

# Retail Food Establishment Inspection Report

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

Date: <b>9/23/2024</b>	Time in: <b>2:20</b>	Time out: <b>3:55</b>	License/Permit # <b>FS-9357</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input 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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Kroger 574 Meat/Seafood</b>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>12/88/B</b>
Physical Address: <b>1950 N Goliad Rockwall, TX</b>			Pest control : <b>w/Grocery insp</b>	Hood <b>n/a</b>	Grease trap : <b>w/Grocery insp</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
<b>3</b>							✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
							✓				
	✓					<b>Water/ Plumbing</b>					
<b>3</b>							✓				
	✓						✓				

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>							✓				
	✓					<b>2</b>					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>							✓				
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓						✓				
	✓						✓				

**Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Kroger 574 Meat/Seafood</b>	Physical Address: <b>1950 N Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9357</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
seafood WIC ambient	34	ground beef/steak	37/35	chicken bunker	31-34
seafood freezer	10	steak/pork	36/36	freezer side bunker	6
seafood display/shrimp	36	sausage	40	promo bunker	36
shrimp/salmon	34/35	Meat WIC	31	seafood wall/tilapia	45
white fish	37	frozen seafood wall	-4	salmon	47
shrimp/scallops/lobster	35/37/35	fish mobile bunker/	31		
meat display/chicken	34	seafood freezer bunker	-5to6		
chicken/chicken wings	35/34	beef and pork meat wall	29 to 33		

**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:
	Seafood hand sink 100+F equipped
	3 comp sink 110+F
	Sani spray bottle at 200ppm quats
10/33	Sani Dispenser at seafood 3 comp sink dispensing well under 200ppm/strip indicated zero
42	To clean inside seafood freezer
45	To clean floor drains/food debris
	Front hand sink 100+F equipped
	Sani spray bottle at 200 ppm quats
	Reminder to change sani bottles daily as advised by Ecolab to maintain required ppm
	Gloves used
	Meat cutting room hand sink 100+F equipped
10	Meat cutting room sani spray bottle at 0ppm/COS
	Meat 3 comp sink 122F
10/33	Meat cutting room 3 comp sink sani dispenser less than 0ppm quats/test strips not indicating at all
42	Need to clean gaskets of meat display/one sliding door has a broken seal and has water sitting in between double paned doors
42	Need to clean rolling racks in meat cutting room
	Reminder meat after being cut to be moved to WIC to cold hold at 41F or below
42/10	To clean and sanitize prep surfaces in seafood area and behind meat display
34	Flies
37	Condensation in meat display/to protect meat under
2	Seafood wall was in defrost at initial inspection/at end of inspection still at 50F ambient
	Temps of packaged fish at front of display above 41F/removed/ must cold hold at 41F or below

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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