

Retail Food Establishment Inspection Report

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

Date: 3/24/2025	Time in: 1:20	Time out: 3:00	License/Permit # need current/to post	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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							TOTAL/SCORE
Establishment Name: Kroger 574 Meat & Seafood			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		15/85/B
Physical Address: 1950 N Goliad Rockwall, TX			Pest control : w/Kroger Grocery insp	Hood n/a	Grease trap : w/Kroger Grocery insp	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
W							✓				
			✓			Preventing Contamination by Hands					
			✓				✓				
			✓			Highly Susceptible Populations					
			✓				✓				
Approved Source						Chemicals					
	✓						✓				
	✓					3					
Protection from Contamination						Water/ Plumbing					
	✓					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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					2					
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						Physical Facilities					
	✓					2					
	✓					W					

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 574 Meat & Seafood	Physical Address: 1950 N Goliad	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
seafood WIC	36	meat WIC	35	meat wall	28-32
seafood reach in freezer	1	seafood packaged wall	36	chicken bunker	30
seafood case/raw shrimp	39	seafood freezer wall	-3	roast end cap	30
salmon/cooked shrimp	40/40	salmon bunker	35	chicken bunker freezer	10
crabcakes	40	seafood end cap freezer	3	chicken end cap	28
meat case/chicken	37/38	seafood freezer	1/3	deli meat wall	30-32
hamburger/steak	37/38	trifecta/shrimp	29	wings end cap	12
pork chops	37	chicken /bugers	27/33	deli meat bunker	28-30

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:
30	Need to post current health permit
19	Seafood 3 comp sink leaking continuously from dispensers
10	Sani dispenser was below 200ppm quats, George turned water pressure up with cold handle and then distributed to 200ppm quats
	Ecolab system at seafood 3 comp sink needs repair
	All meat cutting boards, knives have to be WRS in seafood sink because sani dispenser doesn't dispense in meat room, also no sanitizer in meat cutting room
	Also sink isn't sufficient size to wash trays/too small
	Seafood hand sink 110F equipped
	seafood 3 comp sink 120F
18	Spray bottle labeled as Cleaner Sanitizer, bottle in seafood 3 comp area @ 200ppm quats/unclear is Kayquat or Cleaner Sanitizer
	The bottles and chemicals are being mixed up throughout store
	Test strips on site/current
42	To clean outside and handles of seafood freezer/buildup of grease, and debris
45	To clean walls in back/splatters of food, blood, etc
42	To clean prep tables, juice, etc on tables
	Line hand sink 108F equipped
42	To clean meat deli case on handles/lots of buildup
32	Need to address line cutting boards where discolored/ badly scored
	Meat cutting room 120F equipped
	Meat cutting room 3 comp 99F/required to be 110F, also not draining properly/using seafood 3 comp sink
10	No sani spray bottle in meat cutting room or front area/need to clean and sanitize
	2 packages of ribs with broken seals, no discoloration however
W	Watch stocking of deli meats/sausage over load fill line
	Shared WIC with store
42	to clean in various places under meat grates in coolers, some debris
	frozen bunker 15, bacon end cap 28F
	Meat and seafood cases are to be replaced in April

Received by: (signature) <i>Lance Sayen</i>	Print: Lance Sayen	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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