

Retail Food Establishment Inspection Report

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

Date: 3/24/2025		Time in: 12:15		Time out: 1:00		License/Permit # FS-0004203			Est. Type		Risk Category		Page 1 of 2						
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 type="checkbox"/>														TOTAL/SCORE					
Establishment Name: Kroger 574 Snowfruit						Contact/Owner Name:				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				9/91/A					
Physical Address: 1950 N Goliad Rockwall, TX				Pest control : w/Kroger insp		Hood n/a		Grease trap : w/Kroger insp			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 <b>X</b> in appropriate box for R																			
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																			
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)						R		Compliance Status		Employee Health				R			
OUT	IN	NO	NA	COS							OUT	IN	NO	NA	COS				
	✓				1. Proper cooling time and temperature							✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
W					2. Proper Cold Holding temperature(41 °F/ 45°F)							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
			✓		3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands								
			✓		4. Proper cooking time and temperature							✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used			
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )			
			✓		6. Time as a Public Health Control; procedures & 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						Chemicals								
	✓				8. Food Received at proper temperature							✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
Protection from Contamination											3					18. Toxic substances properly identified, stored and used			
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing								
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature							✓				19. Water from approved source; Plumbing installed; proper backflow device			
	✓				11. Proper disposition of returned, previously served or reconditioned discarded							✓				20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																			
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification		R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1								✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
W					22. Food Handler/ no unauthorized persons/ personnel								✓				28. Proper Date Marking and disposition		
Safe Water, Recordkeeping and Food Package Labeling													✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	✓				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation								
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025			
Conformance with Approved Procedures											Utensils, Equipment, and Vending								
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								✓				31. Adequate handwashing facilities: Accessible and properly supplied, used		
Consumer Advisory											2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																			
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R	OUT	IN	NO	NA	COS	Food Identification		R
	✓				34. No Evidence of Insect contamination, rodent/other animals								✓				41.Original container labeling (Bulk Food)		
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities								
	✓				36. Wiping Cloths; properly used and stored							✓				42. Non-Food Contact surfaces clean			
	✓				37. Environmental contamination							✓				43. Adequate ventilation and lighting; designated areas used			
	✓				38. Approved thawing method							✓				44. Garbage and Refuse properly disposed; facilities maintained			
Proper Use of Utensils											1					45. Physical facilities installed, maintained, and clean			
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								✓			46. Toilet Facilities; properly constructed, supplied, and clean			
	✓				40. Single-service & single-use articles; properly stored and used								✓			47. Other Violations			

1st followup is free. Any additional followups will result in a \$50 fee. **Retail Food Establishment Inspection Report**

Received by: (signature) <i>Cung Uk</i>	Print: <b>Cung Uk</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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