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

Da 08		5/2	202	20	Time in: 9:15	Time out: 10:00		License/P							Grocery Risk Category Med Page 1 of 2	2_
					tion: 1-Routine	2-Follow U		3-Compla		4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOR	RE
Kro	Kroger 575 Cheese shop Krog										1		* Number of Repeat Violations: Vumber of Violations COS: Set trap : Follow-un: Yes 7/93/A	03/Δ		
	Physical Address: Ridge road Pest control: See grocery Compliance Status: Out = not in compliance N						Hoo Na			Se	e gro	No No	<u>`</u>			
Ma	rk th	e app	lian ropr	ce St	tatus: Out = not in compoints in the OUT box for e	each numbered i	tem	Mark		propr	riate l	ox f	or IN	, NC	pplicable COS = corrected on site R = repeat violation W-Watch	h
	mplia	ance S								Co	ompli	iance	e Stat	tus	tive Action not to exceed 3 days	R
O U T	U N O A O Time and Temperature for Food Safety					ety	R	O U T	I N	N O	A O	C O S	Employee Health			
	1. Proper cooling time and temperature						/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3	2. Proper Cold Holding temperature(41°F/45°F) See attached					·				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy						
		/			3. Proper Hot Holding te	emperature(135	°F)								Preventing Contamination by Hands	
		/			4. Proper cooking time a	and temperature	2				/				14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				65°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
				-	6. Time as a Public Heal- Prep only	lth Control; pro	cedures	& records							Gloves Highly Susceptible Populations	
						d C									16. Pasteurized foods used; prohibited food not offered	
						I from approved	1 source	Food in							Pasteurized eggs used when required	
	7. Food and ice obtained from approved good condition, safe, and unadulterated destruction				; parasite								Chemicals			
	/				8. Food Received at prop Checked at rec	_	2						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contami	ination				/				Not washing produce in this area 18. Toxic substances properly identified, stored and used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				g food							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 City approved					
	11. Proper disposition of returned, previously served or reconditioned						/				20. Approved Sewage/Wastewater Disposal System, proper disposal					
					Prio	ority Founda	ation It	ems (2 Po	ints) vi	olati	ions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N		N A	C O S	Demonstration	of Knowledge	/ Person	nel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	/				21. Person in charge pres and perform duties/ Cert 5 plus					2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no un All food handlers	authorized pers	sons/ per	sonnel			/				28. Proper Date Marking and disposition	
						Labeling		_			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital / test strips on site	
	/				23. Hot and Cold Water										Permit Requirement, Prerequisite for Operation	
	/				24. Required records ava destruction); Packaged F Commercial	Food labeled					•				30. Food Establishment Permit (Current/ insp sign posted) Deli	
	1		T		25. Compliance with Var	riance, Speciali	ized Prod	cess, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
					HACCP plan; Variance of processing methods; man	nufacturer instr	ructions	l			'				supplied, used	
						umer Advisory				W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition	
	'				26. Posting of Consumer foods (Disclosure/Remin Posting						'				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Quats 200 ppm	
					Core Items (1 Doint										ar it is true to the contract of	
0	I		N	C	`		•		Action	О	I	N	N	С	ays or Next Inspection , Whichever Comes First	R
O U T	I N			C O S	Prevention of	of Food Contain	nination	ı		_	_		_		Food Identification	R
				o	`	of Food Contain	mination on, roden	t/other		O U	I	N	N	C O	Food Identification 41.Original container labeling (Bulk Food)	R
				o	Prevention of 34. No Evidence of Insecanimals	of Food Contain ct contaminations/eating, drinking	mination on, roden	t/other		O U T	I	N	N	C O	Food Identification	R
				o	Prevention of 34. No Evidence of Insection animals 35. Personal Cleanliness.	of Food Contamination of contamination of contamination of catting, drinking the rely used and statements of the contamination of the c	mination on, roden	t/other		O U	I	N	N	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities	R
				o	Prevention of 34. No Evidence of Insection animals 35. Personal Cleanliness. 36. Wiping Cloths; proper	of Food Contain ct contamination s/eating, drinkin erly used and su amination	mination on, roden	t/other		O U T	I	N	N	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	R
				o	Prevention of 34. No Evidence of Insection animals 35. Personal Cleanliness, 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing managements	of Food Contamination s/eating, drinking erly used and something method	mination on, roden ng or toba	t/other		1	I N	N	N	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	R
				o	Prevention of 34. No Evidence of Insection animals 35. Personal Cleanliness, 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing managements	of Food Contamination ct contamination erly used and so amination method r Use of Utensi & linens; prope e utensils; prope	mination on, roden ag or tob: tored ils erly used	t/other acco use		O U T	I N	N	N	C O	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Michael Obrien	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er cheese shop	Physical A Ridge		City/State: Rockwall	License/Permit # FS 8032	Page <u>2</u> of <u>2</u>					
<u> </u>	<u>'</u>	1 3 :	TEMPERATURE OBSERVA	TIONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp					
Chees	se case island		End cap private section	n 38/39							
	39-41		Cooler cheese	37/39							
	End cap		End cap	34/39							
	37-40										
Unde	er counter cooler	37/38									
	Olive bar										
	Temps										
43/4	4/46/47/48/49										
Item	AN INSPECTION OF VOLDE		SERVATIONS AND CORRECTI ENT HAS BEEN MADE. YOUR ATTEN			DVED AND					
Number	NOTED BELOW:	TADLISHME	ENT HAS BEEN MADE. TOUR ATTEN	HON IS DIRECT	TED TO THE CONDITIONS OBSE	KVED AND					
	Hot water in three con	npartmen	t sink - 115 F								
	Sink sanitizer - 200 pp	m									
	Watch clutter on cart										
	Checking dates daily										
40	Avoid reusing cardboa	ard boxes									
42	Minor cleaning inside	cabinets									
	Allergy posting on glass sneeze guard										
02/27	Olive bar is holding high	gh produc	ct temps - 47-49 F								
		<u> </u>	·								
Covid	Opened self serve - sa	anitizing h	nandles everything 30 min								
	,	<u> </u>	, 5								
Received (signature)	See ahou	/ <u>P</u>	Print:		Title: Person In Charge	e/ Owner					
T			p. 1.4.								
Inspected (signature)		utríck	Print:		Samples: Y N	# collected					