

Follow-up fee of \$50.00 is 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 8034	Food Managers 4	Food Handlers ALL	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 grocery and produce	Contact/Owner Name: Kroger	* Number of Repeat Violations: _____	10/90/A
Physical Address: Ridge road		✓ Number of Violations COS: _____	
Pest control : Rentokil 02/18/22	Hood Na	Grease trap : To inquire of Teddy	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					
	✓					✓					
3						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
W						Chemicals					
	✓					✓					
Protection from Contamination						W	✓				
	✓					Water/ Plumbing					
	✓					W	✓				
		✓				✓					

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					
	✓					✓					
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					
	✓					✓					

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					
W						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 575 Grocery	Physical Address: Ridge	City/State: Rockwall	License/Permit # Fs8034	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Produce end cap	38/39	Prep room	55	Dairy bunker	
Juice wall	38/37/39	Wlf	-10	Bottom row end caps	44-47
Guac wall	34/38	Dairy WIC 32-37		Yogurt and coffee sides	38/40
Salad bagged wall	30's	Dairy wall	30-40	Floor freezers	0 or less
One section in defrost		Juice and cheese wall		Online area	
WIC produce	40-41	30-40		WIC / Wlf	36/-4
		Cheese bunker just loaded borderline	39 /42	Upright	36
Milk end cap	47/39	Juice end	42	Hot holding	158

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: temps in F
32	Watch shelving and racks and address an rusty Peeling paint etc
	Misters nozzles cleaned weekly
W	Cool labeling - missing on squash to address
42/45	General cleaning in back hallway and storage
32	Keep an eye on cutting boards replace where needed
	Gloves used to cut produce
!!	Using chlorine product in three comp sink for produce and quats in third comp / Sep prep sink for produce washing is available in same room
	60 ppm on strips
	Quats 200 ppm
42/45	General cleaning under sinks an shelving in prep room
	Watch temp of produce WIC
42/45	Clean inside produce WIC / carts too
32	Avoid using paper to line shelving in area not washable
45	Clean under pallets
W	Watch for any gaps under roll doors
45	Make needed repairs to door into Wlf - ice around door and on ceiling
45	Need to make repairs around dairy cooler
W	Avoid floor storage in WIC
42/45	Watching dates daily when stocking - in dairy watch /clean floor in WIC and to clean condenser fan guards
42/45	Clean spills in dairy coolers where needed
	1836 milk unit to CLEAN AND ADDRESS PEELING PAINT
02	Pulled bottom row of milk as high 40's
42	Clean spills in freezers where needed in customer area
	Using reddy ice
37/42/45	Watch floor storage in online WIC Wlf and clean pallets and under
	Confirmed dates in baby formula and food

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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