

\$50.00 reinspection fee  
required after 1st Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: <b>08/10/2021</b>	Time in: <b>9:45</b>	Time out: <b>2:13</b>	License/Permit # <b>FS 8032</b>	Est. Type <b>Deli</b>	Risk Category <b>Med</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Kroger 575 deli</b>	Contact/Owner Name: <b>Kroger</b>	* Number of Repeat Violations: _____	<b>13/87/B</b>
		✓ Number of Violations COS: _____	

Physical Address: Ridge	Pest control : Need info	Hood 06/21	Grease trap : Need info	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature <b>Expedite quickly</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) See							✓				
	✓					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature Confirmed								✓			
			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						<b>Highly Susceptible Populations</b>					
			✓				✓				
6. Time as a Public Health Control; procedures & records						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Commercial</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
	✓						✓				
8. Food Received at proper temperature <b>At receiving</b>						18. Toxic substances properly identified, stored and used <b>Watch storage in container under slicers</b>					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
3							✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Meats on rack at wrapping station						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>See 33</b>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
				✓			✓				
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1 plus</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>Defrost</b>					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All employees						28. Proper Date Marking and disposition <b>Using 6 days out</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>To post</b>					
	✓					<b>Utensils, Equipment, and Vending</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				
	✓		✓			31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>No specialized</b>						2					
<b>Consumer Advisory</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>					
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Provided						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Dishmachine</b>					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals <b>Flies</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
	✓					1					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean <b>See</b>					
	✓										
36. Wiping Cloths; properly used and stored <b>Spray bottles</b>						43. Adequate ventilation and lighting; designated areas used					
1						W					
37. Environmental contamination <b>Cleaning issues</b>						44. Garbage and Refuse properly disposed; facilities maintained					
			✓			1					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean <b>See</b>					
<b>Proper Use of Utensils</b>							✓				
1						46. Toilet Facilities; properly constructed, supplied, and clean <b>See store</b>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>						1					
	✓					47. Other Violations <b>Floor storage in wic</b>					
40. Single-service & single-use articles; properly stored and used <b>Watch</b>											

## Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Kevin Burgiel</b>	Print:	Title: Person In Charge/ Owner <b>Store manager</b>
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Kroger 575 deli</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 8032</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Chicken rte case cold	34/400	<b>Main wall</b>		Salad made at 9:30 / temp taken at 11:22	<b>54</b>
Sliced meat grab n go	<b>50's</b>	33/34/35/38/39/40/36		<b>Tomato/ cucumber</b>	39/39
Recovered at exit	<b>30's</b>	<b>WIF</b>	<b>-8</b>	<b>Chicken</b>	<b>36</b>
<b>Rotisserie</b>		<b>Chilling cabinet</b>	<b>35</b>	Meat for slicing case	30's
<b>169-161</b>		Under counter back area ambient	46/47	Cheese in same case	30's
Wing bar not filled yet		<b>Chicken temps</b>		<b>Cooked chicken.</b>	<b>180</b>
Premade dinner bunker	33/37	<b>39-41</b>			
<b>Hummus island</b>	34/40	<b>Wic</b>	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
42	Need to clean rotisserie floor case - spills
	Rotisserie temps are lower in far outside corners where product is be stored - keep this in mind
34/45	Flies observed in prep also fruit flies around drains - to keep clean
W	Sinks still flow toward mop sink and hose over clean dish side
	Sink sanitizer 200 ppm / hot water at 121 F
42/45/34	Fryer area and cooking area to be cleaned under behind and around
42	Clean inside cabinets various locations
32	Tape on black thermo handle makes it difficult to clean
32 /39	Address caked on accumulation on pans where needed
42/45	General detailed cleaning needed
34	Flies present - lids on trash cans - to clean outsides of trash cans etc
42/45	Clean inside drawer unit used for paper storage and clean inside cabinets
45/42	To clean around fat boy units
39	Reminder to prerinse and soak before loading into Dishmachine e
	Breeding station - flour is sifted every two frys
42/45	Front service area - needs major cleaning! Spills / food debris on in and under equipment
	Floors too!
	Slicing area:
W	Slicers - w r s every 2 hrs or less - quats at 200 ppm in two different spray bottles - not in correct labels compartment in plastic storage unit
32 /09	Metal rack used to Rewrap meats after slicing to be replaced!
45	To replace carpet rug with rubber near Wif
42	Need to scrub utensils containers in storage shelf in back roo
42/45	Clean carts and shelving and etc in wic / alsoAddress rusty shelving and store tomatoes in containers to protect
W	Reminder to sanitize the thermo stem before using -
Note	Avoid allowing Tcs foods sit out at room temp for extended periods while using
33	Dishmachine not reaching temp - checked 3 times / to use three comp

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

Form EH-06 (Revised 09-2015)