Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			ر		Time in:	Time out:		License/Permit #							Est. Type Risk Category Page 1 of 2	
8/5/2020								FS-8038 3-Complaint 4-Investigation								
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na Kroger #575 - DAE & JI Corp								4-	-ınve	saga	auor	1	S-CO/Construction			
Physical Address: 2935 Ridge Road Rockwall, TX Pest control: w/main insp							Hood Grease tr					e trap: Follow-up: Yes 5/95/A	١			
Di - in li										4 = n	ot ap	pplicable COS = corrected on site R = repeat violation W- Watch	L			
		•		,	•					ire In	nmec	liate	Cor	rect	tive Action not to exceed 3 days	
O U	Compliance Status I N N C Time and Temperature for Food Safety C C C C C C C C C						R	U	J N O A O		C	Employee Health				
Т	V			S	1. Proper cooling time a	grees Fahrenhe nd temperature				Т	_			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding							13. Proper use of restriction and exclusion; No discharge from				
	~							~				eyes, nose, and mouth				
			•		3. Proper Hot Holding to							Preventing Contamination by Hands				
			~		Proper cooking time a Proper reheating process.			55°F in 2			~				14. Hands cleaned and properly washed/ Gloves used properly gloves used 15. No bare hand contact with ready to eat foods or approved	
			•		Hours)	edure for flot flot	olullig (1)	55 T III 2			~				alternate method properly followed (APPROVED Y N.)	
	~				6. Time as a Public Heal	th Control; pro	cedures	& records							Highly Susceptible Populations	
					Арр	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO eggs	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite												Chemicals			
					destruction Dr. Fis						T					
	~				8. Food Received at proj	per temperature	2				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	from Contami	ination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propreparation, storage, disp			food							Water/ Plumbing	
	~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device	
				11. Proper disposition of returned, previously served or											20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned						_				disposal	
						witz L'aunda	stion Ite	ma (2 Da	intal .	i a Las		Dag		Car	masting Astica within 10 days	
O U	I N	N O	N A	C O	Demonstration			•	ints) 1	O U	I N	Req N O	N A	C O	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A			City/State:		License/Permit #	Page <u>2</u> of 2	2				
Kroge	r #575 - DAE & JI Corp	Ridge	Road		Rockwa								
Item/Loc	ration	Temp F	TEMPERATION Item/Location	URE OBSERVAT	Temp F	Item/Loca	tion	Tem	рF				
display case ambient		42-45			· · ·				r				
	ni cold wells/crab	41											
	er counter cooler	41											
		27/40											
	una/shrimp	37/40											
	/IF ambient	7.3											
	/IC ambient	28											
under	counter 2 door cooler/crab	35											
		OP	CEDVATIONS AT	ND CODDECTI	VE ACTIO	NIC							
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	NOTED BELOW.												
	Hand sink 100+												
	3 comp sink 110+												
	3 comp sink setup. Sani sink 200 ppm quats												
W	Sani spray 200 ppm quats. Display case probably on defrost as ambient temps are slightly elevated, will followup on cold holding temps.												
l vv	Display case probably on defrost as ambient temps are slightly elevated. will followup on cold holding temps												
	No sampling presently due to Corona												
	Gloves used for all prep. Changing Saran on bamboo rollers at least every 4 hours												
0.4		n bamboo	o rollers at le	east every 4	nours								
34	Flies												
32	Sand/bleach cutting												
20		· · · · · · · ·	shi rolls, placing them on cart in WIF to cool to 41 then placed in display case. ensils in standing water. Store dry and wash, rinse, sanitize at least every 4 hours.										
39	· · ·					nse, sanit	ize at least every	4 nours.					
45	Clean walls under s				S								
45	Clean under equipr	ment, co	oolers, food	debris									
	Covid-19 Response												
	Masks and gloves y Sanitizing contact s												
		ee health	e health. Following Kroger corporate policies.										
Received (signature)	•		Print:	ichael (O'Bri	en	Title: Person In Charge/ Owner Manager						
Inspected (signature)		anto	Print:	hristy	_								
	Croi vacy C		σ $oldsymbol{\circ}$	riiioty			Samples: Y N	# collected					