	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health															
Date: Time in: Time out: License/Point 3/24/2025 1:20 3:00 need						rmit # Est. Type Risk Category						Est. Type Risk Category				
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Compla							_	nves			<u> </u>	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner N Kroger 574 Meat & Seafood												* Number of Repeat Violations: Vumber of Violations COS: To trap: Follow-up: Vec[1]	R			
Physical Address: Pest control : 1950 N Goliad Rockwall, TX W/Kroger Grocery ins							Ноо / а	d				se trap : Follow-up: Yes ✓ TO/OO/T oger Grocery insp				
Mark				1	$\mathbf{NO} = \mathbf{n}$ $\mathbf{VO}' = \mathbf{n}$							pplicable $COS = corrected on site R = repeat violation W- Watchox for IN, NO, NA, COS Mark an \mathbf{X} in appropriate box for R$	ı			
Comp				Priority Items (3 Points) violation	Î	uire	Co	mpli	ance	Sta	tus	tive Action not to exceed 3 days				
	T S (F = degrees Fahrenheit)			R		O U T	I N	N O	N A	C O S	Employee Health	R				
~	1. Proper cooling time and temperature						~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
W				2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		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 Gloves used				
		~		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; procedures & records							<u> </u>		1		Highly Susceptible Populations				
		T		Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EGGS				
~				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			3					18. Toxic substances properly identified, stored and used				
~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
3				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			3					19. Water from approved source; Plumbing installed; proper backflow device				
	 11. Proper disposition of returned, previously served or reconditioned discarded 															
~				reconditioned discarded		·		~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 I	N	N	С	reconditioned discarded Priority Foundation Items (2 P	oints) R) via	0	ons I	Ν	Ν	С	disposal rrective Action within 10 days	R			
O I U N T	N O	N A	C O S	reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel	R) via	_	ons		_		disposal rrective Action within 10 days Food Temperature Control/ Identification	R			
		N A	0	reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 8	R) via	O U	ons I	Ν	Ν	C O	disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R			
Т		N A	0	reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	R) via	O U	ions I I N	Ν	Ν	C O	disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R			
Т		N A	0	reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 8	R) vic	O U	ions i I N	Ν	Ν	C O	disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R			
Т		N A	0	reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 8 22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe	R) vic	O U	ions i I N V	Ν	Ν	C O	disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation	R			
		N A	0	reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 8 22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	R) via	O U	ions i I N V	Ν	Ν	C O	disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	R			
			0	reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 8 22. Food Handler/ no unauthorized persons/ personnel 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite	R) vić		ions i I N V	Ν	Ν	C O	disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation	R			
			0	reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 8 22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized	R) vid			Ν	Ν	C O	disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensiks, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R			
			0	reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 8 22, Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	R	· · ·	0 U T 2		Ν	Ν	C O	disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly	R			
				reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 8 22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked	R	· · ·	0 U T 2 2 W W	ons I I N V V				disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R			
				reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/Personnel 1. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 2. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination	R ,	· · ·	2 V V Vot	ons I I N V V V V				disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensiks, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification				
				reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective	R ,	· · ·	2 Vot	ons I I N V V		N A A		disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)				
				reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 1. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2. Food Handler/ no unauthorized persons/ personnel 2. Food abeled 2. Conformance with Approved Procedures 2. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized process, and HACCP plan; Variance obtained for specialized process, and thacCCP plan; Variance obtained for specialized foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label 2. Core Items (1 Point) Violations Require Corrective 3. No Evidence of Insect contamination, rodent/other animals	R ,	· · ·	2 VW	ons I I N V V V V		N A A		disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensiks, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification				
				reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 23. Food Handler/ no unauthorized persons/ personnel 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use	R ,	· · ·	2 Vot	ons I I N V V V V		N A A		disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities				
				reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/Personnel 1. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2. Food Handler/ no unauthorized persons/ personnel 2. Food Handler/ no unauthorized persons/ personnel 3. Safe Water, Recordkeeping and Food Package Labeling 2.3. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	R ,	· · ·	2 VW	ons I I N V V V V V V		N A A		disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided attribute of the service of the servic				
				reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 23. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	R ,	· · ·	2 VW	ons I I N V V V V to Ex I N V		N A A		disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				
				reconditioned discarded Priority Foundation Items (2 P Demonstration of Knowledge/Personnel 1. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 8 2.1. Food Handler/ no unauthorized persons/ personnel 3. Safe Water, Recordkeeping and Food Package Labeling 2.3. Hot and Cold Water available; adequate pressure, safe 2.4. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 2.5. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 2.6. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 3.4. No Evidence of Insect contamination, rodent/other animals 3.5. Personal Cleanliness/eating, drinking or tobacco use 3.6. Wiping Cloths; properly used and stored 3.7. Environmental contamination 3.8. Approved thawing method	R ,	· · ·		ons I I N V V V V to Ex I N V		N A A		disposal rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided They of Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				

Received by: (signature) Lance Sayen	Print: Lance Sayen	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	^{Print:} Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 574 Meat & Seafood	Physical A 1950	dress: N Goliad	City/State: Rockw	all, TX	License/Permit # need current/to post	Page <u>2</u> of <u>2</u>	2					
TEMPERATURE OBSERVATIONS												
Item/Location	Temp F	Item/Location	Temp F Item/Loc			Тетр						
seafood WIC	36	meat WIC	35		meat wall		32 0					
seafood reach in freezer	1	seafood packaged wa	all 36	chi	chicken bunker							
seafood case/raw shrimp	9 39	seafood freezer w	all - 3	roa	roast end cap							
salmon/cooked shrimp	40/40	salmon bunke	r 35	chick	chicken bunker freezer							
crabcakes	40	seafood end cap freez	er 3	chic	chicken end cap							
meat case/chicker	n 37/38	seafood freeze	r 1/3	de	deli meat wall							
hamburger/steal	37/38	trifecta/shrimp) 29	wir	wings end cap							
pork chops	37	chicken /buge	icken /bugers 27/33 de				30					
	OB	SERVATIONS AND CORREC										
ItemAN INSPECTION OF YOURNumberNOTED BELOW:	ESTABLISHME	NT HAS BEEN MADE. YOUR ATT	ENTION IS DIF	ECTED TO TI	HE CONDITIONS OBSER	VED AND						
30 Need to post curre	ent health	permit										
19 Seafood 3 comp s	ink leakir	g continuously from a	lispenser	S								
10 Sani dispenser was below	200ppm quats	George turned water pressure	up with cold h	andle and th	en distributed to 200pp	m quats						
Ecolab system at	seafood 3	comp sink needs re	bair									
All meat cutting boards, knives ha	ive to be WRS in	seafood sink because sani dispenser d	esn't dispense	n meat room, al	so no sanitizer in meat cuttin	g room						
		to wash trays/too sm	all									
Seafood hand sin		uipped										
seafood 3 comp s												
		bottle in seafood 3 comp area (s Kayquat or Cleaner Sa	anitizer						
		re being mixed up th	roughout	store								
Test strips on site				-								
		es of seafood freezer		of grease	e, and debris							
	•	ters of food, blood, et	С									
42 To clean prep tab												
Line hand sink 10												
		handles/lots of build			ad							
		boards where disco		adiy Scor	eu							
	Meat cutting room 120F equipped											
	Meat cutting room 3 comp 99F/required to be 110F, also not draining properly/using seafood 3 comp sink 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											
	Watch stocking of deli meats/sausage over load fill line											
U	Shared WIC with store											
	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) Lance Sayen			Saye	en	Title: Person In Charge/ Owner							
(signature) Lance Sayen Inspected by: (signature) Christy Co	rtez, 1	2.5 Christy (Cortez	, RS	Samples: Y N #	collected						

Form EH-06 (Revised 09-2015)