

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: 08/05/2020	Time in: 10:03	Time out: 11:06	License/Permit # FS 8032	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Kroger 575 deli			Contact/Owner Name: Kroger		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: Ridge road			Pest control : Grocery	Hood 07/2020	Grease trap : Grocery	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
7/93/ A						

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 X in appropriate box for IN, NO, NA, COS Mark an X 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					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
1. Proper cooling time and temperature Wif						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
2. Proper Cold Holding temperature(41°F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
		<input checked="" type="checkbox"/>				Preventing Contamination by Hands					
		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		<input checked="" type="checkbox"/>				Highly Susceptible Populations					
		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking					
		<input checked="" type="checkbox"/>				Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
Approved Source							<input checked="" type="checkbox"/>				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used Watch					
	<input checked="" type="checkbox"/>					Water/ Plumbing					
8. Food Received at proper temperature At receiving						19. Water from approved source; Plumbing installed; proper backflow device Work order on leak on Dishmachine					
Protection from Contamination							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	<input checked="" type="checkbox"/>										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	<input checked="" type="checkbox"/>										
11. Proper disposition of returned, previously served or reconditioned											

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					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5 plus						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
22. Food Handler/ no unauthorized persons/ personnel All employees						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
23. Hot and Cold Water available; adequate pressure, safe 111 and above						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Yes						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temp logs						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting							<input checked="" type="checkbox"/>				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ThreeComp good / checking Dishmachine					

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					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals No flies today						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							<input checked="" type="checkbox"/>				
						42. Non-Food Contact surfaces clean See					
							<input checked="" type="checkbox"/>				
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used See					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained Watch in back room					
		<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean 110					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Store clean and protect							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					47. Other Violations					
40. Single-service & single-use articles; properly stored and used See							<input checked="" type="checkbox"/>				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Michael O'Brien	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 deli	Physical Address: Ridge road	City/State: Rockwall	License/Permit # Fs 8032	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Salad bar		Front mobile	34-35	Drawer unit	N/a
Tuna / melon	41/40	Floor freezer	-11	Cold top	
Eggs/ greens	41/41	Boars head	34/35	Cheese / lettuce	41/40
Wing station	N/a	Deli wall		Salad case	
Rotisserie	N/a	33/34/36/37 /38		Lasagna/ potatoes	39/38
Guacamole end cap	36/38	Warmer on left	211	Chicken salad / crab	38/39
Hummus side	35/40	Wif	-11	Wic	34/35
Mobile home chef	29/36	Cheese/ meat customer case	30's	Chicken raw/ chicken salad	34/40

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:
	Handles to salad bar are being sanitized every 30 mins with quats
	Ovens and friers and hot holding unit not in operation as it is being worked on currently
	Now selling Campsis pizza - labels at the store with ingredients
W	Tile work on warmers are being addressed /
42	Clean inside metal cabinets
	New ovens being installed today
	Keep an eye on flooring in the Wif
40	Avoid using paper towels inside cold top wells
42	Trash cans to clean outside
	Discussed lids and handling etc on trash cans
32	Time to sand cutting boards where needed
	Using 7 days total for meats in case
	Cleaning and sanitizing every 4 hrs or less
	Still using the three step with bleach cleanser/ rinse / quats sanitizer
32	Replace rusty wire rack for staging wrapped meats
	Sanitizer at three compartment sink 200 ppm
	Sanitizer in spray bottle - 200 ppm
42/45	Detailed cleaning under behind and around
32	Watch use of plastic containers that are not nsf approved as they are becoming difficult to clean
43	Need light in wic
	Hot water 111 F
42	Clean around hand sinks where needed
	PLaced thermo label on pan to check back
42/45	Detailed cleaning around three comp sink needed and racks in back etc
42	Clean old accumulation from metal pans bottoms and sides
W	Watch hose on clean dish side of three comp sink
39	Keep an eye on clutter on counters

Received by: (signature) See attached	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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