Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
8/28/24	8:30	1:00	FS-8033	10	50	

Purpose of Inspection: ✔ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ✔

Establishment Name:	Contact/Owner Name:		TOTAL/SCORE
Kroger SW 575-Meat&Seafood	Kroger	✘ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____	8/92/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ✔ No ☐
2925 Ridge Rd Rockwall, Tx	Refer to grocery report	N/a	Refer to grocery report	

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 ✘ in appropriate box for **R**

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

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		✔			3. Proper Hot Holding temperature(135°F)	
		✔			4. Proper cooking time and temperature	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✔				6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Kroger	
	✔				8. Food Received at proper temperature Checking	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✔		✔		11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y ✔ N) Gloves	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✔				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
3					19. Water from approved source; Plumbing installed; proper backflow device P-trap leaking at handsink	
	✔				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
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 10	
	✔				22. Food Handler/ no unauthorized persons/ personnel 50	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On labels	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Good date labels	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
					Permit Requirement, Prerequisite for Operation	
2					30. **Food Establishment Permit/Inspection** Current/ insp posted Not posted & expired	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
1				✔	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Lime juicer	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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
	✔				34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored Using spray bottle	
	✔				37. Environmental contamination	
	✔				38. Approved thawing method Refrigerator	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
1					42. Non-Food Contact surfaces clean	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean	
		✔			47. Other Violations N/a	

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) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 1 of 2
Kroger SW575-Meat&Seafood	2935 Ridge Rd	Rockwall, Tx	FS-8033	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Seafood Freezers		Seafood fresh bunker	41	Chicken breast	37
10,12,16,9,10		Fresh chicken bunker	34	Marinated chicken	38
Seafood cooker wall	41	Sausage bunker	37		
Chicken bunker	39	Beef/pork/chx cold wall			
Pork bunker	40	39,37,38,36,38		Andouille Sausage	39
Beef bunker	41	Seafood Display		Smoked bacon	40
Seafood frozen bunker		Salmon	37	UP Seafood freezer	6
6,9,8,7		Shrimp	30/37	All htt	

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 greater than 100
	Seafood 3 comp sink set up, 138, using Quats sani 200ppm, strips current
32/42	Cover for heat and seal torn, in bad repair, replace asap, not cleanable
	WIC amb 38
32/42	Heat and seal conveyor belt, blood stains, replace asap, not cleanable
	Meat 3 comp sink set up, 135, using quat sani 200ppm, strips current
	Meat hand sinks equipped greater than 100
19	Leaking drain at Hand sink in meat cutting room
	Meat cooler grills have been cleaned, looks good
	Sanitizing cutting boards every 4 hours, beginning and ending shift
	Waste is thrown bone barrel until picked up weekly and kept in cutting room
	Only cutting beef, all chicken and pork are prepackaged
30	Permit not posted, expired

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

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