Retail Food Establishment Inspection Report          Image: Constraint of the second stable stablishment Inspection Report       Image: Constraint of the second stable																			
Date:         Time in:         Time out:         License/P           8/18/2023         8:30         9:45         FS-8							ermit # 034/to post					t	Est. Type Risk Category	Page <u>1</u> of <u>2</u>					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						int						5-CO/Construction 6-Other	TOTAL/SCORE						
Establishment Name: Contact/Owner N Kroger SW 575 Grocery							Jame:					* Number of Repeat Violations:      ✓ Number of Violations COS:							
Physical Address: Pest control : 2935 Ridge Rd Rockwall, TX Ecolab/7-28-2023						3	Hood Grease trap : mgmt to email						10/90/A						
Compliance Status: Out = not in compliance IN = in compliance NO							$\mathbf{O} = \mathbf{nor}$				<b>A</b> = n	not ap	pplicable $COS = corrected on site R = repeat view for IN, NO, NA, COS Mark an \times in appropria$						
					•					ire In	nme	diate	Cor	rrect	tive Action not to exceed 3 days				
Co O U	I     N     N     C       N     O     A     O   Time and Temperature for Food Safety					R		I	Ν	0 A 0		Employee Health							
Т				S						Т				S	12. Management, food employees and conditiona knowledge, responsibilities, and reporting	l employees;			
	~				2 Dropper Cold Halding temperature (4102/4502)						~			acharga from					
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No diseves, nose, and mouth	scharge nom			
		~			3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Ha	nds			
		•         4. Proper cooking time and temperature							aloves worn in produce					14. Hands cleaned and properly washed/ Gloves gloves worn in produce					
		~			5. Proper reheating proc Hours)	cedure for hot ho	olding (1	65°F in 2			~				15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVEI				
	~				6. Time as a Public Hea	alth Control; pro	cedures	& records			<u>I</u>	<u> </u>		<u> </u>	Highly Susceptible Populations	5			
					An	proved Source					r	ffered							
		- 1			7. Food and ice obtained		source;	Food in			<u> </u>				Pasteurized eggs used when required				
	~			good condition, safe, and unadulterated; parasite destruction						Chemicals									
	~	8. Food Received at proper temperature							✓ & Vegetables				17. Food additives; approved and properly stored: & Vegetables Produce Maxx	properly stored; Washing Fruits					
	Protection from Contamination							~				18. Toxic substances properly identified, stored and used							
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				g food							Water/ Plumbing						
3					10. Food contact surface Sanitized at <u>200</u>	Food contact surfaces and Returnables ; Cleaned and itized at <u>200</u> ppm/temperature				✔         19. Water from approved source; Plumbing instruction           ▶         backflow device				19. Water from approved source; Plumbing instal backflow device	led; proper				
	2		11. Proper disposition of returned, previously served or reconditioned						~				20. Approved Sewage/Wastewater Disposal Syste disposal	em, proper					
	Priority Foundation Items (2 Pc				ems (2 Po														
O U T	I N	N O	N A	C O S	Demonstration	Demonstration of Knowledge/ Personnel		nel	R	O U T	U N O		N A	C O S		cation			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 9			osted			~				27. Proper cooling method used; Equipment Add Maintain Product Temperature	equate to			
	~	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition							
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibra Thermal test strips	ted; Chemical/						
	~	23. Hot and Cold Water available; adequate pressure, safe						<u> </u>			I	Permit Requirement, Prerequisite for C	Operation						
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Permit (Current/insp r	rent/insp report sign posted)						
		Conformance with Approved Procedures								12/31/2023 Utensils, Equipment, and Vendin									
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for spe	ecialized			2					31. Adequate handwashing facilities: Accessible a supplied, used	and properly			
					Cons	sumer Advisory	7			2					32. Food and Non-food Contact surfaces cleanabl designed, constructed, and used	e, properly			
	~	✔ 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label							~				33. Warewashing Facilities; installed, maintained Service sink or curb cleaning facility provided	, used/					
0	I	N	N	C					Actio	0	Ι	Ν	Ν	С		R			
U T	N	0	A	0 S	Prevention of 34. No Evidence of Inse	of Food Contan				U T		0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
	~				animals 35. Personal Cleanlines		<i>.</i>		$\left  - \right $		~								
	くく				36. Wiping Cloths; prop	-	-		$\left  \right $	1					Physical Facilities           42. Non-Food Contact surfaces clean				
1	*				37. Environmental conta	amination				-	~				43. Adequate ventilation and lighting; designated	areas used			
⊢	~				38. Approved thawing method					W	-				44. Garbage and Refuse properly disposed; facilit	ies maintained			
Proper Use of Utensils						1	1				45. Physical facilities installed, maintained, and c	lean							
	✓ 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							~				46. Toilet Facilities; properly constructed, supplie	ed, and clean						
╞	د د				40. Single-service & sin and used		2			╞	~				47. Other Violations				
	*																		

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Received by: (signature) Eric Drake	<sup>Print:</sup> Eric Drake	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	er SW 575 Grocery	Physical A 2935	Ridge Rd	City/State: Rockwa	III, TX	License/Permit # FS-8034	Page	2_of <u>2</u>					
TEMPERATURE OBSERVATIONS           Item/Location         Temp F         Item/Location         Temp F													
		Temp F	Item/Location	Temp F Item/Loc				Temp F					
	door wall	33	biscuit/juice door wa					39					
sala	d/dressing wall	36	Milk doors wal	32-34	reach in freezer			-6					
proc	uce prep room	36	Milk WIC	30	ice cream freezer door wall/encaps			3/-4/6					
pr	oduce WIC	29	WIF	-7	veggie freezer door wall/encaps			4/-1/-6					
che	ese door wall	29-34	yogurt/egg door wa	l 28-33	breakfast freezer door wall			-1to3					
cream	ner/cheese rounder	32-35	insta cart WIC A/E	3 36/34	dinner freezer door wall/endcaps			1/-1/2					
crean	n cheese door wall	29-31	insta cart WIF	1	pizza freezer door wall			4					
che	ese rounder	33-36	hot holding reach ir	164	fresh pet cooler			39					
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
10	Slime forming on sprayer nozzles over wall of veggies												
	Discussed a cleaning/soaking schedule for nozzles and regular maintenance per manufacturer's instructions												
	Will clean nozzles t												
31	•		sink in produce prep r	oom									
	3 comp sink produc												
	Sani dispenser setu Hand sink 100+F	ip to 200	ppm quais										
	RR sinks 100+F eq	uippod											
15/12	•		alls behind sinks in pro	luca nrai	2								
43/42			for veggies/test strips		5								
45/42			omp sink and hand sink		d debri	s/mold							
	•		elves in milk WIC/spille				or						
37	condensation in W		I										
W	Some trash outside	of dum	psters/ to clean. COS										
	Reddy Ice sold												
	All formula 2024-20	26. Go	od, watch for dates										
42	Some cleaning need	led throu	ighout in cooler walls/sh	elves/esp	pecially o	dairy and yogur	t wal	S					
32	Need to clean cuttir	ng board	ls in produce prep/clea	n and rep	place wh	nere necessary	/						
	-						10						
Received (signature)			Eric Dr	ake		Title: Person In Charge							
Inspected (signature)	Eric Drake <sup>by:</sup> Chrísty Cov	tez. 1	RS Christy C	ortez.	RS								
	(Povisod 09 2015)	0,.	5	,		Samples: Y N	# collect	ed					