

# Retail Food Establishment Inspection Report

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

Date: <b>2/10/2025</b>	Time in: <b>10:55</b>	Time out: <b>12:30</b>	License/Permit # <b>need current/to post</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Kroger 575 Meat &amp; Seafood</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>16/84/B</b>
Physical Address: <b>2935 Ridge Rd Rockwall, TX</b>			Pest control : w/Grocery insp report	Hood n/a	Grease trap : w/Grocery insp report	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
	✓						✓				
							✓				
			✓								
			✓				✓				
			✓				✓				
			✓								
							✓				
	✓										
	✓						✓				
							✓				
3											
							✓				
3							✓				
	✓						✓				

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
	✓						✓				
	✓						✓				
							✓				
	✓										
	✓										
	✓										
	✓										
	✓						✓				
	✓										
	✓										
	✓										

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
	✓						✓				
	✓										
	✓										
1							✓				
	✓						✓				
	✓										
	✓						✓				
							✓				
	✓						✓				

Received by: (signature) <i>Lannie Kiser</i>	Print: <b>Lannie Kiser</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 575 Meat &amp; Seafood</b>	Physical Address: <b>2935 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>current/to post</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
meat display/pork	39	seafood Frozen walls	-1to-5	promo bunker	31
pork	40	seafood packaged wall	32	meat freezer walls	10
steak/hamburgers	40/41	meat rounders	28-30	WIF	-21
chicken	40	seafood frozen bunkers	-20to-2		
chicken	41	packaged beef wall	28-32		
salmon/ scallops	41/40	sausage bunkers	26-34		
seafood reach in freezer	-4	freezer bunker	-4to10		
meat WIC	28	hot dog/sausage wall	28-32		

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:
	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
37/42	To clean and organize prep tables and under cabinets behind meat display
	Meat cutting hand sink 100+F equipped
	Meat cutting room 3 comp sink 110+F
10/33	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
	No warewashing in meat cutting room until sanitizer is restored
	Seafood hand sink 100+F
	Seafood hand sink 120+F equipped
	Seafood 3 comp sink 120F
10/33	Sani sink setup under 150ppm, need to dump water and refresh/to keep at required 200ppm quats
W	Need employee health poster at hand sinks/per code
10/45/42	To clean cutting room, equipment, trays, speed racks
32	To replace heat and seal covers where frayed
32	To address cutting boards where discolored and badly scored
39/32	To replace broken trays used on seafood speed racks
	Digital thermos and test strips (current)/Gloves used
42	Need to clean grates and under in meat coolers, bunkers, some fluid leakage, etc
	Chicken and beef bunker in defrost at 64-71F/seems really high
W	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	Need to clean hand sink in meat cutting room
32/45	Need to clean or replace conveyer belt in meat cutting room/dirty and blood stained

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