

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: <b>02/21/2023</b>	Time in: <b>10:40</b>	Time out: <b>2:25</b>	License/Permit # <b>FS 8032</b>	Food handlers <b>all</b>	Food managers <b>5</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Kroger 575 deli</b>			Contact/Owner Name: <b>Kroger</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: <b>Ridge road</b>			Pest control : <b>Ecolab 01/06/2023</b>	Hood <b>12/09/2022</b>	Grease trap/ waste oil: <b>December / March</b>	Follow-up: Yes <input checked="" type="checkbox"/> <b>18/82/B</b>

**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			Time and Temperature for Food Safety (F = degrees Fahrenheit)				R
OUT	IN	NO	NA	COS			
		✓			1. Proper cooling time and temperature		
3				✓	2. Proper Cold Holding temperature(41°F/ 45°F) <b>See attached pulled at insp</b>		
3				✓	3. Proper Hot Holding temperature(135°F) <b>See attached pulled at insp</b>		
	✓				4. Proper cooking time and temperature Confirmed		
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		
		✓			6. Time as a Public Health Control; procedures & records Prep only		
<b>Approved Source</b>							
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Broken seals on salami - discolored</b>		
	✓				8. Food Received at proper temperature <b>At receiving</b>		
<b>Protection from Contamination</b>							
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		
W	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		
					11. Proper disposition of returned, previously served or reconditioned		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days							
Compliance Status			Demonstration of Knowledge/ Personnel				R
OUT	IN	NO	NA	COS			
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>5</b>		
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>All</b>		
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							
	✓				23. Hot and Cold Water available; adequate pressure, safe		
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		
<b>Conformance with Approved Procedures</b>							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Logs</b>		
<b>Consumer Advisory</b>							
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Available by request / all cooked to required		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First							
Compliance Status			Prevention of Food Contamination				R
OUT	IN	NO	NA	COS			
1					34. No Evidence of Insect contamination, rodent/other animals <b>Flies</b>		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		
	✓				36. Wiping Cloths; properly used and stored <b>Using spray bottles as last step</b>		
		✓			37. Environmental contamination		
	✓				38. Approved thawing method <b>Wic / coolers</b>		
<b>Proper Use of Utensils</b>							
W					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch</b>		
W					40. Single-service & single-use articles; properly stored and used <b>See 18</b>		

Compliance Status			Employee Health				R
OUT	IN	NO	NA	COS			
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
W	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Need to see at all hand sinks</b>		
<b>Preventing Contamination by Hands</b>							
	✓				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves and utensils</b>		
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )		
<b>Highly Susceptible Populations</b>							
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
<b>Chemicals</b>							
			✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
3					18. Toxic substances properly identified, stored and used <b>Watch storage near to go containers</b>		
<b>Water/ Plumbing</b>							
	✓				19. Water from approved source; Plumbing installed; proper backflow device		
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal		

Compliance Status			Food Temperature Control/ Identification				R
OUT	IN	NO	NA	COS			
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	✓				28. Proper Date Marking and disposition <b>6 days out</b>		
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Using blue tooth and hand held</b>		
<b>Permit Requirement, Prerequisite for Operation</b>							
	✓				30. Food Establishment Permit (Current/ insp sign posted ) <b>To post</b>		
<b>Utensils, Equipment, and Vending</b>							
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>		
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>		
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		

Compliance Status			Food Identification				R
OUT	IN	NO	NA	COS			
		✓			41. Original container labeling (Bulk Food)		
<b>Physical Facilities</b>							
1					42. Non-Food Contact surfaces clean		
	✓				43. Adequate ventilation and lighting; designated areas used <b>Watch</b>		
1					44. Garbage and Refuse properly disposed; facilities maintained <b>To clean containers</b>		
1					45. Physical facilities installed, maintained, and clean <b>General</b>		
	✓				46. Toilet Facilities; properly constructed, supplied, and clean		
		✓			47. Other Violations		

**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (Printed) <b>Eddie Mae Falkner</b>	Print:	Title: Person In Charge/ Owner <b>Co manager</b>
Inspected by: (signature) <i>Kelly kirpatrick 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
Rotisserie unit		<b>Deli cold wall</b>	<b>32-39</b>	Party tray area barely	<b>41</b>
<b>Ribs</b>	<b>143</b>	Deli cold wall home chef		Meat and cheese case	
Rotisserie in cases	139/140	<b>Chicken</b>	<b>41/42</b>	<b>39-42</b>	
<b>Baked chicken</b>	119-128	<b>Fresh sliced</b>	<b>34-39</b>	Hot holding steam table	
Chicken in green bags	122-129	<b>Deli island</b>		<b>Chicken</b>	155-178
<b>Hummus bunker</b>	Defrost	<b>36/37/40/39/</b>		<b>Mac n cheese</b>	<b>154</b>
<b>Product</b>	<b>41</b>	<b>Guac area</b>		<b>Cooked chicken</b>	<b>192</b>
<b>Home chef</b>	<b>40</b>	<b>47-54 product temp</b>		<b>Under counter cooler</b>	<b>38</b>

**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 spills in rotisserie case
07	Watch for broken seals on packages Ex: salami /
W	Small chicken case is holding borderline 41/42
	Avoid over stocking units on island deterring air flow
02	Island area where guac is stored is holding 47-54 product - to move all Tcs foods
42/32	Also need to clean this unit really good and address peeling shelves
	Hot water 138 F
	Slicers are broken down every 4 hrs and are sanitized in between those times
	Sanitizer in spray bottles - 200 ppm
34	Observed flies today
42	To organize and clean inside all cabinets
18	Store chemicals away from food related items ex goo gone
44	Need to clean outsides of trash cans
	Watch time that Tcs foods are out to prep
42/45	General detailed cleaning needed under behind and around
	Wic chicken cut 41/ sliced 41/ raw chicken 38
45/42	General detailed cleaning needed under and on shelving etc in wic
18	Avoid storing chemicals near to go containers and lids
	Water filters are being replaced
	Again watch hose stored over clean dish side which is near mop sink
	Not using Dishmachine at this time
	Three comp sink sanitizer fresh at 200 ppm
42/45	Scrub. Steam table area in wells too
42	Scrub pans / soak if needed to remove residual on bottoms etc
32	Time to replace old rusty cart / remove clutter
	Breading station sifted throughout day tossed at night
	Keep an eye on flooring throughout
03	Rotisserie unit holding chicken out of temp

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

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