	Retail Food Establishment Inspection Report																		
	<sup>nte:</sup>	3/2	202	24	Time in:         Time or           2:20         3:55		License/P								Est. Type Risk Category Page <u>1</u> of <u>2</u>	-			
P	irpo	se of	f In	spec	tion: 1-Routine 2-Fol	low Up	3-Compla		_	<b>4-I</b>	nve	stiga	ntior	1	5-CO/Construction 6-Other TOTAL/SCORE	2			
Establishment Name: Contact/Owner Name Kroger 574 Meat/Seafood								Name:	:						<ul> <li>* Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>	2			
Pł	Physical Address: Pest control : 1950 N Goliad Rockwall, TX w/Grocery insp								I n/	100 /a	d				se trap : Follow-up: Yes	5			
		Com	plia	nce S	tatus: Out = not in compliance I	$\mathbf{N} = $ in compli	iance N	$\mathbf{O} = \mathbf{no}$	ot obs	serve			<b>\</b> = n	ot ap	pplicable $COS = corrected on site R = repeat violation W- Watch$				
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											_								
0								R		0	mpli I N	Ν	ance StatusNNOAO			R			
T	N	N     O     A     O       S $(F = degrees Fahrenheit)$ 1. Proper cooling time and temperature				ł	U T	N	0	A	s	Employee Health 12. Management, food employees and conditional employees;							
	~								~				knowledge, responsibilities, and reporting						
3		2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
Ē		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							
		5. Proper reheating procedure for hot holding (165°F in 2			(165°F in 2		-		~				15. No bare hand contact with ready to eat foods or approved						
	~				Hours)	1: procedure	s & records				•				alternate method properly followed (APPROVED YN)	_			
	6. Time as a Public Health Control; procedures & records						-						Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered						
		Approved Source							~				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 tempe	erature					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
_					Protection from Co	ntamination	1		-		· v				18. Toxic substances properly identified, stored and used				
					9. Food Separated & protected, p	revented duri					•								
	~				preparation, storage, display, and 10. Food contact surfaces and Re		looped and				-				Water/ Plumbing           19. Water from approved source; Plumbing installed; proper				
3					Sanitized at ppm/temp	,					~				backflow device				
	~				11. Proper disposition of returned reconditioned						~				20. Approved Sewage/Wastewater Disposal System, proper disposal	_			
0	I	N	N	С				nts) R	vio	0	Ι	Ν	Ν	С		R			
U T	N	0	A	O S	Demonstration of Know           21. Person in charge present, den	8				U T	N	0	A	0 S					
	~				and perform duties/ Certified Foc						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no unauthorize	ed persons/ pe	ersonnel				~				28. Proper Date Marking and disposition				
					Safe Water, Recordkeeping Labeling		Package				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	~				23. Hot and Cold Water available	-	ressure, safe								Permit Requirement, Prerequisite for Operation				
╞	~		<u> </u>		24. Required records available (sl destruction); Packaged Food labe		s; parasite	$\square$			~				30. Food Establishment Permit (Current/insp report sign posted)				
					Conformance with Appr		lures				•				12/31/2024 Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, S HACCP plan; Variance obtained processing methods; manufacture	pecialized Pr for specialize	ocess, and ed				~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Ad	·					~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisor foods (Disclosure/Reminder/Buff					2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
6	<b>T</b>	NT	<b>N</b> 7		Core Items (1 Point) Viola	tions Requi	re Corrective		on N						ays or Next Inspection , Whichever Comes First	P			
O U T	I N	N O	N A	C O S	Prevention of Food C			R		O U T	I N	N O	N A	C O S	Food Identification	R			
1					34. No Evidence of Insect contan animals						~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, d		bacco use	Ш							Physical Facilities				
	•				36. Wiping Cloths; properly used			Щ		1					42. Non-Food Contact surfaces clean				
1					37. Environmental contamination						~				43. Adequate ventilation and lighting; designated areas used				
38. Approved thawing method						ŀ	$\downarrow$	~				<ul><li>44. Garbage and Refuse properly disposed; facilities maintained</li><li>45. Physical facilities installed, maintained, and clean</li></ul>							
					Proper Use of 39. Utensils, equipment, & linens		ed. stored			1					45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use utensils						~				יא בסופר בעטווניט, איז איז פטווטעטע, איז				
	~				40. Single-service & single-use as and used	rticles; prope	rly stored				~				47. Other Violations				

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

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS           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 bunke	r 6											
seafood display/shrimp 36 sausage 40 promo bunker	36											
shrimp/salmon 34/35 Meat WIC 31 seafood wall/tilapia	a 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         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED           Number         NOTED BELOW:	AND											
Seafood hand sink 100+F equipped												
3 comp sink 110+F												
Sani spray bottle at 200ppm quats												
	33 Sani Dispenser at seafood 3 comp sink dispensing well under 200ppm/strip indicated zero											
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 pp	m											
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												
<sup>3</sup> 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												
Received by: (signature) Janet Jones Print: Title: Person In Charge/ Own Janet Jones Manager	ner											
Inspected by: Print:												
(signature) Christy Cortez, RS Christy Cortez, RS Samples: Y N # coll Form EH-06 (Revised 09-2015)	ected											