Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
Date: Time in: Time out: License/Peri 9/29/2022 8:45 10:25 FS-93								Ir		~~	1 ~		Est. Type Risk Category				
9/29/2022 0.45 10.25 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla									IE Inve				5-CO/Construction 6-Other TOTAL/SCOR	E			
E	Establishment Name: Contact/Owner N Kroger #574 Deli												 ★ Number of Repeat Violations: ✓ Number of Violations COS: 				
Pl	iysic	al A	ddre	ess:	Rockwall, TX Pest control : w/main store inspec	tion		Hoo		mo			e trap : Follow-up: Yes 8/92/A	١			
		Com	plia	nce S	tatus: Out = not in compliance IN = in compliance N	$\mathbf{O} = \mathbf{n}$	ot oł	oserv	ved	NA	\ = n	ot ap	plicable $COS = corrected on site R = repeat violation W- Watch$	1			
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								0	ompli I	Ν	Ν	С		R			
U T	N	O A O S $(F = degrees Fahrenheit)$ 1. Proper cooling time and temperature						U T	N	0	A	O S					
	~								~				knowledge, responsibilities, and reporting				
	~		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)										Preventing Contamination by Hands				
	~	4 Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly Cloves Used				
		5. Proper reheating procedure for hot holding (165°F in 2						~		1		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)					
	~	Hours)							•								
	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				
3				~	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					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Π						Water/ Plumbing					
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		 ✔ ✔ 19. Water from approved source; Plumbing backflow device 					19. Water from approved source; Plumbing installed; proper backflow device	Τ				
	~				11. Proper disposition of returned, previously served or reconditioned discarded 20. Approved Sewage/Wastewater Disposa disposal							20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	N	N	C	Priority Foundation Items (2 Po	oints) R) via	olati 0	ions 1	Req N	uire N	Cor C	rective Action within 10 days	R			
U T	Ň	Ö	A	Ö S	Demonstration of Knowledge/ Personnel			Ŭ T	N	0	A	O S	Food Temperature Control/ Identification				
	~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	Image: V Image: V							~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accura Thermal test strips digital										
	~	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation					
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		\square		w				30. Food Establishment Permit (Current/insp report sign posted)							
		Conformance with Approved Procedures										need current 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								~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	·				Core Items (1 Point) Violations Require Corrective		ion i		to E.	_			ys or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A	C O S	Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/other animals				~				41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities				
	~				36. Wiping Cloths; properly used and stored			1					42. Non-Food Contact surfaces clean				
	~				37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used				
	~		_	38. Approved thawing method					~				44. Garbage and Refuse properly disposed; facilities maintained				
	I				Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean				
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~				46. Toilet Facilities; properly constructed, supplied, and clean				
1			40. Single-service & single-use articles; properly stored and used						~				47. Other Violations				

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)

	er #574 Deli	Physical A 1950	N Goliad	City/State: Rockwa	II, TX	License/Permit # Page		of			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion		Temp F			
	splay case/crab salad		hummus wall uni			eat and cheese dis	play	36-40			
chick	en/chicken salad	41/42	boards head coole	r 28	fres	h grab n go	C	31-35			
С	neese/ham	42/41	home chef bunke	31-38	cold rotisserie display/chicker			41			
roas	st beef/turkey	42/42	complete meal bunke	· 32	chicken/fried chicken			41/41			
rotisser	e chicken out of blast chiller	40	salami promo bunkei	39	chicken			40			
chic	ken WIC/chicken	37/36	rotisserie chicken hot holding unit/chicke	164-168	baked chicken placed in hot holding unit			200			
W	IF ambient	-7	pizza/soup wall ambient	34-37							
COC	oked chicken	194/195	prepped foods rounde	r 36-41							
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:										
	Deli hand sink hot water 100 F with soap and paper towels. Post employee health poster at hand sinks										
	Sani bottles at meat slicers at 200 ppm quats. Slicers sanitized every 2 hours										
	Deli case was loade										
	far left hand sink 100 F with soap and paper towels 3 comp sink 110+F with sani sink at 200 ppm quats										
	warewashing hand sink 100+F with soap and paper towels										
	Chicken prep hand sink 122 F with soap and paper towels										
42	Dishwasher not in use/not working										
42	Clean carts used for transporting food Clean prep tables, surfaces in back										
12			s uploaded and kept or	record							
42			in kitchen/grease build								
45	Clean floors in WIC			<u>.</u>							
			ble where to go boxes a	re stored	d/back c	of hot line					
32	Rusty step stools		J								
7		lami in b	ounker. Discarded. CC	S							
42			s and under grates wh		debris ł	nas accumulate	d				
	Discussed back of cooler placement for cold rotisserie, ribs, and fried chicken to cold hold at 41 F or below as opposed to previous placement at front of display where temps were elevated										
	Hot foods not setup ambient temp of unit turned on 388-400 F										
42	Clean in/around hot holding table										
Received	by:		Print:			Title: Person In Charge/	Owner				
(signature)	•			Saye		Manager	-				
Inspected (signature)	Lance Sayen Thy: Chrísty Cov	tez, 1	RS Christy C		RS		oc ¹¹ - (ad			
	(Povisod 09 2015)	0	7	,		Samples: Y N #	collect	м			