Followup Fee Retail Food Establishment Inspection Report First aid kit													
\$50.00 after First Followup City of Bockwall ✓ Allergy policy ✓ Vomit clean up													
First FollowupCity of								f F	20	ck	W	Employee nealth	
Date: 8/17/23			Time in: 9:00	Time out: 5:00	License/P							$\begin{array}{c} \begin{array}{c} \text{CPFM} \\ \textbf{9} \end{array} \begin{array}{c} \text{Food handlers} \\ \textbf{AII} \end{array} \begin{array}{c} \text{Page } \frac{1}{2} \text{of} \end{array}$	2
Purpos	e of Insp	pecti	ion: 🖌 1-Routine	2-Follow Up	3-Compla	int	_	-Inve	estiga	atioı	n	5-CO/Construction 6-Other TOTAL/SCO	ORE
Establishment Name: Contact/Owner N Kroger SW 575-Deli Eric Drake					Name:						Number of Repeat Violations: Number of Violations COS: se trap :/ waste oil Follow-up: Yes // 13/87	/R	
	Physical Address:Pest control :2935 Ridge rd Rockwall, tx 75032With grocery inspection							ood 023				se trap :/ waste oil rocery inspection Follow-up: Yes I J/O/	ים/
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW= Wather Wathe											.tch		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status													
$ \begin{array}{c cccc} 0 & I & N & N & C \\ U & N & 0 & A & 0 \end{array} $ Time and Temperature for Food Safety (E = damage Echromedit)			R) I J N	N O	N A	C O S		R			
	T S (F = degrees Fanrenneit) I. Proper cooling time and temperature					-	~			0	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
$\left + \right $			2. Proper Cold Holding temperature(41°F/ 45°F)				$\left \right $	-				13. Proper use of restriction and exclusion; No discharge from	+
			3 Proper Het Helding t	(135°E)			V	۷				eyes, nose, and mouth Need state poster	
	+	ę	 Proper Hot Holding t See Proper cooking time : 	• · · ·		$\left - \right $						Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	+	S	5. Proper reheating proc	<u>^</u>	ng (165°F in 2	+	3	+			~	15. No bare hand contact with ready to eat foods or approved	+
~			Hours)		-			~				alternate method properly followed (APPROVED Y_{1} N_) Gloves	
~			6. Time as a Public Hea	alth Control; procedu	ures & records							Highly Susceptible Populations	
			Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Kroger, outside vendors					_				Chemicals	
┝┼┼			8. Food Received at pro		ors	$\left - \right $		T				17. Food additives; approved and properly stored; Washing Fruits	
			Checked upon	delivery, rfi	d tags			~				& Vegetables Water only	
			Protection from Contamination 9. Food Separated & protected, prevented during food									18. Toxic substances properly identified, stored and used	
~			preparation, storage, dis	splay, and tasting	-			Water/ Plumbing					
			10. Food contact surface Sanitized at <u>200</u>	ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device	
~			11. Proper disposition or reconditioned Disc	of returned, previous ard immed	ily served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0 1		C				nts) i R	C) I	Ν	Ν	С		R
U N T		o s	Demonstration 21. Person in charge pre-	n of Knowledge/ Per			U T	JN	0	A	O S	···· k ····· ··· ··· ··· ·	
~			and perform duties/ $\hat{C}er$	rtified Food Manage	r (CFM)			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
~		Ţ	22. Food Handler/ no un 3	nauthorized persons.	/ personnel			~				28. Proper Date Marking and disposition Great date marking	\square
			Safe Water, Reco	ordkeeping and Foo Labeling	d Package			29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Both onsite					
2		1	23. Hot and Cold Water Not got water	r available; adequate	e pressure, safe							Permit Requirement, Prerequisite for Operation	
			24. Required records av destruction); Packaged On labels		ags; parasite	[]		~				30. Food Establishment Permit/Inspection Current/ insp posted Posted	
			Conformance v	with Approved Pro				<u> </u>				Utensils, Equipment, and Vending	
	~		25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for special	lized		2				~	31. Adequate handwashing facilities: Accessible and properly supplied, used No hot water	
			Cons	sumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
			26. Posting of Consume foods (Disclosure/Remi				2				~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
			Noted on labels Core Items (1 Poin	nt) Violations Req	uire Corrective	Action	ı No	t to E	Excee	ed 90	0 Da	ays or Next Inspection , Whichever Comes First	
O I U N T	O A	C O S	Prevention	of Food Contamina	ntion	R		JN	N O	N A	C O S		R
1			34. No Evidence of Inse animals	ect contamination, re	odent/other		_	~			5	41.Original container labeling (Bulk Food)	
~			35. Personal Cleanlines	0. 0								Physical Facilities	
			36. Wiping Cloths; prop Using spray bc 37. Environmental cont	ottles	d		1					42. Non-Food Contact surfaces clean43. Adequate ventilation and lighting; designated areas used	_
		_	38. Approved thawing r	method					$\left - \right $			44. Garbage and Refuse properly disposed; facilities maintained	_
			Prope	er Use of Utensils			1	+	$\left - \right $			45. Physical facilities installed, maintained, and clean	+
			39. Utensils, equipment dried, & handled/ In us	t, & linens; properly			F	~				46. Toilet Facilities; properly constructed, supplied, and clean	
			40 Single-service & sir				╞	-	$\left - \right $	~		47. Other Violations	+
			and used See							•			

Retail Food Establishment Inspection Report

<u>City</u> of Rockwall

(signature) Eric Drake	Print: Eric Drake	Title: Person In Charge/ Owner GM
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	er SW 575-Deli	Physical A 2935	Ridge Rd	City/State: Rockwal	l, Tx	License/Permit # Page 2 of FS-8032		2 of 2				
TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Temp												
Cold n	nerchandiser 34-38		Tavern ham	40	Self	serve chicken						
Flo	oor bunker 1	39	Baby swiss	39	Whole			156				
Flo	oor bunker 2	40	Reach in coole	r 39	8pc			148				
Ch	ef selfserve		Cook Chicken	176	Slab ribs			174				
Mea	t/chz selfserve	36	WIC	38	Chz	/Meat coole	ər	38				
Mea	at/chz display	39	Chicken	39	Humus cooler			37				
Co	lby longhorn	39	Cheese	38	Avocado cooler			36				
Mat	ole hny turkey	40	Mac cheese ki					36				
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 temperatures are taken in F											
34	Flies observed at purge sink											
42	Trash cans need to scrubbed and clean inside and out											
	Deli slicers are deep clean/sanitized every 4 hours											
	Meat and cheese slicers are separated (2 for cheese/4 for meats)											
45	Slicers are cleaned every 4 hrs using quat cleaner, rinse water then quat sanitizer											
45	Air diffusers need to be cleaned											
31	Hand sink equipped next to slicers, Temp only 80!!!!											
33	Using black digital thermo											
- 33	Dishwasher is out of order with sign / no warewashing until hot water restored											
23	Employees are wearing gloves and hair restraints 3 comp sink setup, no hot water, Quats sani 200ppm											
32	Time to replace cutting											
42/45			al detail cleaning inside, c	out. under.	behind a	nd around next to	over	าร				
40	• •	•	0					.0				
	Store plastic containers inverted or covered next to hot bar											
	12:30 Suspended all cooking, no hot water											
	GM utilized hot water coffee urn from Starbucks to wash hands so cutting deli meat/cheese continue											
	1:15pm GM informed hot water tank has been fixed											
	3:15pm checked for hot water, all sinks had hot water +132											
Received	by:		Print:			Title: Person In Charge/	Owner					
(signature)	Eric Drak	е	Eric Dr	ake		GM						
Inspected (signature)		6) Richar	d Hill		Samples: Y N #	collecte	d				
Form FH-06	(Revised 09-2015)	 =										