r e q ı Follov	u i vu	reo		of \$50.00 is after 1st		Food Esta City of I	Rock			In	spe	ecti	ion Report		First aid Allergy po Vomit clea Employee	olicy/traini In up	ng
	Date:     Time in:     Time out:     License/P       08/10/2021     9:45     2:13     FS 9														Page $\underline{1}$ of	2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-]	Inve	stiga	atio	n	5-CO/Construct * Number of Re		6-Other	TOTAL/SCO	RE
Krog	er	575	che	ese shop	٢	Kroger					<b>1</b>		✓ Number of Vi	olations C	OS:	13/87	/R
Physi Ridge			ess:		Store	control :		Hoo	od			rease ore	e trap :		Follow-up: Yes 🖌 No 🗌	10/07/	
Mark				Status: Out = not in con points in the OUT box for e	$\frac{IN}{IN} = in contract contract of the second se$	npliance N Mark	$\mathbf{O} = \text{not o}$						$\begin{array}{l} \text{oplicable} & \text{COS} = \text{cor} \\ \text{NA, COS} \end{array}$		site $\mathbf{R}$ = repeat vio k an $$ in appropria	lation W-Wat ate box for R	ch
								e Im	nmea	liate	Cor	rect	tive Action not to exc				r
O I U N					R	O U	Ν	N N	Ν	C O	Employee Health						
T	V		S	(r = degrees ramennen)   1. Proper cooling time and temperature				Т	~	s     12. Management, food employees and conditional em knowledge, responsibilities, and reporting					employees;	T	
3			~	2. Proper Cold Holding temperature(41°F/45°F) See attached / pulled and discarded					~				13. Proper use of res eyes, nose, and mou	charge from			
	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by H						ntamination by Han	ıds			
	4. Proper cooking time and temperature						✔ 14. Hands cleaned and properly washe					'ly washed/ Gloves u	sed properly				
	v	/		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~			15. No bare hand co alternate method pro				
	V	/		6. Time as a Public Heal	lth Control; proced	ures & records			Highly Susceptible Populati						eptible Populations		
				Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
~				7. Food and ice obtained good condition, safe, and destruction Warehou							Chemicals						
~	•			8. Food Received at prop At Receiving							~		17. Food additives; a & Vegetables	approved a	and properly stored;	Washing Fruits	
	_	_		Protection	from Contaminat	ion			~				18. Toxic substances Watch	s properly	identified, stored an	d used	
~				9. Food Separated & pro preparation, storage, disp	1 <b>1</b>	during food				<u> </u>			Water	Wate	r/ Plumbing		
~				10. Food contact surface Sanitized at <u>150</u> p	es and Returnables	; Cleaned and			~				19. Water from appr backflow device City approve		ce; Plumbing install	ed; proper	
	v	/		11. Proper disposition of reconditioned	f returned, previou	sly served or			~				20. Approved Sewag disposal		vater Disposal System	m, proper	
	-	<u>+</u>		Prio	ority Foundatio	on Items (2 Po					_	_	rrective Action withi	n 10 days			-
O I U N T			C O S	Demonstration	of Knowledge/ Po	ersonnel	R	O U T		N O	N A	C O S	Food Ter	mperatur	e Control/ Identific	ation	R
<b>v</b>	•			21. Person in charge pre- and perform duties/ Cert 1 on duty 22. Food Handler/ no un Should know basic / f	tified Food Manag	er (CFM)			レレ				<ul><li>27. Proper cooling n Maintain Product Te</li><li>28. Proper Date Mar</li></ul>	emperature	2	quate to	
			<u> </u>		Labeling	-		2					29. Thermometers p Thermal test strips Need food th		ccurate, and calibrat	ed; Chemical/	
W				23. Hot and Cold Water See 31	available; adequat	e pressure, safe									Prerequisite for O	peration	
~				24. Required records ava destruction); Packaged F		tags; parasite			~				30. Food Establish	ment Peri	mit (Current/ insp s	ign posted )	
			1	<b>Conformance w</b> 25. Compliance with Va	vith Approved Pro				1				Uten 31. Adequate handw		pment, and Vendin		
		~		HACCP plan; Variance processing methods; man	obtained for specia	alized		2					supplied, used Need hot w	C		F	
				Const	umer Advisory			N					32. Food and Non-fo designed, constructe Watch cond	ed, and use ition	ed		
~				26. Posting of Consumer foods (Disclosure/Remin Available				W					33. Warewashing Fa Service sink or curb Will use for hand	acilities; in cleaning f	facility provided		
0 1		JN		Core Items (1 Point	t) Violations Re	quire Corrective	Action R	Not 0		XCee N	ed 90 N	) Da C					R
O I U N T	1 (	N N D A	C O S	Prevention o 34. No Evidence of Inse	of Food Contamin		ĸ	U T		0	A	o s	41.Original containe		dentification		K
1				animals Flies 35. Personal Cleanliness			$\left  - \right $		L	~					. ,		
			-	36. Wiping Cloths; prop	erly used and store		$\left  - \right $	4					42. Non-Food Conta	•	s clean		
			-	Not on hand sir 37. Environmental conta	nk		$\left  - \right $	 	. /				See 43. Adequate ventila			areas used	+
				38. Approved thawing m	nethod		$\left  - \right $	<u> </u>	•				44. Garbage and Ref				+
	~							-					45. Physical facilitie				+
1				39. Utensils, equipment, dried, & handled/ In use See	r Use of Utensils , & linens; properly e utensils; properly	v used, stored, used							See 46. Toilet Facilities; See store				-
				40. Single-service & sing and used Watch	gle-use articles; pr	operly stored		1					47. Other Violations <b>See</b>	3			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Kevin Burgiel	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Kroger 575 cheese shop	•	Physical Address: Ridge road				License/Permit # Page 2 of 1		<b>2</b> of <u>1</u>		
Item/Location	Temp F	TEMPERATURE OBSE Item/Location	RVATI		Item/Locati	on.		Tomp F		
Cheese open case	Temp F	Under counter Cheese st	orage	Temp F 34/35	Item/Locau	on		Temp F		
33-40 F		Cheese/ dairy								
Olive unit										
35 ambient										
Olive self service										
Grape leaves	44/48									
Olives stuffed	40- 39									
Cheese side case					I.G.					
OBSERVATIONS AND CORRECTIVE ACTIONS       Item     AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Number NOTED BELOW:								-		
•	Grape leaves in olive bar are in a shallow pan compared to stuffed olives ans are stacked higher									
	Hot water at hand sink is 84f / hot water at three compartment sink is 135 f									
	Avoid storing wiping cloth in hand sink - these are for drying condensation on cooler exteriors -									
<b>v</b>	Avoid storing basket in front of paper towels									
	Reminder that shelving etc to be 6 inches from floor to allow etc clean floor -									
	Will need to designate wash compartment today as hand washing and all dishes and utensils to be taken to deli to be washed in sinks back there									
	Hot water at hand sink to be 100 F									
	Sink sanitizer was 150 - within range 150-200 per label									
	Watch cabinet interiors and address when needed - clean inside									
	Store utensils to allow to handle by handles Need food thermo to check temps									
		· · · · · · · · · · · · · · · · · · ·	below	/ - still no	ot at temr	- to discard ove	r 4 hrs			
Pulled and discarded	Grape leaves checked at 2:01 to be 51 on top and 44 below - still not at temp- to discard over 4 hrs Pulled and discarded									
Received by: (signature) See abov		Print:				Title: Person In Charge	e/ Owner			
Inspected by: (signature) Kelly Kírkpe		Print:								
Form EH-06 (Revised 09-2015)	atrick	(KS				Samples: Y N	# collected	đ		