Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: Time in: Time out: License/F 3:07 3:44 Fs 80										Est. Type Risk Category	2					
	UO/U4/2U2 3.U7 3.44 FS OU Purpose of Inspection: ✓ 1-Routine						141	Inves	tigo	tion		5-CO/Construction 6-Other TOTAL/SCO				
Es	tabli	shmer	nt N	Vam	ie:	2-F 0110	Conta	ct/Owner N	lame:	4-1	inves	uga	luon	<u> </u>	* Number of Repeat Violations:	KE
-					jer 575			oucks Kro	ger	TT	1				✓ Number of Violations COS: 10/90/	Ά
	iysica Ige ro	al Add oad	ares	ss:			Pest contro Store			Hoo Na	od		Sto		e trap : Follow-up: Yes I 0/90/	, ,
												ch				
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																
Co	Compliance Status								R	Compliane O I N						
U T	N O A O					U N O A			A	o s	Employee Health	R				
	Proper cooling time and temperature										12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
		2 Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from	_			
3		2. Proper Cold Holding temperature(41°F/ 45°F) Cooler with Tcs						/				eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Han				Policy for well employees 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			65°F in 2			•				15. No bare hand contact with ready to eat foods or approved	-			
	Hours)										alternate method properly followed (APPROVED Y N)					
		v	/		6. Time as a Public Hea Not doing self serve con	alth Control;	procedures d	& records							Highly Susceptible Populations	
	<u> </u>														16. Pasteurized foods used; prohibited food not offered	
					Ap	proved Sou	rce								Pasteurized eggs used when required Precooked	
					7. Food and ice obtaine good condition, safe, ar										an I. I	
					destruction See 9										Chemicals	
	./				8. Food Received at pro	oper tempera	ature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	Т
					At receiving.							'	•			-
						from Cont		. C 1			/				18. Toxic substances properly identified, stored and used	
3					Food Separated & pr preparation, storage, dis loe not draining			g 100d							Water/ Plumbing	
					10. Food contact surfac	es and Retur	rnables ; Clea	ned and							19. Water from approved source; Plumbing installed; proper	
	V				Sanitized at 200					3					lce machine not draining and air gap	
		/			11. Proper disposition of reconditioned Disc	of returned, p	previously ser	rved or		W					20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Disc	arucu									See above	
	<u>[</u>				Pri	ority Fou	ndation Ite	ems (2 Poi	ints) vi	iolati	ions i	Rear	uire	Cor	rective Action within 10 days	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Skyles Skyles	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: oucks Kroger 575	Physical A Ridge		City/State: Rockwall	License/Permit # Fs 8030	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSE								
Item/Loc		Temp F	Item/Location	Temp F Item/	Location	Temp I					
Front	cooler with egg product		Nitro	35							
На	rd boiled egg	55									
Chec	ked cheese in back	55									
Disca	arded all Tcs foods										
Sa	ndwich case	35									
	Bar 1	30									
Wr	nipped cream	41									
	Bar 2	31-32									
		OB	SERVATIONS AND CORR	ECTIVE ACTIONS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	STABLISHME	NT HAS BEEN MADE. YOUR A	TTENTION IS DIRECTED	TO THE CONDITIONS OBSI	ERVED AND					
02	Front cooler not holding	ag propor	tomne								
02	Removed Tcs foods	ig proper	temps								
9		ining on i	to own to address								
	Ice machine is not dra										
19	Also no air gap at drai			iah ia gaad fay band y	vaahina huttaa law fa						
W	Hot water heater has lim					r warewasning					
W	<u> </u>		s replenished). Confirm								
0.4	Sanitizer requires cool water in three comp sink - 200 ppm to always check with test strips										
34	Flies present										
	All sandwiches are rte and just rethermalized and served when ordered										
	Samples in case for display										
10/	Allergy posting										
W	General detailedCleaning under behind and around Equipment										
	Using Thermo works t										
	Ingredients by request										
•••	Gloves and tongs touch rte										
!!	Must figure out why ic										
Ok			It to see scores - time	•							
W			lifficult to clean so mar	nager will address o	cleaning issues						
	Clean under ice machine when repairing										
Received	bv:		Print:		Title: Person In Char	ge/ Owner					
(signature)		ched			Vison III Citali	<i>y</i> - ··					
Inspected (signature)	d by:	, , 4	Print:								
(Jignature)	Kelly Kirkpo	utrick	(RS		Samples: Y N	# collected					