Retail Food Establishment Inspection Report																	
Date:         Time in:         Time out:         License/Permi           8/24/2022         11:28         1:58         FS-803									)33/need current				ะบ	rrent Est. Type Risk Category Page <u>1</u> of <u>2</u>			
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complain							int 4-Investigation						5-CO/Construction 6-Other TOTAL/SCOR	E			
	Establishment Name: Contact/Owner N Kroger #575 Meat & Seafood								Jame:					* Number of Repeat Violations:      ✓ Number of Violations COS:			
	Physical Address: Pest control : 2935 Goliad Rd Rockwall, TX w/main store inspectio								H n/a	lood a				e trap : Follow-up: Yes ✓ 13/87/E	3		
								$\mathbf{O} = \text{not}$						pplicable $COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an \checkmark in appropriate box for R$	1		
	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           U         N         O         A         O           (E = dagrass Enhrmhoit)         (E = dagrass Enhrmhoit)         (E = dagrass Enhrmhoit)							R		Com O I U N	N	Ν	C C	Employee Health	R			
Т				s         (F = degrees Fahrenheit)           1. Proper cooling time and temperature						T			S	12. Management, food employees and conditional employees;	_		
	~				2. Proper Cold Holding tempera			~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
3					2. Hoper Cold Holding temper			r	1			eyes, nose, and mouth					
			~		3. Proper Hot Holding temperat			•				Preventing Contamination by Hands					
			~		4. Proper cooking time and temperature					V	•			14. Hands cleaned and properly washed/ Gloves used properly gloved used			
			~		5. Proper reheating procedure for Hours)	165°F in 2			r				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)				
╞	~				6. Time as a Public Health Cont	+				Highly Susceptible Populations							
	Approved Source								~	•	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
W				~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					1		<u> </u>		Chemicals			
	~				8. Food Received at proper tem			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
_					Protection from (	ontamination			3	2				18. Toxic substances properly identified, stored and used			
					Protection from Contamination 9. Food Separated & protected, prevented during food				5	<u>,</u>			<u> </u>				
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and									Water/ Plumbing           19. Water from approved source; Plumbing installed; proper			
	~				Sanitized at ppm/temperature					~	•			backflow device			
	~		-		11. Proper disposition of returns reconditioned <b>discarde</b>			•				20. Approved Sewage/Wastewater Disposal System, proper disposal					
O U	I	N O	N	C O	Priority Foundation Items (2 Po					ation O I U N	Ν	Ν	Cor C C		R		
T	N	0	A	s	Demonstration of Knowledge/ Personnel           21. Person in charge present, demonstration of knowledge,					T		A	Š	Food Temperature Control/ Identification			
	~				and perform duties/ Certified Food Manager/ Posted					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/ personnel					r				28. Proper Date Marking and disposition			
	Safe Water, Recordkeeping and Food Package Labeling							v				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>					
	~	23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation					
	2				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled									30. Food Establishment Permit (Current/insp report sign posted) need current	_		
			[		Conformance with Approved Procedures									Utensils, Equipment, and Vending			
	~				25. Compliance with Variance, HACCP plan; Variance obtaine processing methods; manufactu	d for specialize			v	N				31. Adequate handwashing facilities: Accessible and properly supplied, used			
					Consumer A	dvisory			2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~				26. Posting of Consumer Advis foods (Disclosure/Reminder/Bu				2	2	T			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
0	Core Items (1 Point) Violations Require Corrective												0 Da	nys or Next Inspection , Whichever Comes First	R		
U T	I N	N O	N A	C O S	Prevention of Food			R	1	U N T		N A	o s	Food Identification	44		
	~				34. No Evidence of Insect conta animals	-		Ц		~	·			41.Original container labeling (Bulk Food)			
┡	~				<ul><li>35. Personal Cleanliness/eating.</li><li>36. Wiping Cloths; properly use</li></ul>	-	bacco use	Щ		. T				Physical Facilities 42. Non-Food Contact surfaces clean			
	~				37. Environmental contaminatio			$\left  - \right $	1					43. Adequate ventilation and lighting; designated areas used			
1	2				38. Approved thawing method			$\left  - \right $		~				44. Garbage and Refuse properly disposed; facilities maintained			
-	-		<u> </u>		Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				1	<i>'</i>				45. Physical facilities installed, maintained, and clean			
-	~								F	· ·				46. Toilet Facilities; properly constructed, supplied, and clean			
L					40. Single-service & single-use			$\left  - \right $	-		_			47. Other Violations			
	~				and used					~							

Г

\_\_\_\_

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

Form EH-06 (Revised 09-2015)

	nent Name: * #575 Meat & Seafood	Physical A 2935	Ridge Rd	City/State:	all, TX	License/Permit # Page FS-8033		<u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion	T	emp F				
	display/chicken	41	rounder ambient			2 door seafood freezer ambient		10/6/11				
	chicken	41	frozen seafood bunker ambien	t 12/7/7	promo meat bunker at front door			41				
stea	ak/ground beef	41/41	chicken/beef bunke	32/28/28/31	promo lunch meat bunker at front door/lunch meat			6/61				
	pork/pork	41/41	lunch meat bunke	°r <sup>32/33/38/33</sup>	WI	WIC ambient		34				
sh	rimp/salmon	39/38	lunch meat wall ambien	t 28-37	WIF ambient			11				
SC	allops/tilapia	38/38	raw meat wall ambient	22-28	shrimp cocktail bunker			36				
seaf	ood wall/ambient	34-38	grocery frozen unit doors ambier	<sup>nt</sup> 4-7								
frozen	seafood wall ambient	-1/-8	frozen seafood bunker ambien									
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND PT NOTED BELOW:											
	Front hand sink 100+F with soap and paper towels/paper towel holder not dispensing. To repair.											
	Fish side hand sink 111 F											
10/22	Fish side 3 comp si			to/onnooro to r	at haing dia	anning property at 2 apres						
18/33	<ul> <li>3 Sanitizer spray bottles and 3 comp sink (seafood) sanitizing well over 400 ppm quats/appears to not being dispensing properly at 3 comp setup.</li> <li>Will need to call Ecolab to repair. Will use Sanitizer source from meat 3 comp sink until repaired</li> </ul>											
					meat 5 C		alleu					
27	Can Wash, rinse, sanitize at meat 3 comp sink											
37 32	Condensation over jalapeño poppers and salmon/protect foods under											
32	Meat grinder parts rusty											
 W	Step stool rusty	How to	dispense of paper towe	als after h	and wa	shina?						
45			comp sink in meat cut			Shing:						
	meat 3 comp sink 1			ing room								
			soap and paper towels									
45	Clean floors in mea											
W		Ŭ	room 46F. Watch as not	canable o	f cold ho	lding at 41F or be	low					
42												
37	Clean equipment and sinks in meat cutting room Quite a bit of condensation in WIF/protect foods under											
37	Organize front cabinets to better clean											
W	Watch and pull any commercially vacuumed meat (pork skewers) that have lost their seal and/or discolored											
2	Promo lunch meat locker ambient at 60. Was that temp after 40 minutes. All products pulled											
Received	bv:		Print:			Title: Person In Charge/ (	)wner	—				
(signature)	t de la construcción de la const			Per	ez	Manager	-					
Inspected (signature)	Robert Perez <sup>Thy:</sup> Chrísty Cov	ten, 1	Print: Christy C			<u> </u>						
Christy Cortez, RS       Christy Cortez, RS         Form EH-06 (Revised 09-2015)       Samples: Y       N       # collected												