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

Date: 02/2		/20	21	Time in: 8:45	Time out: 1:26		FS 94							Est. Type Deli	Risk Category Med	Page 1 of	f_2_
				tion: 1-Routine	2-Follow U	Up 🔲	3-Complain		_	nves	stiga	tion	· [5-CO/Construction	6-Other	TOTAL/SC	ORE
Establishment Name: Kroger 575 cheese shop Physical Address:						Contact/Owner Name: Kroger								* Number of Repeat Violations: Vumber of Violations COS:		5/95/A	
Physi Ridge			ess:		Se	est contr			Hoo See s		s		rease e sto	e trap : ore	Follow-up: Yes No	3/33/	
Mark	Con the a	nplia: pprop	riate	tatus: Out = not in co	r each numbered		Mark V		propri	iate b	ox f	or IN	, NO	plicable COS = corrected on NA, COS Maive Action not to exceed 3 da	rk an in appropria	lation W-Wa te box for R	atch
Comp O I	N	N	C		nperature for F			R	Co	mpli:		Stat N	tus C				R
U N T	0	A	o s	(F = c 1. Proper cooling time	degrees Fahrenhe and temperature				U T	N	0	A	o s	12. Management, food emplo	yees and conditional	employees;	
	~			2. Proper Cold Holding	~ t(41	1017/4501	F)			_				knowledge, responsibilities, a		hana fram	
3				Will Followup o	n defrost /	chees	se case			/				13. Proper use of restriction a eyes, nose, and mouth	iid exclusion, no disc	marge nom	
		~		3. Proper Hot Holding											ntamination by Han		
		/		Proper cooking time Proper reheating pro			165°F in 2			/				14. Hands cleaned and prope15. No bare hand contact with	•		
		/		Hours)						'				alternate method properly fol Gloves			
	/			6. Time as a Public He Stocking ans prep only	alth Control; pro	ocedures	& records							Highly Susc	eptible Populations	ana d	
				Ap	oproved Source					~				Pasteurized eggs used when r		ered	
•	,			7. Food and ice obtaine good condition, safe, a destruction	d source d; parasit	; Food in te							C	hemicals			
-	•			8. Food Received at pr Receiving	oper temperature	e				17. Food additives; approved and properly sto & Vegetables			and properly stored;	Washing Fruits	;		
				Protection				~				18. Toxic substances properly Watch	d used				
	•			9. Food Separated & p. preparation, storage, di			ng food							Wate	er/ Plumbing		
-	,			10. Food contact surface Sanitized at _200_			eaned and			~			1	19. Water from approved sou backflow device City approved wa	-	ed; proper	
	/	,		11. Proper disposition reconditioned Disc					(~				20. Approved Sewage/Waste disposal	water Disposal Syster	n, proper	
0 1	N	N	С	Pr	iority Found	ation I	tems (2 Poi	nts) vi	olati	ons I	Req N	uire N	Cor	rective Action within 10 day	S		R
U N T	0		o s	Demonstration 21. Person in charge pr	n of Knowledge				U T	N	0	A	o S		re Control/ Identific		
_	,			and perform duties/ Ce	ertified Food Ma	nager (C	CFM)			~				27. Proper cooling method us Maintain Product Temperatur	re	quate to	
_				22. Food Handler/ no u										28. Proper Date Marking and29. Thermometers provided,	_	ed: Chemical/	
				Safe Water, Reco	Labeling		_			/				Thermal test strips Yellow digital	accurate, and canorat	ou, Chemical	
_	23. Hot and Cold Water available; ad See attached													Permit Requirement	-		
V	,			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Per Posting at insp	mit (Current/ insp s	gn posted)	
	1			Conformance 25. Compliance with V	with Approved									Utensils, Equi	ipment, and Vendin		
-	,			HACCP plan; Variance processing methods; m	e obtained for sp	pecialized	d		1	~				supplied, used	emies. Recession d	ia property	
				Con	nsumer Advisor	у				~				32. Food and Non-food Contadesigned, constructed, and us Watch		, properly	
_	_			26. Posting of Consum foods (Disclosure/Rem Posting and labels	ninder/Buffet Pla	ate)/ Alle	ergen Label			~				33. Warewashing Facilities; i Service sink or curb cleaning Equipped	facility provided	used/	
0 I	N	N	C	•	,			Action R	0	I	N	N	С	ys or Next Inspection , Whic			R
U N T	0	A	o s	34. No Evidence of Ins	of Food Contai				U T	N	0	A	o s	41.Original container labeling	g (Bulk Food)		
	,			animals 35. Personal Cleanline	ss/eating, drinkii	ng or tob	pacco use							Dhyg	ical Facilities		
-	,			36. Wiping Cloths; pro	perly used and s	stored			1	T	Ī			42. Non-Food Contact surfac			
		,		Using spray be 37. Environmental con	otties				H					43. Adequate ventilation and	lighting; designated a	reas used	
	•	<u> </u>		38. Approved thawing	method				14					44. Garbage and Refuse prop	erly disposed; facilitie	es maintained	
				***		yila .			W	~				45. Physical facilities installe			+
W				39. Utensils, equipmen dried, & handled/ In u		perly use			1					46. Toilet Facilities; properly	<u> </u>		
۷۷				Watch storage	se ucusus, prop	city used	u		1 1		I			Equipped			
				40. Single-service & si	ngle-use articles	s; proper	ly stored	\dashv		\dashv	-			47. Other Violations			-

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Marcus Gonzales	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er 575 cheese	Physical A Ridge		ity/State: Rockwal	License/Permit # 9494	Page 2 of 2						
		, ,	TEMPERATURE OBSERVAT	IONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	<u>Temp</u>						
Under	counter cooler	39-40	Olive bar									
	Mayo	41	Olive / blue cheese	40								
0	live end cap	36/39	Garlic / garlic	41/41								
Che	ese open case		Beans	41								
	30's- 43		Small cheese island end cap	37/41								
	Robiola	43 F	Blue/ feta	38/41								
			Spreads end cap	36/37								
		OF	SERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSE	RVED AND						
	Hot water at hand sink 102/ three comp 113 F											
W	Watch storage of utensils with handles up - accessing by handle											
42	'											
42	Minor cleaning inside metal cabinets - watch storage Will keep an eye on under counter cooler - cleaning as needed											
	Gloves used to touch rte to eat foods -											
	Sanitizer in spray bottle - 200 ppm											
45	 	<u>'</u>	•									
40	General cleaning of drains and under equipment											
00	Cheese case- best to avoid blocking air flow and to store softer cheeses further back into unit as those											
02	stored in front are borderline 43/45 F internal - unit may be in defrost as well											
	Allergy posting or on packaging- no longer adding nuts to cheese balls											
	Add thermo to warmest location in open cheese case											
	Using digital thermo											
Received	l by:		Print:		Title: Person In Charge	e/ Owner						
(signature)	See abou	e'e										
Inspected	d by:		Print:									
(signature)	Kellv Kirkbo	ıtrick	γRS									
	J - 1				Samples: Y N	# collected						