 12/21	Grease trap : See grocery	Follow-up: Yes <input checked="" type="checkbox"/> 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 ✓ 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Blast chiller						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 To post at hand sinks					
3				✓		Preventing Contamination by Hands					
	✓						✓				
3. Proper Hot Holding temperature(135°F) Rotisserie - monitor						14. Hands cleaned and properly washed/ Gloves used properly					
	✓							✓			
4. Proper cooking time and temperature Log / thermo digital						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
	✓					Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) Confirmed see attached							✓		✓		
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records Prep only / not officially						Chemicals					
Approved Source							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓				
	✓					18. Toxic substances properly identified, stored and used Watch					
8. Food Received at proper temperature Receiving						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Chicken separated							✓				
W						20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							✓				
		✓									
11. Proper disposition of returned, previously served or reconditioned											

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition 6 days out					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Labels printed						30. Food Establishment Permit (Current/ insp sign posted) To post 2022					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						2					
	✓					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/Buffer Plate)/ Allergen Label On labels /						W	✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Watch flow with clean next to mop sink					

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
Prevention of Food Contamination						Food Identification					
1								✓			
34. No Evidence of Insect contamination, rodent/other animals Flies observed						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						1					
	✓					42. Non-Food Contact surfaces clean See					
		✓					✓				
36. Wiping Cloths; properly used and stored Not using / using spray bottles						43. Adequate ventilation and lighting; designated areas used					
			✓				✓				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					1					
38. Approved thawing method Pull thaw						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils							✓				
1						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See								✓			
1						47. Other Violations					
40. Single-service & single-use articles; properly stored and used See											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Josh Hayes	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 575 deli	Physical Address: Ridge	City/State: Rockwall	License/Permit # FS 8032	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Chef mobile	40.4	Cheese bunker		Wic	.8
Deli wall		38/39/41/38/41		Blast chiller	38
34-41		Grab n go		Three door unit	38
Soup mobile	34/39	Ambients	30's	Meat / cheeseBH case	
Rotisserie		Cold to go		34/35/38	
119-126 ALL		34/38/39		Hot holding line	
Ambient surfaces		Wic chicken	40	Chicken	165/188
112-188		34/35/37		Wings	128/154

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Checking dates daily when stocking etc
42	Scrub shelving in customer cases where needed and address peeling paint
03 /cos	Removed all rotisserie chickens as they were not holding temps
	To address temps and bulbs in rotisserie unit before using again
32	To address peeling shelving in cheese bunker where needed
	Fresh sliced meats in grab n go cases today
	Reheated chickens - confirmed 178-189 temps
32	Address rusty shelving in wic and watch Wif
45	Minor cleaning under shelving etc
42/45	GeneralDetailed cleaning under behind and around all equipment and inside cabinets and shelving itself etc
	Breeding changed after every 2 fry's
40	Avoid reuse of card board boxes for non original to go containers
	Also watch foil containers and reuse
45	To Clean floors and walls around cooking equipment
	Not using drawer units
W	Watch for dented cans of peppers - pulled / already in back storage
W	Watch chemical cart placement and careless storage of spray bottles
39	Reminder hose to mop sink is over clean dish side of three comp
W	Repair leak at three comp faucet - difficult to turn off
	Sink sanitizer 200 ppm
	Provided thermo label for Dishmachine -confirmed 160 SR
39	Need to store pans clean - to Greasy to put sticker
	Dates on meats 6 days exp for Sliced
	Slicers w r s every 4 hrs or less
	Meat at room temp after slicing 40 F
	Using tphc for all hot holding items - logs and procedures

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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