r e q ı Follov	u i i vu	rec		of \$50.00 is after 1st		City of	Roc	kw			sp	ect	ion Report		<ul> <li>First aid I</li> <li>Allergy po</li> <li>Vomit cleat</li> <li>Employee</li> </ul>	olicy/traini in up	ing
	Date:         Time in:         Time out:         License/Per           08/10/2021         9:45         2:13         FS 80												_	st. Type	Risk Category	Page $\underline{1}$ of	2
Purp Estab				tion: 🖌 1-Routine	2-Follow Up	Contact/Owner			-Inv	vestig	atio	n	5-CO/Constru * Number of Re		6-Other	TOTAL/SCO	)RE
Krog	er	575	gro	ocery		Kroger	rume.	1					✓ Number of V	iolations C	COS:	15/85	/R
Physi Ridge			ess:		Need	t control : d info		Но	ood			ed i	se trap : nfo		Follow-up: Yes 🖌 No 🗌	10/00/	
Mark				tatus: Out = not in compoints in the OUT box for	$\frac{IN}{IN} = in c$ where the second	m Mark	$\mathbf{V} = \mathbf{nor}$ in a						$\begin{array}{l} \text{pplicable}  \mathbf{COS} = \mathbf{co} \\ \mathbf{D},  \mathbf{NA},  \mathbf{COS} \end{array}$	orrected on Ma	site $\mathbf{R}$ = repeat vice rk an $$ in appropria	lation W- Wat ate box for R	tch
Comp	olian	ce Sta	tus	Prio	ority Items (3 I	<b>Points</b> ) violation	s Requ			<i>ediate</i> plianc			tive Action not to ex	ceed 3 da	ys		
O I U N T	N	N N	N C Time and Temperature for Food Safety			R	U	0 I N U N 0 T -			C O S		Emp	loyee Health		R	
	V		~	1. Proper cooling time and temperature					12. Management, food employees and conditiona knowledge, responsibilities, and reporting				employees;				
	,			2. Proper Cold Holding	g temperature(41°I	F/ 45°F)							13. Proper use of restriction and exclusion; No discharge fro				_
				See / few in defrost 3. Proper Hot Holding temperature(135°F)					eyes, nose, and mouth Policy / masks now						_		
		/		4. Proper cooking time	-	·)			Preventing Contaminat					•			
		~		5. Proper reheating proc		ding (165°F in 2	_								ready to eat foods o		
		~		Hours)						~					lowed (APPROVED		
	V			6. Time as a Public Hea	alth Control; proce	edures & records			Highly Susceptible Popul								
				Ap	proved Source						~		16. Pasteurized food Pasteurized eggs us		rohibited food not of equired	fered	
3			<ul> <li>7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction See baby</li> </ul>								С	Chemicals					
				8. Food Received at pro									17. Food additives; & Vegetables	approved	and properly stored;	Washing Fruits	
				At receiving	n from Contamin	ation							Veggie was 18. Toxic substance		nin range identified, stored an	d used	
~		T		9. Food Separated & pr preparation, storage, dis Watch.	rotected, prevented						<u> </u>			Wate	er/ Plumbing		
V	•			10. Food contact surfact Sanitized at <u>200</u>	ppm/temperature			3					backflow device Plugged dra	ain by	rce; Plumbing install mop sink		
	V			11. Proper disposition of reconditioned <b>Disc</b>	of returned, previo			w					20. Approved Sewa disposal See above	-	water Disposal Syste	m, proper	
						-							rrective Action with		S		
U N T			C O S		n of Knowledge/ l		R	O U T	JN		N A	C O S	Food Te	emperatur	re Control/ Identific	ation	R
				21. Person in charge pro and perform duties/ Cer <b>1plus in store</b> 22. Food Handler/ no u	rtified Food Mana	ger (CFM)			V				<ul><li>27. Proper cooling n Maintain Product T</li><li>28. Proper Date Ma</li></ul>	emperatur		quate to	
ľ				All within 60 days				_		/			Good	-	accurate, and calibrat	ed: Chemical/	_
	-	_		Safe Water, Reco	Labeling	_			V				Thermal test strips Available			,	
	_			23. Hot and Cold Water Yes 24. Required records av					1		1		-	-	, Prerequisite for O mit (Current/ insp s	-	
V				destruction); Packaged		a ago, paraone			V						need to pos		;
				Conformance v 25. Compliance with V	with Approved P				1						ipment, and Vendin cilities: Accessible a		
		~		HACCP plan; Variance processing methods; ma No specialized	e obtained for spec anufacturer instruc	cialized			V				supplied, used Equipped	C			
				Cons	sumer Advisory			2	2				designed, constructor		act surfaces cleanable ed	e, property	
~	•			26. Posting of Consume foods (Disclosure/Remi On labels					V	/			33. Warewashing F Service sink or curt Equipped		nstalled, maintained, facility provided	used/	
		_		Core Items (1 Poin	nt) Violations R	equire Correctiv								on , Whic	hever Comes First		
O I U N T			C O S	Prevention	of Food Contami	nation	R	U U T	JN		N A	C O S		Food ]	Identification		R
1				34. No Evidence of Inse animals Fruit flies						~			41.Original contain	er labeling	g (Bulk Food)		
V	1			35. Personal Cleanlines Watch										•	cal Facilities		
1	•			36. Wiping Cloths; prop Using spray bo 37. Environmental cont Condensation	tamination	red		1 V	N				42. Non-Food Cont See 43. Adequate ventil In wic		es clean lighting; designated a	areas used	
	V	/		38. Approved thawing i					V	/				fuse prope	erly disposed; faciliti	es maintained	1
		1			er Use of Utensils			1	Ť				45. Physical facilities		d, maintained, and cl		
1				39. Utensils, equipment dried, & handled/ In us See	se utensils; proper	ly used		1					46. Toilet Facilities Women's i	n rear	constructed, supplied	d, and clean	
~				40. Single-service & sir and used Watch	ngie-use articles; j	property stored		1					47. Other Violation		с		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Kevin Burgiel	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Pr 575 grocery	Physical A Ridge	road	City/State: Rockwal		e <u>2</u> of <u>2</u>					
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location Temp F						
	roduce wall unit (defrost)										
		50's	Produce room	40's	Yogurt wall	30's					
	rmed after defrost	30-40	Milk island		Front fruit bunkers						
5	Salad case		Cheese wall	30's	Water wall	40/41					
	31-41 F		Juice wall	30	No Tcs in pos merch	1					
	Bunkers	37/40	Biscuits wall	30	Milk island after defros	t 30's					
Nal	ked juice unit	37/41	Dairy wic	20-30	Avoid over stocking						
B	erry cases	Na	Egg wall	30-40	Beer coolers						
	Wic	40	Fresh pet	33							
		OB	SERVATIONS AND CORRECT	VE ACTION	VS						
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	NOTED BELOW: all temps F										
42/45	Nozzles are w r a every 3 months per specialist Clean produce cases where needed										
+2/+0	Cool labeling is sticker / sign or label										
	Clean hallway into Produce prep										
42/45											
39	Lots of clutter to address - manager is having items removed										
	Using veggie wash confirmed within range										
32	Replace cutting boards where needed										
42/45/47	Need to organize and	clean roc	m and sinks and etc !!! Flo	or s walls	and etc						
	<ul> <li>Need to organize and clean room and sinks and etc !!! Floor s walls and etc</li> <li>Hot water at 134</li> </ul>										
	Sink sanitizer 200 ppm/										
42/45											
45/42	Clean spills in coolers	and in wi	cs								
42/45	Dust fan guards in dai	ry wic / C	Cleese floor								
37/47	Address door into wif i	ce is maj	or issue too around doors	and fan c	asings etc						
45			× ×		cal and mop are - drain is plug	ged					
46	•		vater in front room 100 / ba		77						
37	Frost in end cap wirh haagen Dazs also various other locations										
07	Found 3 cans of baby formula out of date March / May/ June										
W	Always watch for dented cans										
	On line area - clean inside coolers etc										
Received	hv:		Print:		Title: Person In Charge/ Owne	r					
(signature)	<sup>by:</sup> See abov	/e				-					
Inspected	by:		Print:								
(signature)	Kelly Kírkpo	ıtríck	$\mathcal{RS}$		Samples: Y N # collect	ted					
Form EH-06 (Revised 09-2015)											