Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

2/26/24		-		11:20 FS-8032				11	30 Food handlers	Page 1 of _	2								
						2-Follow Up	3-Comp			4-I	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCO	RE	
Esta Kro					<sup>ne:</sup> 5-Deli		Contact/Owner  Kroger	Nam	e:						Number of Repeat Viol Number of Violations (	ations: COS:	0/00/	٨	
Phy 2935					kwall, Tx		control: to grocery repo	rt		Hood Greas Triple b 1/2024 Refer t					e trap :/ waste on			2/98/A	
	(	Comp	pliar	ice S	tatus: Out = not in complia	IN = in co	mpliance	<b>NO</b> = n	not observed $NA = not$ applicable $COS = corrected$ on site $R = repeat$ violation							lation W= Wate	ch		
Mar	ark the appropriate points in the OUT box for each numbered item  Priority Items (3 Points) violates				n Marl										e box for R				
Con	ıplia I	nce N	Stat	tus C	Time and Tempera			R		_	mpli			_		<b></b>		R	
	N	O	A	o s	(F = degree	s Fahrenheit)	u Safety			U T	N	О	A	o s		loyee Health			
	•				Proper cooling time and te	emperature					/				12. Management, food emplo knowledge, responsibilities, a		employees;		
•	/				2. Proper Cold Holding temp	perature(41°F/	(45°F)				/				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No disc	charge from		
		/			3. Proper Hot Holding tempe	erature(135°F)	)								Preventing Co.	ntamination by Han	nds		
	•				4. Proper cooking time and to	emperature					/				14. Hands cleaned and prope	erly washed/ Gloves u	sed properly		
	•				5. Proper reheating procedure Hours)	e for hot hold	ing (165°F in 2		=		~				15. No bare hand contact with alternate method properly fol Gloves	h ready to eat foods o lowed (APPROVED	r approved Y. N)		
	/				6. Time as a Public Health C	Control; proceed	dures & records		i							eptible Populations			
					Approve	ed Source					/				16. Pasteurized foods used; p Pasteurized eggs used when r		fered		
					7. Food and ice obtained from good condition, safe, and una destruction Kroger	adulterated; p										Chemicals			
•					8. Food Received at proper to Checking	emperature					/				17. Food additives; approved & Vegetables <b>N/a</b>	and properly stored;	Washing Fruits		
					Protection from	n Contamina	tion				/				18. Toxic substances properly	y identified, stored an	d used		
•					9. Food Separated & protected preparation, storage, display,		during food								Wate	er/ Plumbing			
•	/				10. Food contact surfaces and Sanitized at 200 ppm/		; Cleaned and				/			i	19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper		
	/				11. Proper disposition of return reconditioned <b>Discard</b>	urned, previou	isly served or		•		/				20. Approved Sewage/Waster disposal	water Disposal System	m, proper		
	T	N	N	C	Priority	y Foundati	on Items (2 I		-			_			rective Action within 10 day	S		D	
	I N	N O	N A	C O S	Priority  Demonstration of K		`	oints	-	olati O U T	ions I N	Requ N O	n N A	Cor.	·	s re Control/ Identific	ation	R	
U				О	Demonstration of K 21. Person in charge present, and perform duties/ Certified 11	Knowledge/ P , demonstration I Food Manag	ersonnel on of knowledge ger (CFM)	R	-	O U	I	N	N	C O	·	re Control/ Identific		R	
U				О	Demonstration of K 21. Person in charge present, and perform duties/ Certified	Knowledge/ P , demonstration I Food Manag	ersonnel on of knowledge ger (CFM)	R	-	O U T	I	N	N	C O	Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and Good date labels	re Control/ Identific sed; Equipment Ader re disposition	quate to	R	
U				О	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11 22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab	Knowledge/ P , demonstratic d Food Manag orized person eping and Fo oeling	ersonnel on of knowledge er (CFM) s/ personnel od Package	R	-	O U T	I N	N	N	C O	Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and	re Control/ Identific sed; Equipment Ader re disposition accurate, and calibrat	quate to	R	
U				О	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai 141, good pressure	Knowledge/ P , demonstratic if Food Manage norized person eping and Fooeling illable; adequa	ersonnel on of knowledge ter (CFM) s/ personnel od Package te pressure, safe	R	-	O U T	I N	N	N	C O	Food Temperature 27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, strip Permit Requirement	re Control/ Identifices  sed; Equipment Adec  re  disposition  accurate, and calibrat  DS CURRENT  t, Prerequisite for O	quate to ed; Chemical/ peration	R	
U				О	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai	Knowledge/ P , demonstratic if Food Manage norized person eping and Fo peling illable; adequa epile (shellstock	ersonnel on of knowledge er (CFM) s/ personnel od Package te pressure, safe	R	-	O U T	I N	N	N	C O	Food Temperature 27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, Thermal test strips Digital thermo, strip	re Control/ Identifice sed; Equipment Adec re disposition accurate, and calibrat DS CURRENT t, Prerequisite for O rmit/Inspection Curr	quate to ed; Chemical/ peration	R	
U				О	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avait 141, good pressure 24. Required records availab destruction); Packaged Food Commercial  Conformance with A	Knowledge/ P , demonstratic d Food Manag norized person eping and Fo eling illable; adequa eliable (shellstock l labeled Approved Pr	ersonnel on of knowledge ter (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures	R	-	O U T	I N	N	N	C O	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, and test strips  Digital thermo, stript  Permit Requirement  30. Food Establishment Per  Posted and expirature of the property of the provided of the pr	re Control/ Identifice sed; Equipment Adec disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin	quate to  ed; Chemical/  peration  ent/ insp posted	R	
U				О	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avait 141, good pressure 24. Required records availab destruction); Packaged Food Commercial	Knowledge/ P , demonstratic d Food Manag norized person eping and Fo peling dlable; adequa ele (shellstock l labeled  Approved Pr ce, Specialize ined for speci	ersonnel on of knowledge er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized	R	-	V	I N	N	N	C O	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, and test strips  Digital thermo, stript Permit Requirement  30. Food Establishment Permit Posted and expired.	re Control/ Identifice sed; Equipment Adec disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin	quate to  ed; Chemical/  peration  ent/ insp posted	R	
U				О	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai 141, good pressure 24. Required records availab destruction); Packaged Food Commercial  Conformance with A  25. Compliance with Variance obtain processing methods; manufactories and performance with Variance obtain processing methods; manufactories and performance with Variance obtain processing methods; manufactories and performance with Variance obtain processing methods; manufactories with Variance obtain processing with Variance obtain processing with Variance obtain processing with	Knowledge/ P , demonstratic d Food Manag norized person eping and Fo peling dlable; adequa ele (shellstock l labeled  Approved Pr ce, Specialize ined for speci	ersonnel on of knowledge er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized	R	-	V	I N	N	N	C O	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, Thermal test strips  Digital thermo, stripe  Permit Requirement  30. Food Establishment Per  Posted and expiration of the provided of th	re Control/ Identifice sed; Equipment Adec re disposition accurate, and calibrat DS CURRENT t, Prerequisite for O rmit/Inspection Curr red ipment, and Vendin acilities: Accessible an act surfaces cleanable	quate to  ed; Chemical/  peration ent/ insp posted  g nd properly	R	
U				О	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai 141, good pressure 24. Required records availab destruction); Packaged Food Commercial  Conformance with A  25. Compliance with Variance obtain processing methods; manufactories and performance with Variance obtain processing methods; manufactories and performance with Variance obtain processing methods; manufactories and performance with Variance obtain processing methods; manufactories with Variance obtain processing with Variance obtain processing with Variance obtain processing with	Approved Proce, Specialize ined for specialized instructions of the control of th	ersonnel on of knowledge er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked	R	-	V		N	N	C O	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, and Thermal test strips  Digital thermo, stript  Permit Requirement  30. Food Establishment Per  Posted and expiration of the Control of the Control  Utensils, Equivalent of the Control  31. Adequate handwashing fast supplied, used Equipped  32. Food and Non-food Control	re Control/ Identifice sed; Equipment Adecree disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin acilities: Accessible a act surfaces cleanable ed installed, maintained,	quate to  ed; Chemical/  peration  ent/ insp posted  g  nd properly  e, properly	R	
UT	N /	0	A	OS	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11 22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai 141, good pressure 24. Required records availab destruction); Packaged Food Commercial  Conformance with A 25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors are consumered to the co	Knowledge/ P  , demonstratic d Food Manag  norized person  eping and Fo  peling  illable; adequa  elle (shellstock l labeled  Approved Pr  ce, Specialize  inted for speci  inter instruct  er Advisory  visories; raw /Buffet Plate)	ersonnel on of knowledge ger (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked / Allergen Label	R R		W Not	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	COSS	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, Thermal test strips  Digital thermo, strips  Permit Requirement  30. Food Establishment Per  Posted and expile  Utensils, Equility  31. Adequate handwashing fasupplied, used Equipped  32. Food and Non-food Contradesigned, constructed, and us  33. Warewashing Facilities; is Service sink or curb cleaning	re Control/ Identifice sed; Equipment Adecree disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin acilities: Accessible accurate act surfaces cleanable ed installed, maintained, facility provided	quate to  ed; Chemical/  peration  ent/ insp posted  g  nd properly  e, properly		
UT				О	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai 141, good pressure 24. Required records availab destruction); Packaged Food Commercial  Conformance with A  25. Compliance with Variane HACCP plan; Variance obtain processing methods; manufated Consume  26. Posting of Consumer Adfoods (Disclosure/Reminder/On menu  Core Items (1 Point) Variance of Fo	Approved Proce, Specialize ined for special current instruction of the process of	ersonnel on of knowledge er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked / Allergen Label equire Correction	R		V		NOO	N A	COSS	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, Thermal test strips  Digital thermo, stripe  Permit Requirement  30. Food Establishment Per  Posted and expile  Utensils, Equility  31. Adequate handwashing fasupplied, used  Equipped  32. Food and Non-food Contradesigned, constructed, and used  33. Warewashing Facilities; if Service sink or curb cleaning  Eqy  yes or Next Inspection, Whice  Food	re Control/ Identifice sed; Equipment Adecree disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin acilities: Accessible accurate act surfaces cleanable	quate to  ed; Chemical/  peration  ent/ insp posted  g  nd properly  e, properly	R	
UT		N	A A	O S	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai 141, good pressure 24. Required records availab destruction); Packaged Food Commercial  Conformance with A  25. Compliance with Variance HACCP plan; Variance obtain processing methods; manufactors are consumed to the consumer Adfoods (Disclosure/Reminder/On menu  Core Items (1 Point) V  Prevention of Fo  34. No Evidence of Insect coanimals	Knowledge/ P  , demonstratic d Food Manag  norized person  eping and Fo  peling  illable; adequa  epile (shellstock labeled  Approved Pr  ce, Specialize ined for speci icturer instruct  er Advisory  visories; raw  // Colations Re  pod Contamir  ontamination,	ersonnel on of knowledge ger (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked / Allergen Label aution rodent/other	R R		Wot T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, and the statistic policital thermo, striptermit Requirement  30. Food Establishment Per Posted and expire Utensils, Equivalent as a supplied, used Equipped  31. Adequate handwashing fast supplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and used Equipped  33. Warewashing Facilities; is Service sink or curb cleaning Equipped service sink or curb cleaning Equipped service of the stripted service sink or curb cleaning Equipped service service sink or curb cleaning Equipped service	re Control/ Identifice sed; Equipment Adecree disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin acilities: Accessible accurate act surfaces cleanable	quate to  ed; Chemical/  peration  ent/ insp posted  g  nd properly  e, properly		
UT		N	A A	O S	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai 141, good pressure 24. Required records availab destruction); Packaged Food Commercial  Conformance with A  25. Compliance with Variance HACCP plan; Variance obtai processing methods; manufactors and Consumer Consumer Adroods (Disclosure/Reminder/On menu  Core Items (1 Point) V  Prevention of Foods (1 Point) V  Prevention of Insect continuals 35. Personal Cleanliness/eati	Knowledge/ P , demonstratic d Food Manag norized person eping and Fo peling dable; adequa epile (shellstock l labeled  Approved Pr cc, Specialize inced for specialize incer Advisory  visories; raw //Buffet Plate) //iolations Re pod Contamir ontamination, ing, drinking of	ersonnel on of knowledge ger (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked / Allergen Label equire Correction nation rodent/other or tobacco use	R R		Wot T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, Thermal test strips  Digital thermo, stript  Permit Requirement  30. Food Establishment Per  Posted and expiration Utensils, Equently  31. Adequate handwashing fast supplied, used Equipped  32. Food and Non-food Contradesigned, constructed, and used Equipped  33. Warewashing Facilities; if Service sink or curb cleaning Eqy  yes or Next Inspection, White  Food  41. Original container labeling	re Control/ Identifice sed; Equipment Adecree disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin acilities: Accessible accurate act surfaces cleanable	quate to  ed; Chemical/  peration  ent/ insp posted  g  nd properly  e, properly		
UT		N	A A	O S	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai 141, good pressure 24. Required records availab destruction); Packaged Food Commercial  Conformance with Variane HACCP plan; Variance obtai processing methods; manufare Consume 26. Posting of Consumer Adfoods (Disclosure/Reminder/On menu Core Items (1 Point) Varianes 135. Personal Cleanliness/eati 36. Wiping Cloths; properly Using Spray bottles	Approved Proce, Specialize ined for specialize	ersonnel on of knowledge ger (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked / Allergen Label equire Correction nation rodent/other or tobacco use	R R		Wot T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, Thermal test strips  Digital thermo, striperature Permit Requirement  30. Food Establishment Permit Requirement  31. Adequate handwashing fasupplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and used Equipped  33. Warewashing Facilities; in Service sink or curb cleaning Eqy  yes or Next Inspection, White  Food  41. Original container labeling  Physit	re Control/ Identifice sed; Equipment Adecree disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin accilities: Accessible an act surfaces cleanable ed installed, maintained, facility provided schever Comes First Identification g (Bulk Food) ical Facilities es clean	quate to  ed; Chemical/  peration ent/ insp posted  g nd properly e, properly used/		
UT		N	A A	O S	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai 141, good pressure 24. Required records availab destruction); Packaged Food Commercial  Conformance with A  25. Compliance with Variance HACCP plan; Variance obtai processing methods; manufactors and Consumer Consumer Adroods (Disclosure/Reminder/On menu  Core Items (1 Point) V  Prevention of Foods (1 Point) V  Prevention of Insect continuals 35. Personal Cleanliness/eati	Approved Proce, Specialize ined for specialize	ersonnel on of knowledge ger (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked / Allergen Label equire Correction nation rodent/other or tobacco use	R R		Wot O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, Thermal test strips  Digital thermo, strips  Permit Requirement  30. Food Establishment Per  Posted and expile  Utensils, Equivalent and Washing fast supplied, used  Equipped  32. Food and Non-food Contact signed, constructed, and used  33. Warewashing Facilities; is Service sink or curb cleaning  Eqy  yes or Next Inspection, White  Food  41. Original container labeling  Physital Properties of the P	re Control/ Identifice sed; Equipment Adecree disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin acilities: Accessible accurate and calibrate accurate and calibrate accurate and calibrate accurate and calibrate accurate accurate and calibrate accurate accura	quate to  ed; Chemical/  peration ent/ insp posted  g nd properly e, properly used/		
UT		N	A A	O S	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water avai 141, good pressure 24. Required records availab destruction); Packaged Food Commercial  Conformance with Variane HACCP plan; Variance obtai processing methods; manufare Consume 26. Posting of Consumer Adfoods (Disclosure/Reminder/On menu Core Items (1 Point) Varianes 135. Personal Cleanliness/eati 36. Wiping Cloths; properly Using Spray bottles	Approved Proce, Specialize ined for special current instruction of Contamir ontamination, ing, drinking outside attorned	ersonnel on of knowledge ger (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked / Allergen Label equire Correction nation rodent/other or tobacco use	R R		Wood T T T T T T T T T T T T T T T T T T	I N V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, and the statistic policital thermo, striptermit Requirement  30. Food Establishment Per Posted and expire Utensils, Equivalent and the supplied, used Equipped  31. Adequate handwashing fasupplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and used Equipped  33. Warewashing Facilities; is Service sink or curb cleaning Equipped was an every sor Next Inspection, Whice Food  41. Original container labeling Physical Adequate ventilation and 44. Garbage and Refuse proportions.	re Control/ Identifice  disposition  accurate, and calibrate  DS CURRENT  the Prerequisite for O  mit/Inspection Curred  ipment, and Vendin  actilities: Accessible an  act surfaces cleanable  ed  installed, maintained, facility provided  chever Comes First  Identification  g (Bulk Food)  ical Facilities  es clean  lighting; designated a  erly disposed; facilities	quate to  ed; Chemical/  peration ent/ insp posted  g nd properly used/  areas used es maintained		
UT		N	A A	O S	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water availabe destruction); Packaged Food Commercial  Conformance with A  25. Compliance with Variant HACCP plan; Variance obtain processing methods; manufactors are consumered.  Consumered C	Approved Proce, Specialize ined for special currer instruction of Contamir ontamination, ing, drinking of used and stores at the contamination, at the contamination of the conta	ersonnel on of knowledge er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked / Allergen Label action rodent/other or tobacco use ed	R R		Wood T T T T T T T T T T T T T T T T T T	IN V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, Thermal test strips  Digital thermo, stripe  Permit Requirement  30. Food Establishment Per  Posted and expiration of Establishment Per  Utensils, Equ  31. Adequate handwashing fasupplied, used  Equipped  32. Food and Non-food Contadesigned, constructed, and used  Equipped  33. Warewashing Facilities; is Service sink or curb cleaning Eqy  yes or Next Inspection, White  Food  41. Original container labeling  Physical Adequate ventilation and  44. Garbage and Refuse prop  45. Physical facilities installe	re Control/ Identifice sed; Equipment Adecree disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin acilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided schever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle	quate to  ed; Chemical/  peration ent/ insp posted  g nd properly used/  areas used es maintained ean		
UT		N	A A	O S	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water availabe destruction); Packaged Food Commercial  Conformance with A  25. Compliance with Variane HACCP plan; Variance obtain processing methods; manufactors menu  Consume  26. Posting of Consumer Adfoods (Disclosure/Reminder/On menu  Core Items (1 Point) V  Prevention of Fo  34. No Evidence of Insect coanimals  35. Personal Cleanliness/eati  36. Wiping Cloths; properly Using Spray bottle  37. Environmental contaminations.	Approved Proce, Specialize ined for special cutturer instruction of Contamir ontamination, ing, drinking of used and stores at ined for special cutturer instructions. The contamination of the contam	ersonnel on of knowledge er (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked / Allergen Label rquire Correction action rodent/other or tobacco use ed	R R		Wood Not	IN V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, and the statistic policital thermo, striptermit Requirement  30. Food Establishment Per Posted and expire Utensils, Equivalent and the supplied, used Equipped  31. Adequate handwashing fasupplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and used Equipped  33. Warewashing Facilities; is Service sink or curb cleaning Equipped was an every sor Next Inspection, Whice Food  41. Original container labeling Physical Adequate ventilation and 44. Garbage and Refuse proportions.	re Control/ Identifice sed; Equipment Adecree disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin acilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided schever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle	quate to  ed; Chemical/  peration ent/ insp posted  g nd properly used/  areas used es maintained ean		
UT		N	A A	O S	Demonstration of K  21. Person in charge present, and perform duties/ Certified 11  22. Food Handler/ no unauth 30  Safe Water, Recordkee Lab  23. Hot and Cold Water availabe destruction); Packaged Food Commercial  Conformance with A  25. Compliance with Variant HACCP plan; Variance obtain processing methods; manufactors methods (Disclosure/Reminder/On menu  Core Items (1 Point) V  Prevention of Fo  34. No Evidence of Insect coanimals  35. Personal Cleanliness/eati  36. Wiping Cloths; properly Using Spray bottle  37. Environmental contaminations  38. Approved thawing methods  Proper Use  39. Utensils, equipment, & li	Approved Proce, Specialize ined for special current instruction of Contamir ontamination, ding, drinking of ation od ee of Utensils, inens; properly insils; pr	ersonnel on of knowledge ger (CFM) s/ personnel od Package te pressure, safe tags; parasite ocedures d Process, and alized tions or under cooked / Allergen Label rquire Correction nation rodent/other or tobacco use ed	R R		Wood Not	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature  27. Proper cooling method us Maintain Product Temperature  28. Proper Date Marking and Good date labels  29. Thermometers provided, Thermal test strips  Digital thermo, stripe  Permit Requirement  30. Food Establishment Per  Posted and expiration of Establishment Per  Utensils, Equ  31. Adequate handwashing fasupplied, used  Equipped  32. Food and Non-food Contadesigned, constructed, and used  Equipped  33. Warewashing Facilities; is Service sink or curb cleaning Eqy  yes or Next Inspection, White  Food  41. Original container labeling  Physical Adequate ventilation and  44. Garbage and Refuse prop  45. Physical facilities installe	re Control/ Identifice sed; Equipment Adecree disposition accurate, and calibrat ps current t, Prerequisite for O mit/Inspection Curr red ipment, and Vendin acilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided schever Comes First Identification g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle	quate to  ed; Chemical/  peration ent/ insp posted  g nd properly used/  areas used es maintained ean		

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Josh Hayes	Print: Josh Hayes	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Nam Kroger SW		Physical A	<sup>ddress:</sup> Ridge Rd		/State: ockwall	, Tx	License/Permit #	Page _	<b>1</b> of <b>2</b>		
- 9			TEMPERATURE OBSERVA			,					
Item/Location		Temp	Item/Location	-	Temp	Item/Loca			Temp		
American ch	neddar	40	Bone in chicker	า	41	WIC amb			39		
Зрерре	er cheese	41	Rotisserie chicke	n	40	Mac&chz kits			40		
F	lam	41	Fried chicken		41	Rotisserie chicken			40		
Rotisse	rie turkey	41	Self serve merchandis	er		Swiss cheese whee			39		
America	an cheese	40	38,39,38,40,41,39			WIF htt			11		
Мар	le ham	41	Meat bunker		39	UC 3 door coole		er	41		
Self serve	lunchmeats	41	Meat/humas coole	er 3	38,39						
Self se	rve Chef	40	Avacodo coole	r	39						
•		_	SERVATIONS AND CORRECT					L			
	SPECTION OF YOUR ES'D BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTEN F	ITION	N IS DIREC	CTED TO TH	HE CONDITIONS OBSERVE	ED AN	ID		
Restr	ooms - refer to g	ocery re	port								
Hand	sink equipped 12	25									
Dishv	vasher still out of	order									
	o not set up, 141, quat sani 200ppm										
+	Time to clean WIF fan guards										
<b>—</b>	g gloves, digital th		•								
	Chemicals store low and organized										
	Using sani spray bottle, 200ppm										
<b>.</b>	Vents need to be cleaned in deli slicer area  Gloves used while slicing, using 2 only for cheese, 4 units for meats										
	Gloves used while slicing, using 2 only for cheese, 4 units for meats  Trashcans setup next to each slicer, sanitizing by spray bottle 200ppm between each customer order										
		nitized every 4 hours or as needed									
		n and corners also									
Received by: (signature)	ee abov	Δ	See ab	·	VΩ		Title: Person In Charge/ O	wner			
Inspected by:		U	Print:								
(signature)	09-2015)	ST	Richard	<u>d l</u>	Hill		Samples: Y N # co	ollecte	d		