

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report  
City of Rockwall

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

Date: 002/21-2023	Time in: 10:40	Time out: 2:25	License/Permit # FS 8030	Food handlers 1 on site	Food managers	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 starbucks	Contact/Owner Name: Kroger	* Number of Repeat Violations: _____	<b>7/93/A</b>
Physical Address: Ridge road		✓ Number of Violations COS: _____	
Pest control : Ecolab 01/2023	Hood Na	Grease trap/ waste oil See deli	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3				✓		✓					
		✓				<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓					
		✓				<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**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>					
W	✓					✓					
	✓							✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						W	✓				
	✓					✓					

**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						✓					
W						<b>Physical Facilities</b>					
	✓					1					
		✓				✓					
		✓				✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
	✓					✓					

