	uir	ec		of\$50.00 is ifter 1 st		City of	Rock	kw		In	spe	ecti	ion Report  First aid kit  Allergy policy/trainir  Vomit clean up Employee health				
Date:         Time in:         Time out:         License/Per           02/23/2022         10:06         3:14         FS 80												Food handlers Food managers $2$ Page $\frac{1}{2}$ of $\frac{1}{2}$					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						31	4	Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCO					
Establishment Name: Contact/Owner N Kroger 575 Dae & JI corp Kroger						Name:						* Number of Repeat Violations: Vumber of Violations COS: se trap : Follow.up: Ves 6/94//					
	Physical Address: Pest control : Ridge road See grocery						Hood Grease trap See store See grocery										
Compliance Status: Out = not in compliance IN = in compliance NC					$\mathbf{O} = \text{not } \mathbf{O}$				$\mathbf{A} = \text{not ap}$		pplicable $COS = corrected on site R = repeat violation W- WatcoO, NA, COS Mark an  in appropriate box for R$						
WIAIK	uie a	pprop	mate	-			· ·						tive Action not to exceed 3 days				
Comp O I U N	N	N         N         C           O         A         O   Time and Temperature for Food Safety					R	0	Compliance O I N U N O			tus C O					
T		O     A     O       S $(F = degrees Fahrenheit)$ 1. Proper cooling time and temperature					T			A	s	12. Management, food employees and conditional employees;					
	~							~				knowledge, responsibilities, and reporting					
V	•	2. Proper Cold Holding temperature(41°F/ 45°F) See						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
		3. Proper Hot Holding temperature(135°F)				+		Ľ	To post at hand sink Preventing Contamination by Hands								
	4. Proper cooking time and temperature			+		./				14. Hands cleaned and properly washed/ Gloves used properly							
				5. Proper reheating procedure for hot holding (165°F in 2			+	_					15. No bare hand contact with ready to eat foods or approved				
	Hours)										alternate method properly followed (APPROVED Y_N_) Gloves						
	/	•		6. Time as a Public Hea	alth Control; procee	lures & records							Highly Susceptible Populations				
	· · · · ·			Approved Source				P P					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
r	7. Food and ice obtained from appro- good condition, safe, and unadulterat destruction Commonical Lett			nd unadulterated; pa	arasite							If using to cook Chemicals					
_	destruction         Commercial - letter of guarantee           8. Food Received at proper temperature				+	_				_	17. Food additives; approved and properly stored; Washing Fruits						
V				At receiving					~				& Vegetables Water				
		_		Protection from Contamination				3			~		18. Toxic substances properly identified, stored and used See				
V				9. Food Separated & pr preparation, storage, dis	•	during food							Water/ Plumbing				
v	•			Watch 10. Food contact surfac Sanitized at 200	ces and Returnables ppm/temperature	; Cleaned and <b>200</b>			~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	~	,		11. Proper disposition of reconditioned <b>Disc</b>	arded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 1	N	N	С	Pri	iority Foundati	on Items (2 Po	pints) v	iolai 0		Req N	uire N	Cor C	rrective Action within 10 days				
U N T	0	A	O S		n of Knowledge/ P			U T		0	A	O S	Food Temperature Control/ Identification				
V				21. Person in charge pro and perform duties/ Cer 2					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
V	•	E		22. Food Handler/ no u	inauthorized person	s/ personnel	+		~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
				23. Hot and Cold Water See		te pressure, safe		_					Digital and ph meter				
-		-		24. Required records av	vailable (shellstock		+						Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted )				
V				destruction); Packaged Appear to ha	Food labeled	I / letter of	:		~				Posted				
		1		Conformance v 25. Compliance with V	with Approved Proved Provention of the second secon								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
V				HACCP plan; Variance processing methods; ma					~				supplied, used Equipped				
		_		Logs / book	sumer Advisory			-			_		32. Food and Non-food Contact <u>surfaces cleanable</u> , properly				
									~				designed, constructed, and used Watch condition				
V				26. Posting of Consume foods (Disclosure/Remi					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
				Core Items (1 Poir	nt) Violations Re	quire Corrective	Action	ı Not	t to E	Xcee	ed 90	) Da	set up ays or Next Inspection, Whichever Comes First				
O I U N		N A	C O		of Food Contamin		R	O U	Ι	N O	N A	C O					
т 1		-	S	34. No Evidence of Inse	sect contamination,		$\left\{ -\right\}$	Т		~		S	41.Original container labeling (Bulk Food)				
•		-		animals Watch for flie		or tobacco use	+			<b>•</b>			Physical Facilities				
				LOW 36. Wiping Cloths; proj	perly used and stor	ed	+	1					42. Non-Food Contact surfaces clean				
		,	$\left  - \right $	Using spray bo 37. Environmental cont			+	+	~				See           43. Adequate ventilation and lighting; designated areas used				
_		-		38. Approved thawing Pull	method		+	┢	•				44. Garbage and Refuse properly disposed; facilities maintained				
	_	<u> </u>			er Use of Utensils			1		—		_	45. Physical facilities installed, maintained, and clean				
				39. Utensils, equipment	it, & linens; properly			┢╧	<u> </u>			—	See 46. Toilet Facilities; properly constructed, supplied, and clean				
_		_		dried, & handled/ In us	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				<b>~</b>			_	Equipped 100 F				
V				40. Single-service & sin and used	ngle-use articles; pi	roperly stored			~				47. Other Violations				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Josh Hayes	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Kroger 575 Sushi	Physical A Ridge	ddress:	City/State: Rockwal	I	License/Permit # Fs 8038	Page	<u>2</u> of <u>2</u>					
Item (I a set i se	TEMPERATURE OBSERVA           Temp F         Item/Location			Itom/Locotion			T.m. F					
Item/Location Sushi case customer	<u>Temp F</u>		Temp F	Item/Locat	lon		<u>Temp F</u>					
Sushi case customer		Sushi rice PH controlle	d 101									
Ambient	30's	Wif	-0.8									
Under counter cooler	39	Wic										
Мауо	39	34/35/37										
Prep table	41											
Crab sticks	41											
Under temps	38											
Tuna / crab meat	30/35											
Itam	OBSERVATIONS AND CORRECTIVE ACTIONS											
Item         AN INSPECTION OF YOUR ES           Number         NOTED BELOW: All temps F	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND ber NOTED BELOW: All temps F											
Consumer advisory or	Consumer advisory on window near permit											
Watch decorative plas	Watch decorative plastic shelf liner as metal shelving does offer some cold transfer											
W Avoid blocking air flow	in coole	rs										
		sushi is made fresh daily in	am									
Hot water at hand sink												
		very 4 hrs Bart to wrap ri	ght before	e using a	nd avoid storing	g wrapp	bed					
Under counter cooler		er stocking										
Hot water at three con 42/45 Need to Clean under of	•	and sinks etc and inside too										
			)									
	Manufacturer license Dshs current         Letter of guarantee 2022 confirmed											
	Sushi ph log haccp appears to be 4.0/3.9 as per log											
	Sink sanitizer 200 ppm											
18/cos Watch storage of spra	bs Watch storage of spray bottles near vinegar and also near clean pots											
Sani spray 200 ppm												
Reminder to thaw fish as per directions on boxes												
45/42 Watch wic and Clean under shelving where needed etc also shelving												
Pagaivad hy		Print:			Title: Dorgon In Cham	10/ Owner						
(signature) See abov	/e				Title: Person In Char	ser Owner						
(signature) See abov Inspected by: (signature) Kelly kirkpo	L , 1	Print:										
Earm EH 06 (Poviced 00, 2015)	urick	/KS			Samples: Y N	# collect	ed					