	Retail Food Establishment Inspection Report Image: Constraint of the system <																			
Date: Time in: Time out: License/P 8/17/2023 12:25 1:30 need							ermit #						Est. Type Risk Category Page 1 of	2						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							int	4	-Invo		atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE						
Establishment Name: Contact/Owner I Kroger SW 575 Snowfox Fruit & Veggies								act/Owner N	Vame:						* Number of Repeat Violations: ✓ Number of Violations COS:	/ D				
Physical Address: Pest control : 2935 Ridge Rd Rockwall, TX w/grocery insp													В							
Compliance Status: Out = not in compliance IN = in compliance NG							$\mathbf{O} = \mathbf{no}$	t obse	rved		A = n	not ap	pplicable $COS = corrected on site R = repeat violation W- Wate$	ch						
Mark the appropriate points in the OUT box for each numbered item Mark '* a checkmark 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																				
0	Compliance Status 0 I N N C Time and Temperature for Ecod Safety							R	C	Compliance O I N U N O		e Status N C A O	С	England World	R					
U T	N	0	А	A O S $(F = \text{degrees Fahrenheit})$ 1. Proper cooling time and temperature						T		0	А	s	Employee Health 12. Management, food employees and conditional employees;					
	~										~				knowledge, responsibilities, and reporting					
	~				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 te	emperature(135°	F)				<u> </u>				Preventing Contamination by Hands					
			~		4. Proper cooking time and temperature					3	Τ				14. Hands cleaned and properly washed/ Gloves used properly					
			~		5. Proper reheating proce	edure for hot ho	lding (1	65°F in 2		0				-	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)					
			~		Hours) 6. Time as a Public Health Control; procedures & records										anemate method property followed (AFFROVED 1N)					
	~				0. This as a rubic rica		cuures				1	1		1	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
					Арр	proved Source					~				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 Fru & Vegetables					
										_	~		18. Toxic substances properly identified, stored and used							
					9. Food Separated & pro	from Contamin		g food	_		~									
	~				preparation, storage, disp			-							Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of reconditioned	f returned, previ	ously se	erved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	Priority Foundation Items (2 Po						ints)	viola		Req N	uire N	Cor		R						
U T	N	0	A	O S	Demonstration					U T	N	0	A	O S						
	~				21. Person in charge pre and perform duties/ Cert 2						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	22 Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition							
	Saf					ecordkeeping and Food Package Labeling					~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital					
2		23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation								
	✓ 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					V	W				30. Food Establishment Permit (Current/insp report sign posted)									
					Conformance w 25. Compliance with Va					_	1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	~				HACCP plan; Variance of processing methods; man	nufacturer instru				2					supplied, used					
					Const	umer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consumer foods (Disclosure/Remir				Π	2				~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	Ι	N	N	С	Core Items (1 Point	t) Violations l	Require	Corrective	Actio	on No		Exce N	ed 90 N	0 Da C	ays or Next Inspection , Whichever Comes First	R				
U T	N	0	A	0 S		f Food Contam					N	0	A	o s	Food Identification					
	~				34. No Evidence of Insec animals				Щ		~				41.Original container labeling (Bulk Food)					
1					35. Personal Cleanliness 36. Wiping Cloths; prop			acco use	Щ	-					Physical Facilities 42. Non-Food Contact surfaces clean					
L	•								Щ	1					42. Non-rood Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used					
⊢	~				37. Environmental contamination38. Approved thawing method						~				44. Garbage and Refuse properly disposed; facilities maintained					
								1	~				45. Physical facilities installed, maintained, and clean	-						
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,						1	-	-			46. Toilet Facilities; properly constructed, supplied, and clean	+							
	~				dried, & handled/ In use	e utensils; prope	rly used		Ш		~									
	~				40. Single-service & sing and used	gle-use articles;	properl	y stored			~				47. Other Violations					

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:

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	nent Name: V 575 Snowfox Fruit & Veggies	Physical A 2935	Ridge Rd	City/State: Rockwa	III, TX	License/Permit # Page 2 of 2 need permit					
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	ion	Temp F				
prep ro		39			Item/Elocat	4011	Temp T				
	oduce WIC	29									
•	owl wall ambient	34									
	aged veggie wall	35									
•	fruit promo bunker	34									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSTRUCTION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	4 Hand sink at 84F. No soap or paper towels. Minimum temp to be 100F.										
	Hand sink is very dirty. Need to clean. Need soap and paper towels										
	3 comp sink 84 F. Needs to be 110F										
	3 No warewashing until repaired. No prep until hot water is restored.										
	Gloves used for all		mauata								
	Sani spray bottle at		•								
	Walls behind 3 comp sinks to be cleaned										
	Floors in prep room to be cleaned/food debris										
	Ecolab Produce Maxx for vegetables and fruit wash										
W	Test strips on site	marking	and proper loading								
~~	Always watch date marking and proper loading										
32	Address cutting boa	ards whe	ere scored/discolored								
35	Avoid eating fruit fro	om bins	in prep area. To take	employee	e food a	nd eat separately					
	Fruit was handled wi	th glove	s. COS by asking empl	oyee to re	emove g	loves and wash han	ds				
32/42	Need new wrapper mat. S	ee attache	ed pic. Not cleanable and fraye	ed. Also to n	eed to clea	an equipment/ food debris					
	At 3:15 hot water w	as resto	pred at 110+F								
Received	•		Print:			Title: Person In Charge/ Owne	r				
(signature)	Ro Sung Hniang		Ro Sung	g Hnia	ng	Manager					
Inspected (signature)	Ro Sung Hniang ^{by:} Chrísty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N # collec	ted				

Form EH-06 (Revised 09-2015)