

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
- Vomit clean up
- Employee health

Date: 02/24/2021	Time in: 8:45	Time out: 1:26	License/Permit # FS 9494	Est. Type Deli	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Kroger 575 cheese shop	Contact/Owner Name: Kroger	* Number of Repeat Violations: _____	5/95/A
Physical Address: Ridge road		✓ Number of Violations COS: _____	
Pest control : See store	Hood See stores	Grease trap : See store	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
			✓			Preventing Contamination by Hands					
			✓			✓					
			✓			✓					
		✓				Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓			✓		
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓										
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
		✓				✓					
		✓				W	✓				
Proper Use of Utensils						1					
W						✓					
	✓						✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Marcus Gonzales	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 575 cheese	Physical Address: Ridge road	City/State: Rockwall	License/Permit # 9494	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter cooler	39-40	Olive bar			
Mayo	41	Olive / blue cheese	40		
Olive end cap	36/39	Garlic / garlic	41/41		
Cheese 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		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water at hand sink 102/ three comp 113 F
W	Watch storage of utensils with handles up - accessing by handle
42	Minor cleaning inside metal cabinets - watch storage
42	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	General cleaning of drains and under equipment
	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 by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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