

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 8/28/24	Time in: 8:30	Time out: 1:00	License/Permit # FS-8031	CPFM 10	Food handlers 50	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other <input checked="" type="checkbox"/>	TOTAL/SCORE
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Establishment Name: Kroger SW 575-Bakery	Contact/Owner Name: Kroger	Number of Repeat Violations: X _____	8/92/A
Physical Address: 2935 Ridge Rd Rockwall, Tx	Pest control : Refer to grocery report	Number of Violations COS: _____	
Hood Triple B 6/2024		Grease trap / waste oil Refer to grocery report	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W = Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓					W					
			✓			Preventing Contamination by Hands					
			✓				✓				
			✓				✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
3							✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓										
	✓					2					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						Physical Facilities					
	✓						✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						Physical Facilities					
	✓					1					
	✓						✓				
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Colin Burgiel	Print: Colin Burgiel	Title: Person In Charge/ Owner MOD
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger SW 575-Bakery	Physical Address: 2935 Ridge Rd	City/State: Rockwall, Tx	License/Permit # FS-8031	Page <u>1</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	37	Dessert Island	39-40		
Fruit filling	38	Self serve cake cooler	39-41		
Whipcream frosting	38				
WIF htt	14				
Cake cooler	36				
Self Serve Freezers					
11,10,13,9					

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
	Restrooms - refer to grocery report
	Hand sinks equipped temp greater than 108
	Dishwasher is currently non operational, need out of order sign
10	3comp sink setup, 134, using quat sani 0ppm, strips current
	Will use deli 3 comp to fill spray bottles, 200ppm, may spray utensils and equipment and let air dry
	A repair ticket submitted for Ecolab to fix sanitizer
	Self serve pastry using paper sheets to pickup and place in bags
	Self serve bagel station with sani sheets to pickup and place product in bag
	Self serve has allergen notice on glass doors
	Digital thermo onsite, gloves available to touch rte foods, using hair restraints
45	General detail cleaning under equipment
37	Frozen condensation on wall & floor in WIF, food protected
45	General detail cleaning underneath shelves in WIF
42	Fan guards need to be cleaned in WIC
42	Cabinet to detail general cleaning in bakery area
	New Bakery, WIF replacement soon, foods will be stored in a refrigerated trailer onsite

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>R Hill</i>	Print: Richard Hill	Samples: Y N # collected

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