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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 02/23/2022		2	Time in: Time out: License/Per 10:06 3:14 FS 80										Food Manag	ers Food Handlers	Page 1 of	2		
					ion: 1-Routine	2-Follo		3-Complai		_	Inves	tiga	tion		5-CO/Construction	6-Other	TOTAL/SCOI	RE
Est	tabli	shmen	ıt N	am	e:	_	Conta	ct/Owner N			227,00	B	11011		<b>★</b> Number of Repeat Violations O	ations:	101112/0001	
_	_	al Add	_		cery and produce	Ī	Kroge Pest contro			Но	od		Gre	ease	e trap :	Follow-up: Yes	10/90/	Ά
	ge ro		1103			Di	Rentokil 02/	18/22		Na					ire of Teddy	No No		
Ma		Compline appro			tatus: Out = not in corpoints in the OUT box for	mpliance IN each number	= in compliant red item	ce NO Mark	$\int = \cot \alpha$ $\int \sin \alpha \beta$						plicable COS = corrected on Ma	site <b>R</b> = repeat vio	lation W-Wate ate box for R	ch
										re In	nmedi	ate	Corr	ecti	ve Action not to exceed 3 da	ys		
О	Î		N I	C O	Time and Tem	iperature fo	or Food Safet	ty	R	O	omplia I N	N O	N	С	P	l IT14b		R
U T	N	O A		s	(F = de 1. Proper cooling time a	egrees Fahre				T	N	0		o S	12. Management, food emplo	loyee Health	amplayaası	
	/				1. Proper cooling time a	and tempera	lure				/				knowledge, responsibilities, a		employees;	
					2. Proper Cold Holding	temperature	e(41°F/ 45°F)		H						13. Proper use of restriction a	and exclusion; No dis	charge from	+
3					See										eyes, nose, and mouth  To add poster to hand	d sink		
		<b>/</b>			3. Proper Hot Holding t	emperature(	(135°F)									ntamination by Han	ıds	
		<b>/</b>			4. Proper cooking time	and tempera	ature				1				14. Hands cleaned and prope	rly washed/ Gloves u	ised properly	
					5. Proper reheating proc	cedure for he	ot holding (16	55°F in 2						İ	15. No bare hand contact with			
	_				Hours)										alternate method properly foll Gloves to cut produce		, IN)	
	(	<b>/</b>			6. Time as a Public Hea Prep only	alth Control;	; procedures &	& records							Highly Susc	eptible Populations		
					Ар	proved Sou	ırce								16. Pasteurized foods used; pasteurized eggs used when r		fered	
	1				7. Food and ice obtained	d from appro	oved source: 1	Food in			Ľ							
w					good condition, safe, an destruction Watch for de	nd unadulter	ated; parasite								c	hemicals		
					8. Food Received at pro	oper tempera	ature								17. Food additives; approved	and properly stored;	Washing Fruits	
					At receiving						~				& Vegetables Veggie wash with	in range with	test strips	
					Protection	from Cont	tamination			W	~				18. Toxic substances properly Watch at three comp	v identified, stored an Sink	d used	
	•				9. Food Separated & preparation, storage, dis			food							Wate	er/ Plumbing		
	/				10. Food contact surface Sanitized at 200			ned and		W					19. Water from approved sou backflow device	rce; Plumbing install	ed; proper	Г
		~			11. Proper disposition of reconditioned Disca	of returned, p	previously ser	ved or			~				City approved 20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
							ndation Ite	ems (2 Poi	ints) v	iolat	ions l	Regi	uire	Cori	rective Action within 10 day	S		
O U	I N	N N O A		C O	Demonstration				R	O U	I	N O	N A	C O		re Control/ Identific	ation	R
Т				S	21. Person in charge pre					Т				S	27. Proper cooling method us		quate to	
H					and perform duties/ Cer	rtified Food	Manager (CF								Maintain Product Temperatur		•	
	/				and perform duties/ Cer 22. Food Handler/ no ur							/			28. Proper Date Marking and			<u> </u>
ľ	/				22. Food Handler/ no un	nauthorized	persons/ persons	onnel				/			28. Proper Date Marking and 29. Thermometers provided, a	disposition	ed; Chemical/	
<u> </u>	<b>✓</b>				22. Food Handler/ no un  Safe Water, Recon	nauthorized rdkeeping a Labeling	persons/ personand Food Pac	onnel		2		/				disposition		
	<b>'</b>				22. Food Handler/ no un  Safe Water, Recon	nauthorized rdkeeping a Labeling	persons/ personand Food Pac	onnel		2		/			29. Thermometers provided, a Thermal test strips	disposition accurate, and calibrat	cation	
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Josh Hayes	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er 575 Grocery	Physical A Ridge	ddress:	City/State: Rockwa	City/State: License/Permit # Fs8034				
U	,		TEMPERATURE OBSERVA	ATIONS					
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	<u>Item/Location</u>		Temp F		
Produ	ce end cap	38/39	Prep room	55	Dairy bunker				
,	Juice wall	38/37/39	WIf	-10	<u>'</u>				
	Guac wall	34/38	Dairy WIC 32-3	7	Yogurt and coffee sides 3				
Sala	ad bagged wall	30's	Dairy wall	30-40			0 or less		
One	section in defrost		Juice and cheese wa	all	Online area				
W	/IC produce	40-41	30-40		WIC / WIf	36/-4			
			Cheese bunker just loaded borderl	ine 39 /42	Upright		36		
M	filk end cap	47/39	Juice end	42	Hot holding		158		
	'	OB	SERVATIONS AND CORRECT	TIVE ACTIO					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIR	ECTED TO THE CONDITIONS OBSE	RVED A	ND		
32		oke and	address an rusty Peeling p	agint ata					
32	Misters nozzles cleane		<u> </u>	Jaiii eic					
W	Cool labeling - missing	•							
42/45	General cleaning in ba	•							
32			replace where needed						
32			replace where needed						
**	Gloves used to cut pr		for produce and quate in third com	n / Con pror	a sink for produce weeking is eveile	blo in oo	mo room		
!!		e comp sink	for produce and quals in third con	ib / Seb bret	sink for produce washing is availal	bie ili sa	ine room		
	60 ppm on strips								
40/45	Quats 200 ppm	or oinko o	n shelving in prep room						
42/43	Watch temp of produc		ir shelving in prep room						
42/45	Clean inside produce		te too						
32	•		ng in area not washable						
45	Clean under pallets	TIE SHEIVI	ng in area not washable						
W	Watch for any gaps ur	dor roll o	loors						
45			to Wlf - ice around door a	nd on coi	ling				
45	Need to make repairs			na on cei	iii ig				
W	Avoid floor storage in		ially coolei						
42/45			king - in dairy watch /clear	floor in V	VIC and to clean condense	r fan	nuarde		
42/45	Clean spills in dairy co		· ·	1 11001 111 1	vio and to cican condense	Παπ	guarus		
12/40	·		ADDRESS PEELING PAIN	JT					
02	Pulled bottom row of r			<b>V</b> 1					
42			needed in customer area						
12	Using reddy ice								
37/42/45		online W	IC Wif and clean nallets a	ınd under					
	Watch floor storage in online WIC WIf and clean pallets and under  Confirmed dates in baby formula and food								
Received (signature)	See abov	e	Print:		Title: Person In Charge	e/ Owner			
Inspected (signature)		utríck	Print:						
	. 0.5 5-57 1.001 1590				Samples: Y N	# collecte	ed		