1st followup is free. Any additional followups will result in a \$50 fee.																	
Retail Food Establishment Inspection Report First aid kit																	
Retail Food Establishment Inspection Report												Vomit cl	ean up				
												st. Type	Employe Risk Category	e health			
Date: Time in: Time out: License/Per 2/26/2024 12:45 1:30 need							d current/to post				p		Page $\underline{1}$ of $\underline{2}$				
Purpose of Inspection: 🗸 1-Routine 🗌 2-Follow Up 🛄 3-Complai						aint	aint 4-Investigation 5-CO/C					5-CO/Constru		6-Other	TOTAL/SCOR		
Establishment Name: Contact/Owner N Kroger #575 SnowFox Fruit & Veggies							Name:	✓ Number of Violations COS: 7 Hood Grease trap : Follow-up: Yes ✓				7/00/0					
Physical Address: Pest control : 2935 Ridge Rd Rockwall, TX Ecolab/2-2024												rease	e trap :	ap: PO24 No Vest 7/9		7/93/A	
	(Com	plia	nce S	Status: Out = not in cor	$\frac{1}{1} = in contraction con$	ompliance	$\mathbf{O} = \mathrm{not}$	t obse	rved	N	-					olation W-Watch
Compliance Status: Out = not in compliance IN = in compliance NO = not observ Mark the appropriate points in the OUT box for each numbered item Mark '\sigma' a checkman Priority Items (3 Points) violations Require Im												-					blation W-Watch te box for R
Compliance Status								R		Comp						,	
Ŭ T	N	$ \begin{array}{c c} N & O \\ S \end{array} \begin{array}{c} A & O \\ S \end{array} \begin{array}{c} F = degrees Fahrenheit) \end{array} $					t T	JN		A	Ö S			yee Health			
	~				1. Proper cooling time and temperature					V				12. Management, fo knowledge, respons	ood employe sibilities, and	es and conditional d reporting	employees;
2					2. Proper Cold Holding temperature(41°F/45°F)						_			13. Proper use of re		l exclusion; No dis	scharge from
3										~				eyes, nose, and mo	outh		
			~		3. Proper Hot Holding to	-	7)							Preventing Contamination by Hands			
L			~		4. Proper cooking time a	-	ding (1650E) 2		V	V				14. Hands cleaned			
			~		5. Proper reheating procedure for hot holding ($165^{\circ}F$ in 2 Hours)					~			15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED				
╞	~				6. Time as a Public Heal	lth Control; proce	edures & records	+		-				Hi	ighly Suscep	ptible Populations	
-			L		Anr	proved Source				~				16. Pasteurized foo Pasteurized eggs us			fered
_				1			source: Food in			Ľ				no eggs			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Che	emicals	
	~				8. Food Received at pro	per temperature				~				17. Food additives; & Vegetables Produce N	; approved ar Maxx	nd properly stored;	Washing Fruits
					Protection	from Contamina	ation			~				18. Toxic substance	es properly id	dentified, stored ar	nd used
	~				 Food Separated & propreparation, storage, dis 	· 1	l during food								Water/	Plumbing	
-					10. Food contact surface	es and Returnable	s · Cleaned and		_	1				10 Water from one	royad source	e; Plumbing install	led: proper
3					Sanitized at F	ppm/temperature	s, created and			~				backflow device	Source source	c, i fullionig instan	ieu, proper
3	~				Sanitized at p					ר ר						-	
3					11. Proper disposition of reconditioned	f returned, previo	usly served or		_	✓ utions	-		_	20. Approved Sewa	age/Wastewa	-	m, proper
3 0 U T	✓ I N	N O	NA	C O S	11. Proper disposition of reconditioned Price	f returned, previo	usly served or ion Items (2 P	oints)	C L	tions	s Req N O	uire N A	C O	backflow device 20. Approved Sewa disposal rective Action with	age/Wastewa in 10 days	-	m, proper
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Received by: (signature) Ro Sung Hiniang	Print: Ro Sung Hniang	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: 575 SnowFox Fruit & Veggies	Physical A 2935	Ridge Rd	City/State: Rockwa	all, TX	License/Permit # Pag need permit/to post	e <u>2</u> of <u>2</u>
Item/Loc	ration	Temp F	TEMPERATURE OBSERV Item/Location	ATIONS Temp F	Item/Loca	tion	Temp F
	nit/melon	39					Temp T
	ile bunker/melon	50					
	ermelon just cut	54					
	gie wall ambient	34					
vegg	jie WIC/ ambient	34					
T	T		SERVATIONS AND CORRECT				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED A	ND
W		-	Kroger Grocery report.	Will use ba	akery ha	and sink until repaire	d
	Using Produce Max	x veggi	e wash				
	3 comp sink 133F sani sink setup dis	noncina	at 200 ppm quat				
	Gloves used for all						
3			cing in promo bunker which is m	eant to cold h	old not me	ant to cool/needs to be 41F	
•		-	low/ have same issue at other s				
10	Sani bottle not setu						
			unker as had been cut	an hour p	previous	sly/moved to WIC	
42	To clean sinks in ba	ack whe	re prepping				
	Test strips and digit						
	Watch for proper da	ate rotat	ion on shelves				
Received	by:		Print:			Title: Person In Charge/ Owne	r
(signature)	Ro Sung Hniang		Ro Sun	g Hnia	ing	Manager	
Inspected (signature)		tez, 1	RS Christy C	Cortez,	RS		. 1
Form EH-0	6 (Revised 09-2015)	0		·		Samples: Y N # collec	ieu