	Retail Food Establishment Inspection Report													
Date: Time in: Time out: License/Permi 2/26/2024 1:30 3:30 need o							hit # Est. Type Risk Category						1 0	_
P	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							_	Inves			<u> </u>	5-CO/Construction 6-Other TOTAL/SCORI	E
Kı	Establishment Name: Contact/Owner Na Kroger #575 Grocery										T		* Number of Repeat Violations: Vumber of Violations COS: a trap: Follow.up: Vac // 12/88/E	R
Physical Address: Pest control : Hoo 2935 Ridge Rd Rockwall, TX Ecolab/2-I9-2024								od		G LE	reas	e trap : Follow-up: Yes / IZ/OO/L 2000gal/2-2024 No	_	
М						<b>O</b> = nc '✓' a c							plicable $COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an \times in appropriate box for R$	
С	ompli	ance	Stat		Priority Items (3 Points) violations	Î	uire		<i>med</i> mpli			tus		
O U T	U N O A O (E degrees Eshartheit)				R	R         O         I         N         N         C           U         N         O         A         O         Employee Health           T         V         S         S         Employee Health							R	
	~	1. Proper cooling time and temperature							~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
w					2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F)		Ī	1		Preventing Contamination by Hands				
	~	4. Proper cooking time and temperature						3					14. Hands cleaned and properly washed/ Gloves used properly	
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )	
	~				6. Time as a Public Health Control; procedures & records		Ī		ļ			<u> </u>	Highly Susceptible Populations	
	1 1				Approved Source		ľ		~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals	
					8. Food Received at proper temperature		-						17. Food additives; approved and properly stored; Washing Fruits	
	~								~				<sup>&amp; Vegetables</sup> Produce Maxx	
			Protection from Contamination 9. Food Separated & protected, prevented during food				ľ		~				18. Toxic substances properly identified, stored and used	_
	~				preparation, storage, display, and tasting								Water/ Plumbing	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device	
	~	11. Proper disposition of returned, previously served or reconditioned							~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0					oints)								R	
U T	N	0	s					U T	N	0	A	0 S	Food Temperature Control/ Identification	
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 11				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	22. Food Handler/ no unauthorized persons/ personnel     all						~				28. Proper Date Marking and disposition			
Safe Water, Recordkeeping and Food Package Labeling						29. Inermometers provided, accurate, and calibrate     Thermal test strips						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	~	23. Hot and Cold Water available; adequate pressure, safe								I	Permit Requirement, Prerequisite for Operation			
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				W					30. Food Establishment Permit (Current/insp report sign posted) need current/to post			
			!		Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		I	1				I I	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2					supplied, used	
Consumer Advisory					Ī						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		·		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
Core Items (1 Point)       Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First         0       I       N       N       C												R		
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification	
	~				<ul><li>34. No Evidence of Insect contamination, rodent/other animals</li><li>35. Personal Cleanliness/eating, drinking or tobacco use</li></ul>		ľ		~				41.Original container labeling (Bulk Food)	
	~ ~	_			36. Wiping Cloths; properly used and stored	$\left  \right $		1	Ţ		_		Physical Facilities           42. Non-Food Contact surfaces clean	
1		-			37. Environmental contamination	$\left  \right $	·	1	~		_		43. Adequate ventilation and lighting; designated areas used	
Ľ		+			38. Approved thawing method	+	ŀ	1	*				44. Garbage and Refuse properly disposed; facilities maintained	_
1	~				-	•				L				
	~				Proper Use of Utensils		l	11					45. Physical facilities installed, maintained, and clean	
	~				39. Utensils, equipment, & linens; properly used, stored,		·	1	~				<ul><li>45. Physical facilities installed, maintained, and clean</li><li>46. Toilet Facilities; properly constructed, supplied, and clean</li></ul>	
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## 1st followup is free. Any additional followups will result in a \$50 fee.

**Retail Food Establishment Inspection Report** 

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

Form EH-06 (Revised 09-2015)

Establishr Krog	nent Name: er #575 Grocery	Physical A 2935	Ridge	City/State: Rockwa	all, TX	License/Permit # Page <u>2</u> of <u>2</u> need current/to post					
TEMPERATURE OBSERVATIONS           Item/Location         Temp F         Item/Location         Temp F											
	d salad wall ambient	36	biscuits and juice wall ambien		-	ream end cap	-11				
sala	d dressing wall	33	WIF ambient	-8	breakfast wall		-5				
fres	sh juice wall	26/33	Dairy WIC ambient	36	waffle end cap		-3				
	e bunker front meat	34	egg wall unit	26	Fro	-6					
c	neese wall/	26-33	ice cream end cap	<b>-8</b>	Digior	1					
ł	outter wall	30	ice cream wall	-7	Pizz	a freezer wall	-2				
chees	se bunker ambient	33	frozen meals end cap	-3							
dairy	bunker ambient	33-37	frozen dessert wall	-5							
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS		1				
Item Number	AN INSTECTION OF TOOK ESTADED INTENTIAS DEEN MADE. TOOK ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
31/14	Produce hand sink	only hot	water dispenses at 133	3F which	is too ł	not for hand washing	g				
	Cold water only comes out of the eye wash dispenser which was sitting inside hand sink										
	Need to repair asap	as snow	fox fruit and produce nee	ed for pre	epping R	TE fruits and veggie	s				
45	Need to clean floors and under shelving in veggie WIC										
42	Need to clean shelv	ving in v	eggie WIC								
10	Lots of slime accum	nulation	over fresh veggie wall r	near spra	ayer noz	zles					
10	Some slime accum	ulation o	on sprayer nozzles, nee	d to clea	an						
	Sprayer nozzle system to be	maintained	and cleaned and sanitized per man	ufacturer's ir	structions/t	o record cleaning schedule					
7	One bag of discolor	ed/ gree	en turkey pepperoni/dis	carded							
42	Need to clean inside	wall uni	t under all cheeses/lots of	of debris	under gr	rates including mold					
44	To clean outside ar	ound du	mpster								
7	3 cans of dented ba	aby form	ula pulled from shelves	, bent ar	ound se	eal					
42	To clean shelves ur	nder gra	tes in various places in	coolers,	under o	dairy, milk, eggs, et	С				
45	Mobile bunker used fo	r bowls of	cut melons (by SnowFox I	Fruit) not	cold hold	ing at 41F or below					
	These units have had is	sues cold	holding at 41F or below at o	ther stores	s as well/v	will refer to corporate					
	Cut melon to cold h	old at 4	1F or below								
Received (signature)			Josh Ha			Title: Person In Charge/ Owner					
Inspected	UUSTU JIUYES		Print:	4900		manayer					
(signature)	Josh Hayes <sup>Tby:</sup> Chrísty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N # collector	ed				

Form EH-06 (Revised 09-2015)