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

Date: <b>2/26/24</b>		Ļ	Time in: <b>8:00</b>	Time out: 11:20		FS-8			)				CPF.		Food handlers <b>30</b>	Page 1	of <u>2</u>		
Pu	rpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	р	3-Complai	int	4	-Inv	estiga	ation	1	5-CO/Constructi		6-Other	TOTAL/S	CORE
Establishment Name: Kroger SW 575-Starbucks  Physical Address:  Contact/Owner N Kroger  Pest control:						Vame:	: 					Number of Repeat Violations: Number of Violations COS:			1/00	۸/۸			
					kwall, Tx	Refe	er to gro	cery report		Ho N/a	ood				e trap :/ waste oil o grocery report		Follow-up: Yes ☐ No 🗹	1/99	7/ <del> </del>
Mai					Status: Out = not in corpoints in the OUT box for	ompliance IN = in of the each numbered ite	complian tem	ce NO Mark '	<b>)</b> = no ✓'a c						plicable COS = corre	ected on s	ite $\mathbf{R}$ = repeat vio k an in appropriat	lation W= V e box for R	Watch
			Sta					violations	Requ			<i>diate</i>			ive Action not to exce				
O U	I N	N O	N A	C	Time and Tem	nperature for Fo	ood Safe	ty	R	Ū	J N	N	N A	C O		Emplo	oyee Health		R
Т		/		S	1. Proper cooling time a		11)			Т	<b>/</b>	'		S	12. Management, food knowledge, responsible			employees;	
	/				2. Proper Cold Holding <b>See</b>	temperature(41°	°F/ 45°F)	)			~	,			13. Proper use of restr eyes, nose, and mouth		d exclusion; No disc	charge from	
		/			3. Proper Hot Holding t	temperature(135°	°F)		H						Prevent	ting Cont	tamination by Han	ıds	
		· •			4. Proper cooking time	and temperature	:				/				14. Hands cleaned an	d properl	ly washed/ Gloves u	sed properly	
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (16	65°F in 2			~				15. No bare hand cont alternate method prop Gloves				)
	/				6. Time as a Public Hea	alth Control; proc	cedures	& records								nly Susce	ptible Populations		
					Ap	proved Source					/	,			16. Pasteurized foods Pasteurized eggs used			fered	
	<b>'</b>				7. Food and ice obtained good condition, safe, and destruction Kroger	nd unadulterated;	; parasite									Ch	nemicals		
	/				8. Food Received at pro Checking	oper temperature					/				17. Food additives; ap & Vegetables N/A	proved a	and properly stored;	Washing Frui	its
					Protection	n from Contamir	nation				/	,			18. Toxic substances p	properly i	identified, stored an	d used	
	/				9. Food Separated & preparation, storage, dis	splay, and tasting	g										/ Plumbing		
	/				10. Food contact surfact Sanitized at 200			ned and			/			J	19. Water from approve backflow device City approve	ed	-		
	/				11. Proper disposition of reconditioned Disc	of returned, previous ard	iously sei	rved or			/	•			20. Approved Sewage disposal	e/Wastew	rater Disposal System	m, proper	
		_	_								-	-		_					
				_	Pri	ority Founda	tion Ite	ems (2 Po				_			rective Action within	10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personn	nel	ints) R	viola U	I N	Req N O	N A	Corr C O S			e Control/ Identific	ation	R
U	I N	N O	N A	0	Demonstration 21. Person in charge pre and perform duties/ Cer 11	n of Knowledge/ esent, demonstrat rtified Food Mana	Personn tion of kn nager (CF	nel nowledge,		Ţ	I N	N	N	C O	Food Tem  27. Proper cooling me  Maintain Product Tem	perature ethod used inperature	e Control/ Identific d; Equipment Adea		R
U	I N	N O	N A	0	Demonstration 21. Person in charge preand perform duties/ Cer	n of Knowledge/ esent, demonstrat rtified Food Mana	Personn tion of kn nager (CF	nel nowledge,		Ţ	I N	N	N	C O	Food Tem  27. Proper cooling me Maintain Product Tem  28. Proper Date Marki Good date mark	ethod used inperature ing and distings	e Control/ Identific d; Equipment Adea	quate to	
U	I N	N O	N A	0	21. Person in charge pre and perform duties/ Cer 11 22. Food Handler/ no ur 30 Safe Water, Recor	n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling	Personn tion of kinager (CF cons/ pers	nowledge, FM) sonnel		Ţ	D I N	N	N	C O	Food Tem  27. Proper cooling me Maintain Product Tem  28. Proper Date Marki	ethod used inperature ing and d kings ovided, ac	d; Equipment Adec	quate to	
U	I N V	N O	N A	0	21. Person in charge pre and perform duties/ Cer 11 22. Food Handler/ no ur 30 Safe Water, Recor 23. Hot and Cold Water 112, good press	esent, demonstrat rtified Food Man nauthorized perso rdkeeping and F Labeling r available; adequ	Personn tion of kn ager (CF ons/ pers Food Pac uate pres	nowledge, FM) sonnel ckage sure, safe		Ţ	I N	N	N	C O	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Good date mark 29. Thermometers pro Thermal test strips Digital thermo Permit Requi	perature ethod used inperature ing and d kings ovided, ac o, Strip irement,	e Control/ Identificed; Equipment Adections disposition ccurate, and calibrates Current Prerequisite for O	quate to ed; Chemical	/
U		N O	N A	0	Demonstration  21. Person in charge preand perform duties/ Cer 11  22. Food Handler/ no ur 30  Safe Water, Recor  23. Hot and Cold Water	esent, demonstrat rtified Food Man nauthorized perso rdkeeping and F Labeling r available; adequ sure vailable (shellstoo	Personn tion of kn ager (CF ons/ pers Food Pac uate pres	nowledge, FM) sonnel ckage sure, safe		Ţ	I N	N	N	C O	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Good date mark 29. Thermometers pro Thermal test strips Digital thermo	ethod used inperature ing and d kings ovided, ac ovided, ac o, Strip irement,	d; Equipment Adection disposition eccurate, and calibrat S CURPENT Prerequisite for O nit/Inspection Curr	quate to ed; Chemical	/
U	I N	N O	N A	0	Demonstration  21. Person in charge pre and perform duties/ Cer 11  22. Food Handler/ no us 30  Safe Water, Reconsisted and Cold Water 112, good press 24. Required records as destruction); Packaged Commercial Conformance v	esent, demonstrat rtified Food Man nauthorized perso rdkeeping and F Labeling r available; adequ sulfe vailable (shellstoo Food labeled	Personnution of kinager (CF) cons/ persons/ persons/ persons/ cons/ persons/ ck tags; persons/ ck tags	nowledge, FM) sonnel ckage sure, safe parasite		Ţ	I N	N	N	C O	Food Tem  27. Proper cooling me Maintain Product Tem  28. Proper Date Marki Good date mark 29. Thermometers pro Thermal test strips Digital thermo Permit Requi  30. Food Establishm Posted & ex  Utensi	perature ethod usee ing and d kings ovided, ac o, strip irement, ient Pern pired ils, Equip	e Control/ Identificed; Equipment Adections disposition eccurate, and calibrates S CURRENT Prerequisite for Onit/Inspection Current Oment, and Vendin	quate to  ed; Chemical  peration  ent/ insp post	/
U		N O	N A	0	Demonstration  21. Person in charge preand perform duties/ Cer 11  22. Food Handler/ no us 30  Safe Water, Recon  23. Hot and Cold Water 112, good press 24. Required records av destruction); Packaged Commercial	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequal sure vailable (shellstoo Food labeled with Approved F ariance, Specialize obtained for spe	Procedurezed Procecialized	nowledge, FM) sonnel ckage sure, safe parasite		Ţ	I N	N	N	C O	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Good date mark 29. Thermometers pro Thermal test strips Digital thermo Permit Requi 30. Food Establishm Posted & ex	perature ethod usee ing and d kings ovided, ac o, strip irement, ient Pern pired ils, Equip	e Control/ Identificed; Equipment Adections disposition eccurate, and calibrates S CURRENT Prerequisite for Onit/Inspection Current Oment, and Vendin	quate to  ed; Chemical  peration  ent/ insp post	/
U		N O	N A	0	21. Person in charge property and perform duties/ Cer 11 22. Food Handler/ no us 30  Safe Water, Reconsisted and Cold Water 112, good press 24. Required records av destruction); Packaged Commercial Conformance with V-HACCP plan; Variance processing methods; material conformation of the conformance with V-HACCP plan; Variance processing methods; material conformation of the conformance with V-HACCP plan; Variance processing methods; material conformation of the c	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequal sure vailable (shellstoo Food labeled with Approved F ariance, Specialize obtained for spe	tion of kinager (CF cons/ pers Food Pac uate pres ck tags; p Procedur zed Procecialized uctions	nowledge, FM) sonnel ckage sure, safe parasite		Ţ	I N	N	N	C O	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Good date mark 29. Thermometers pro Thermal test strips Digital thermo Permit Requi 30. Food Establishm Posted & ex Utensi 31. Adequate handwas supplied, used Equipped 32. Food and Non-foodesigned, constructed,	perature ethod usee inperature ing and d kings ovided, ac o, strip irement, iremt Pern pired ils, Equip shing fac od Contace od, and usee	e Control/ Identificed; Equipment Adectical Securate, and calibrates Current Prerequisite for Onit/Inspection Current, and Vendin illities: Accessible act surfaces cleanable d	quate to  ed; Chemical  peration  ent/ insp post  g  nd properly  e, properly	/
U		N O	N A	0	21. Person in charge property and perform duties/ Cer 11 22. Food Handler/ no us 30  Safe Water, Reconsisted Property and Cold Water 112, good press 24. Required records avdestruction); Packaged Commercial  Conformance vith V. HACCP plan; Variance processing methods; machine processing methods; machine 26. Posting of Consume foods (Disclosure/Remineron menu, label	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequations and the second labeled with Approved F ariance, Specialize obtained for special and a second labeled with Approved F ariance, Specialize obtained for special and a second labeled summer Advisory er Advisories; ravinder/Buffet Plate	tion of kinger (CF cons/ pers con	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label	R			N O	N A	COSS	Food Tem  27. Proper cooling me Maintain Product Tem  28. Proper Date Marki Good date mark Good tem ark Formal test strips Digital thermo Permit Requi  30. Food Establishm Posted & ex  Utensi  31. Adequate handwas supplied, used Equipped  32. Food and Non-food designed, constructed, 33. Warewashing Faci Service sink or curb ci Equipped	perature ethod used in perature ing and d kings ovided, ac o, strip irement, irem Pern pired ils, Equip shing fac od Contac , and used illities; insideaning face	d; Equipment Adectification d; Equipment Adectification disposition dispositio	quate to  ed; Chemical  peration  ent/ insp post  g  nd properly  e, properly	/
UT		N	A N	O S	21. Person in charge property and perform duties/ Cer 11 22. Food Handler/ no un 30  Safe Water, Recon 23. Hot and Cold Water 112, good press 24. Required records averaged Commercial Conformance with Variance processing methods; mass 26. Posting of Consume foods (Disclosure/Remion menu, label Core Items (1 Poins 11 Poins 12 Poins 14 Poins 14 Poins 15 Poins 15 Poins 15 Poins 15 Poins 15 Poins 16 Poins 16 Poins 16 Poins 16 Poins 17 P	esent, demonstrat rtified Food Man- nauthorized perso rdkeeping and F Labeling r available; adequalible (shellstoc Food labeled with Approved F ariance, Specialize c obtained for specialize anufacturer instrusturer sumer Advisory er Advisories; rav inder/Buffet Plate att) Violations I	tion of kinager (CF ons/ pers Food Pac uate pres ck tags; p Procedur zed Procecialized uctions w or unde e)/ Allerg Require	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label	R	on No	of the state of th	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Tem  27. Proper cooling me Maintain Product Tem  28. Proper Date Marki Good date mark Good tem ark Formal test strips Digital thermo Permit Requi  30. Food Establishm Posted & ex  Utensi  31. Adequate handwas supplied, used Equipped  32. Food and Non-food designed, constructed, 33. Warewashing Faci Service sink or curb ci Equipped	perature ethod useen ing and d kings ovided, ac o, strip irement, irement Pern pired ils, Equip shing fac od Contact o, and used illities; inseleaning fac	d; Equipment Adea d; Equipment Adea disposition ccurate, and calibrat S CURRENT Prerequisite for O nit/Inspection Curr ment, and Vendin dilities: Accessible a et surfaces cleanable d stalled, maintained, acility provided	quate to  ed; Chemical  peration  ent/ insp post  g  nd properly  e, properly	/
UT			A	OS	21. Person in charge property and perform duties/ Cer 11 22. Food Handler/ no un 30  Safe Water, Recon 23. Hot and Cold Water 112, good press 24. Required records averaged Commercial Conformance with Variance processing methods; mass 26. Posting of Consume foods (Disclosure/Remion menu, label Core Items (1 Poins 11 Poins 12 Poins 14 Poins 14 Poins 15 Poins 15 Poins 15 Poins 15 Poins 15 Poins 16 Poins 16 Poins 16 Poins 16 Poins 17 P	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequaliable (shellstoc Food labeled with Approved F ariance, Specialia e obtained for specialize obtained for specialized for spe	tion of kinger (CF cons/ pers con	nowledge, FM) sonnel ckage sure, safe parasite res ess, and er cooked gen Label Corrective	Actia	on No	J N N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Tem  27. Proper cooling me Maintain Product Tem  28. Proper Date Marki Good date mark Good tem ark Formal test strips Digital thermo Permit Requi  30. Food Establishm Posted & ex  Utensi  31. Adequate handwas supplied, used Equipped  32. Food and Non-food designed, constructed, 33. Warewashing Faci Service sink or curb ci Equipped	perature ethod useen ing and d kings ovided, ac o, strip irement, iremt Pern pired ils, Equip shing fac od Contac , and usee illities; inseleaning fac t, Which Food Ic	d; Equipment Adectification d; Equipment Adectifisposition ccurate, and calibrat S CURPENT Prerequisite for O mit/Inspection Curr pment, and Vendin dilities: Accessible and et surfaces cleanable d stalled, maintained, acility provided mever Comes First dentification	quate to  ed; Chemical  peration  ent/ insp post  g  nd properly  e, properly	ed
UT		N	A N	O S	21. Person in charge property and perform duties/ Cer 11 22. Food Handler/ no us 30  Safe Water, Reconsisted and Cold Water 112, good press 24. Required records avelentuction); Packaged Commercial  Conformance vith VitaCCP plan; Variance processing methods; machine in the cold water 10 consisted and cold water 10 consisted and cold water 112, good press 24. Required records are destruction); Packaged Commercial  Conformance vith VitaCCP plan; Variance processing methods; machine in the cold water 10 consisted and vita in the cold water 10 col	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestified vailable (shellstoo Food labeled with Approved F ariance, Specialize to obtained for specialize to obtai	tion of kinager (CF cons/ pers food Pac uate pres ck tags; p Procedur zed Procecialized uctions w or under e)/ Allerg Require mination n, rodent	nowledge, FM) sonnel ckage sure, safe parasite res ess, and  Corrective	Actia	on No	J J N J N J J N J J N J N J N J N J N J	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Good date mark 29. Thermal test strips Digital thermo Permit Requi 30. Food Establishm Posted & ex Utensi 31. Adequate handwas supplied, used Equipped 32. Food and Non-foodesigned, constructed, 33. Warewashing Faci Service sink or curb ci Equipped ys or Next Inspection	perature ethod used in perature ing and d kings ovided, ac o, strip irement, irement Pern pired ils, Equip shing fac od Contac , and used ilities; inseleaning fac illabeling	d; Equipment Adectical disposition and calibrates and calibrates and calibrates are current.  Prerequisite for Omit/Inspection Curroment, and Vending dilities: Accessible and calibrates are surfaces cleanabled distalled, maintained, acility provided acceptable dever Comes First dentification (Bulk Food)	quate to  ed; Chemical  peration  ent/ insp post  g  nd properly  e, properly	ed
UT		N	A N	O S	21. Person in charge property and perform duties/ Cer 11 22. Food Handler/ no up 30  Safe Water, Record 112, good press 24. Required records as destruction); Packaged Commercial Conformance v 25. Compliance with Variance processing methods; maximum 26. Posting of Consume foods (Disclosure/Remi On menu, label Core Items (1 Points 14. No Evidence of Instantials 35. Personal Cleanlines 25. Personal Cleanlines 26.	n of Knowledge/ esent, demonstrat rtified Food Man- nauthorized perso rdkeeping and F Labeling r available; adequations ravailable (shellston Food labeled with Approved F ariance, Specialis e obtained for specanufacturer instruct sumer Advisory er Advisories; ravainder/Buffet Plate nt) Violations F of Food Contame ect contamination is/eating, drinking	resonantion of kinager (CF) resonantion of kinager (CF) resonantion personantion resonantion personantion resonantion resonant	nowledge, FM) sonnel ckage sure, safe parasite res ess, and  Corrective	Actia	on No	I N N N N N N N N N N N N N N N N N N N	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Good date mark 29. Thermal test strips Digital thermo Permit Requi 30. Food Establishm Posted & ex Utensi 31. Adequate handwas supplied, used Equipped 32. Food and Non-foodesigned, constructed, 33. Warewashing Faci Service sink or curb ci Equipped ys or Next Inspection	perature ethod useen ing and d kings ovided, ac ovided,	d; Equipment Adectification ccurate, and calibrates S CURPENT Prerequisite for Onit/Inspection Current pment, and Vendinilities: Accessible a ct surfaces cleanabled stalled, maintained, acility provided never Comes First dentification (Bulk Food)	quate to  ed; Chemical  peration  ent/ insp post  g  nd properly  e, properly	ed
UT		N	A N	O S	21. Person in charge property and perform duties/ Cer 11 22. Food Handler/ no us 30  Safe Water, Reconsisted and Cold Water 112, good press 24. Required records avagestruction); Packaged Commercial  Conformance with Variance processing methods; machine 125. Compliance with Variance processing methods; machine 126. Posting of Consume foods (Disclosure/Remion menu, label)  Core Items (1 Poinsisted and Prevention of St. No Evidence of Instantials	n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequations and the second	resonantion of kinager (CF) resonantion of kinager (CF) resonantion personantion resonantion personantion resonantion resonant	nowledge, FM) sonnel ckage sure, safe parasite res ess, and  Corrective	Actia	on No	J 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 A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling me Maintain Product Tem 28. Proper Date Mark: Good date mark 29. Thermometers pro Thermal test strips Digital thermo Permit Requi 30. Food Establishm Posted & ex Utensi 31. Adequate handwas supplied, used Equipped 32. Food and Non-foodesigned, constructed, 33. Warewashing Faci Service sink or curb ci Equipped ys or Next Inspection 41. Original container	perature ethod used in perature ing and description of the control	d; Equipment Adectilisposition ccurate, and calibrat S CURPENT Prerequisite for O mit/Inspection Curr coment, and Vendin dilities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) cal Facilities s clean	quate to  ed; Chemical  peration  ent/ insp post  g  nd properly  c, properly  used/	ed
UT		N	A N	O S	21. Person in charge property and perform duties/ Cer 11 22. Food Handler/ no us 30  Safe Water, Reconsisted and Cold Water 112, good press 24. Required records avidestruction); Packaged Commercial  Conformance vs. 25. Compliance with Vs. HACCP plan; Variance processing methods; machine processing methods in the conformance vs. Consisted and Consiste	n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque Sure vailable (shellstoo Food labeled with Approved F ariance, Specialize obtained for specanufacturer instructure sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations F of Food Contame ect contamination ss/eating, drinking perly used and sto ottle camination	resonantion of kinager (CF) resonantion of kinager (CF) resonantion personantion resonantion personantion resonantion resonant	nowledge, FM) sonnel ckage sure, safe parasite res ess, and  Corrective	Actia	on No		N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling me Maintain Product Tem 28. Proper Date Marki Good date mark 29. Thermometers pro Thermal test strips Digital thermo Permit Requi 30. Food Establishm Posted & ex Utensi 31. Adequate handwas supplied, used Equipped 32. Food and Non-food designed, constructed, 33. Warewashing Faci Service sink or curb ci Equipped 41. Original container 42. Non-Food Contact	perature ethod used in perature ing and day of the control of the	d; Equipment Adea d; Equipment Adea disposition ccurate, and calibrat S CURPENT Prerequisite for O nit/Inspection Curr coment, and Vendin dilities: Accessible an ext surfaces cleanable d stalled, maintained, facility provided never Comes First dentification (Bulk Food) cal Facilities s clean ghting; designated a	quate to  ed; Chemical  peration  ent/ insp post  g  nd properly  e, properly  used/	ed R
UT		N	A N	O S	21. Person in charge property and perform duties/ Cer 11 22. Food Handler/ no up 30  Safe Water, Record 23. Hot and Cold Water 112, good press 24. Required records avidestruction); Packaged Commercial  Conformance version 25. Compliance with Version Warring and Consumer foods (Disclosure/Remion of Consumer (D	n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque Sure vailable (shellstoo Food labeled with Approved F ariance, Specialize obtained for specanufacturer instructure sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations F of Food Contame ect contamination ss/eating, drinking perly used and sto ottle camination	tion of kinager (CF cons/ person tion of kinager (CF cons/ person	nowledge, FM) sonnel ckage sure, safe parasite res ess, and  Corrective	Actia	on No	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 A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling me Maintain Product Tem 28. Proper Date Mark: Good date mark 29. Thermometers pro Thermal test strips Digital thermo Permit Requi 30. Food Establishm Posted & ex Utensi 31. Adequate handwas supplied, used Equipped 32. Food and Non-foo designed, constructed, 33. Warewashing Faci Service sink or curb ci Equipped ys or Next Inspection 41. Original container 42. Non-Food Contact 43. Adequate ventilation	perature ethod useen ing and d dings ovided, ac o, strip irement,	d; Equipment Adea d; Equipment Adea disposition ccurate, and calibrat S CURPENT Prerequisite for O nit/Inspection Curr coment, and Vendin dilities: Accessible a ct surfaces cleanable d stalled, maintained, acility provided never Comes First dentification (Bulk Food) cal Facilities s clean ghting; designated a cty disposed; faciliti	quate to  ed; Chemical  peration  ent/ insp post  g  nd properly  properly  used/  areas used  es maintained	ed R
UT		N	A N	O S	21. Person in charge property and perform duties/ Cer 11 22. Food Handler/ no up 30  Safe Water, Record 23. Hot and Cold Water 112, good press 24. Required records avidestruction); Packaged Commercial  Conformance version 25. Compliance with Version Warring and Consumer foods (Disclosure/Remion of Consumer (D	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequations and second and se	resonration of kinger (CF cons/ personration of kinger (CF cons/ p	nowledge, FM) sonnel ckage sure, safe parasite res ess, and crooked gen Label Corrective /other	Actia	on No	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 A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling me Maintain Product Tem 28. Proper Date Mark: Good date mark 29. Thermometers pro Thermal test strips Digital thermo Permit Requi 30. Food Establishm Posted & ex Utensi 31. Adequate handwas supplied, used Equipped 32. Food and Non-foodesigned, constructed, 33. Warewashing Fact Service sink or curb c Equipped ys or Next Inspection 41. Original container 42. Non-Food Contact 43. Adequate ventilati 44. Garbage and Refu	perature ethod useenperature ing and d kings ovided, ac o, strip irement, i	d; Equipment Adectilisposition ccurate, and calibrates S CURPENT Prerequisite for Onit/Inspection Curront ct surfaces cleanable d stalled, maintained, acility provided mever Comes First dentification (Bulk Food) cal Facilities s clean lighting; designated acily disposed; faciliti , maintained, and cle	ed; Chemical  peration  ent/ insp post  g  nd properly  used/  ureas used  es maintained  ean	ed R
UT		N	A N	O S	21. Person in charge proper and perform duties/ Cer 11 22. Food Handler/ no us 30  Safe Water, Reconsisted and Cold Water 112, good press 24. Required records avidestruction); Packaged Commercial  Conformance version 25. Compliance with Version Warring and Consisted a	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestife vailable (shellstoo Food labeled with Approved F ariance, Specialize obtained for specanufacturer instructure sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations F of Food Contame eet contamination is/eating, drinking perly used and sto ottle camination method er Use of Utensil t, & linens; propes se utensils; propes	tion of kinager (CF cons/ pers food Pac uate pres ck tags; p Procedur zed Procecialized uctions w or under pers Require mination n, rodent g or toba tored  ls erly used	nowledge, FM) sonnel ckage sure, safe parasite res ess, and  Corrective /other cco use	Actia	on No		N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling me Maintain Product Ten 28. Proper Date Marki Good date mark 29. Thermometers pro Thermal test strips Digital thermo Permit Requi 30. Food Establishm Posted & ex Utensi 31. Adequate handwas supplied, used Equipped 32. Food and Non-food designed, constructed, 33. Warewashing Facis Service sink or curb of Equipped ys or Next Inspection 41. Original container 42. Non-Food Contact 43. Adequate ventilati 44. Garbage and Refu 45. Physical facilities	perature ethod useenperature ing and d kings ovided, ac o, strip irement, irement, pired ils, Equip shing fac od Contac , and used illities; inseleaning fa physic t surfaces ion and li use proper installed,	d; Equipment Adectilisposition ccurate, and calibrates S CURPENT Prerequisite for Onit/Inspection Curront ct surfaces cleanable d stalled, maintained, acility provided mever Comes First dentification (Bulk Food) cal Facilities s clean lighting; designated acily disposed; faciliti , maintained, and cle	ed; Chemical  peration  ent/ insp post  g  nd properly  used/  ureas used  es maintained  ean	ed R

## 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)

	ment Name:	Physical A		City/State:		License/Permit #	Page 1 of 2					
Kroge	er SW 575-Starbucks	2935	Ridge Rd TEMPERATURE OBSERVA	Rockwa	II, Tx	FS-8030						
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loc	ation	Тет					
Sandw	vich cooler	38	Almond Milk	38								
ŀ	Keg cooler		Bev cooler	40								
	Hot bar											
L	JC cooler L	38										
	Milk	38										
	Half & half	38										
U	IC cooler R	38										
	Soy milk	38	CERVATIONS AND CORRECTIONS	WE ACTION	NG.							
Item Number		TABLISHME	SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTEN F			THE CONDITIONS OB	SERVED AND					
	NOTED BELOW: all temperatures are taken in F  Restrooms - refer to grocery report											
	Hand sink equipped gr	reater tha	an 100									
	3 comp sink set up, 11	2, using	quat sani 200ppm, strips o	urrent								
	Using sani wipes to cl	ean stea	m wand after every use									
45	Minor detail cleaning u	ınder cod	olers									
	Digital thermo onsite											
	New cutting board ons	site										
	All food fully cooked and arrive frozen, reheated per order, no hot holding											
	Using tongs to handle Rte foods placed into bags and handed directly to customer											
	Allergens noted on menu											
	Dates labels great on products in coolers											
W	Need updated permit posted											
			1			I						
Received (signature)	See abov	e	See ab	ove		Title: Person In Cha	rge/ Owner					
Inspected (signature)	_	C#	Print: Richard	л Ц:III								