

# Retail Food Establishment Inspection Report

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

|                           |                          |                           |                                    |           |               |                           |
|---------------------------|--------------------------|---------------------------|------------------------------------|-----------|---------------|---------------------------|
| Date:<br><b>9/22/2021</b> | Time in:<br><b>11:16</b> | Time out:<br><b>12:52</b> | License/Permit #<br><b>FS-9358</b> | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|---------------------------|--------------------------|---------------------------|------------------------------------|-----------|---------------|---------------------------|

|  |                                      |                                      |  |  |                                  |             |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| 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:<br><b>Kroger #574 Deli</b> | Contact/Owner Name: | * Number of Repeat Violations: _____ | <b>9/91/A</b> |
|  |                     | ✓ Number of Violations COS: _____    |               |

|  |                                |                      |                              |   |
|--|--------------------------------|----------------------|------------------------------|---|
| Physical Address:<br><b>1950 N Goliad Rockwall, TX</b> | Pest control :<br>w/ main insp | Hood<br>Triple B/3mo | Grease trap :<br>w/main insp | Follow-up: Yes <input checked="" type="checkbox"/><br>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 | Time and Temperature for Food Safety<br>(F = degrees Fahrenheit)   | R | OUT                                      | IN | NO | NA | COS | Employee Health   | R |
|   | ✓  |    |    |     | 1. Proper cooling time and temperature   |   |  | ✓  |    |    |     | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting            |   |
| <b>3</b>  |    |    |    |     | 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)   |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |   |   |
|   | ✓  |    |    |     | 4. Proper cooking time and temperature   |   |  | ✓  |    |    |     | 14. Hands cleaned and properly washed/ Gloves used properly<br><b>gloves used</b>                               |   |
|   | ✓  |    |    |     | 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   |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |   |   |
| <b>Approved Source</b>  |    |    |    |     |  |   |  | ✓  |    |    |     | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required                  |   |
|   | ✓  |    |    |     | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction |   | <b>Chemicals</b>                         |    |    |    |     |   |   |
|   | ✓  |    |    |     | 8. Food Received at proper temperature   |   |  | ✓  |    |    |     | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables                                   |   |
| <b>Protection from Contamination</b>  |    |    |    |     |  |   |  | ✓  |    |    |     | 18. Toxic substances properly identified, stored and used   |   |
|   | ✓  |    |    |     | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting                      |   | <b>Water/ Plumbing</b>                   |    |    |    |     |   |   |
| <b>3</b>  |    |    |    | ✓   | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature                      |   |  | ✓  |    |    |     | 19. Water from approved source; Plumbing installed; proper backflow device                                      |   |
|   | ✓  |    |    |     | 11. Proper disposition of returned, previously served or reconditioned<br><b>discarded</b>                           |   |  | ✓  |    |    |     | 20. Approved Sewage/Wastewater Disposal System, proper disposal   |   |

| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days |    |    |    |     |  |   |   |    |    |    |     |  |   |
|--|----|----|----|-----|--|---|---|----|----|----|-----|--|---|
| Compliance Status  |    |    |    |     | Compliance Status  |   |   |    |    |    |     |  |   |
| OUT  | IN | NO | NA | COS | Demonstration of Knowledge/ Personnel  | R | OUT   | IN | NO | NA | COS | Food Temperature Control/ Identification   | R |
|  | ✓  |    |    |     | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>7</b>                              |   |   | ✓  |    |    |     | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature                       |   |
|  | ✓  |    |    |     | 22. Food Handler/ no unauthorized persons/ personnel   |   |   | ✓  |    |    |     | 28. Proper Date Marking and disposition<br><b>yes, excellent</b>   |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b>                               |    |    |    |     |  |   |   | ✓  |    |    |     | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br><b>digital</b>     |   |
|  | ✓  |    |    |     | 23. Hot and Cold Water available; adequate pressure, safe  |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |  |   |
|  | ✓  |    |    |     | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |   | <b>W</b>  |    |    |    |     | 30. Food Establishment Permit (Current/insp report sign posted)<br><b>need current, 2020 diplayed</b>    |   |
| <b>Conformance with Approved Procedures</b>  |    |    |    |     |  |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |  |   |
|  | ✓  |    |    |     | 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                              |   |
| <b>Consumer Advisory</b>   |    |    |    |     |  |   | <b>W</b>  |    |    |    |     | 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/Buffer Plate)/ Allergen Label                                   |   |   | ✓  |    |    |     | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided |   |

| 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 | Prevention of Food Contamination   | R | OUT                        | IN | NO | NA | COS | 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   |   | <b>Physical Facilities</b> |    |    |    |     |  |   |
|  | ✓  |    |    |     | 36. Wiping Cloths; properly used and stored  |   | <b>1</b>                   |    |    |    |     | 42. Non-Food Contact surfaces clean                              |   |
| <b>1</b>   |    |    |    |     | 37. Environmental contamination  |   |                            | ✓  |    |    |     | 43. Adequate ventilation and lighting; designated areas used     |   |
|  | ✓  |    |    |     | 38. Approved thawing method  |   |                            | ✓  |    |    |     | 44. Garbage and Refuse properly disposed; facilities maintained  |   |
| <b>Proper Use of Utensils</b>  |    |    |    |     |  |   | <b>1</b>                   |    |    |    |     | 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 |   |
|  | ✓  |    |    |     | 40. Single-service & single-use articles; properly stored and used   |   |                            | ✓  |    |    |     | 47. Other Violations   |   |

