Retail Food Establishment Inspection Report																			
Date: Time in: Time out: License/Per 2/10/2025 10:55 12:30 need									^{rmit #} current/to post					n	Est. Type Risk Category				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla												<u> </u>	5-CO/Construction 6-Other TOTAL/SCORE]					
Establishment Name: Contact/Owner I Kroger 575 Meat & Seafood								r Nan							* Number of Repeat Violations: ✓ Number of Violations COS:	,			
Physical Address: 2935 Ridge Rd Rockwall, TX Pest control : W/Grocery insp re								repo	Hood Grease tr						se trap : Follow-up: Yes	5			
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not appl											pplicable $COS = corrected on site R = repeat violation W- Watch$								
Ma	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 Time and Temperature for Food Safety 0 I N N C								R	2	C O U			e Status N C A O	С					
T	1	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $						T			A	s							
	~														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)						<u> </u>			<u> </u>	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 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	; proce	dures & records	5		-	<u> </u>	<u> </u>		<u> </u>	Highly Susceptible Populations				
			•		A						~				16. Pasteurized foods used; prohibited food not offered	_			
					Approved So 7 Food and ice obtained from app		ource: Food in				•				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									~	18. Toxic substances properly identified, stored and used	_						
3		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and				***					19. Water from approved source; Plumbing installed; proper	_				
3					Sanitized at ppm/temperature 11. Proper disposition of returned, previously served or						~				20. Approved Sewage/Wastewater Disposal System, proper				
reconditioned									~				disposal						
O U	I N	N O	N A	C O				Point R		iolat O U	Ι	Req N O	n N A	Con		R			
T	N	0	A	s	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,					T S 27 Proper cooling method used: Equipm									
	~		and perform duties/ Certified Food Manager/ Posted 5								~				Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel all							~				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							1				Permit Requirement, Prerequisite for Operation	-					
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						2					30. Food Establishment Permit (Current/insp report sign posted)						
		Conformance with Approved Procedures							I				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/Buffet Plate)/ Allergen Label						2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Ι	N	N	C				ve Ac	_	0	Ι	Ν	Ν	С		R			
U T	N	0	A	O S	Prevention of Food Co 34. No Evidence of Insect contami					U T		0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
┡	~				animals 35. Personal Cleanliness/eating, dr	,		_	-		~								
	v				36. Wiping Cloths; properly used a	-		+		1					Physical Facilities 42. Non-Food Contact surfaces clean				
1	*				37. Environmental contamination			+	-	+	~	\vdash			43. Adequate ventilation and lighting; designated areas used				
╞	I 38. Approved thawing method					+		-	~	-		-	44. Garbage and Refuse properly disposed; facilities maintained	_					
Proper Use of Utensils								1	ŀ	-		-	45. Physical facilities installed, maintained, and clean	_					
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						F	~	1			46. Toilet Facilities; properly constructed, supplied, and clean							
Ľ					40. Single-service & single-use art		5	+		-					47. Other Violations				
	~				and used	-					~								

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

Form EH-06 (Revised 09-2015)

Establishm Kroger	ent Name: 575 Meat & Seafood	Physical Ac 2935	Ridge Rd	F	ity/State: Rockwa	II, TX	License/Permit # Page <u>2</u> of <u>2</u> current/to post						
Item/Loca	tion	Temp F	TEMPERATURE OBSER	RVATI		Item/Locat	~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~		Temp F				
					1				<u>31</u>				
meat d	lisplay/pork	39	seafood Frozen w		-1to-5								
	pork	40	seafood packaged v		32	meat	freezer wa	IIS	10				
steal	k/hamburgers	40/41	meat rounde	rs	28-30		WIF		-21				
	chicken	40	seafood frozen bunk	kers	-20to-2								
	chicken	41	packaged beef v	vall	28-32								
salm	non/ scallops	41/40	sausage bunke	ers	26-34								
seafoo	od reach in freezer	-4	freezer bunk	er	-4to10								
r	neat WIC	28	hot dog/sausage v	vall	28-32								
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Hand sink 100+F equipped												
10	Sani bottles less than 150ppm/COS to 200ppm quats												
10	Need to change sanitizer in bottle daily or as often to keep at required ppm												
37	Condensation over seafood in display/to address												
42	To clean hand sink, tables behind meat display												
	To clean and organize prep tables and under cabinets behind meat display												
	Meat cutting hand sink 100+F equipped												
	Meat cutting room 3	•											
	3 No sanitizer setup at 3 comp sink dispenser/ need to warewash elsewhere												
	There is a sanitizer bag hooked up to cleaning hose but not to 3 comp sink												
	•		itting room until san	itizei	r is rest	ored							
	Seafood hand sink												
	Seafood hand sink		quipped										
	Seafood 3 comp sir												
	•		need to dump water and			ep at rec	uired 200ppm qu	ats					
			er at hand sinks/per										
	To replace heat and		pment, trays, speed	raci	KS								
	•			tha	dly scor	od							
	To address cutting boards where discolored and badly scored To replace broken trays used on seafood speed racks												
	•	-	ps (current)/Gloves										
	•		,			ome flu	id leakage erc						
	Need to clean grates and under in meat coolers, bunkers, some fluid leakage, erc Chicken and beef bunker in defrost at 64-71F/seems really high												
	Kroger says it is a power defrost, will check at end of inspection, stacked 2 deep, not overstocked												
	After 15 minutes, ambient was down to 28-30F, internal chicken at 43-44F. Perhaps cycle to be shorter to keep food at 41F and below.												
9	Do not store ribs and chocolate covered strawberries together/ shouldn't be touching/need to store raw meat separate												
42													
32/45 Need to clean or replace conveyer belt in meat cutting room/dirty and blood stained													
Received h (signature)			Print:	~ '			Title: Person In Charge/ Owner						
, , ,	Lannie Kiser		Lannie	e r	\IS e		Manager						
(signature) Lannie Kiser Manager Inspected by: Christy Cortez, RS Print: (signature) Christy Cortez, RS Christy Cortez, RS									ed				