	Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up Employee health																		
	Date:         Time in:         Time out:         License/Pe           9/22/2021         11:16         12:52         FS-95													Est.	Est. Type Risk Category Page 1			2	
	Purpose of Inspection: 1 I-Routine 2-Follow Up 3-Compla												1	5-CO/Construct	D/Construction 6-Other			TOTAL/SCORE	
Establishment Name: Contact/Owner Name: Kroger #574 Deli													<ul> <li>★ Number of Rep</li> <li>✓ Number of Viol</li> </ul>				_		
Physical Address: Pest control :							Hoo		Grease		reas				9/91//	/91/A			
19	<b>Compliance Status:</b> Out = not in compliance IN = in compliance NC								Triple B/3mo					applicable $COS = corrected on site R = repeat violation$			lation W-Wat	ch	
M	Mark the appropriate points in the OUT box for each numbered item       Mark '\$\screwssimes' a checkmark in appropriate box for IN, NO, NA, COS       Mark an \$\screwssimes' in appropriate box for R         Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																		
Co	Compliance Status         Compliance Status           0         I         N         N         C											R							
U T	$\begin{array}{c cccc} N & O \\ S \\ \end{array} \begin{array}{c ccccc} A & O \\ S \\ \end{array} \begin{array}{c cccccccc} F = degrees Fahrenheit \\ \end{array} \begin{array}{c ccccccccc} F = degrees Fahrenheit \\ \end{array}$						U T	N	0	A	O S	12 Manual 6		oyee Health					
	~	1. Proper cooling time and temperature							<ul> <li>12. Management, food employees and condition knowledge, responsibilities, and reporting</li> </ul>						employees;				
3					2. Proper Cold Holding ter	emperature(41°F/45°)	F)		13. Proper use of restriction and exclusion; No di eyes, nose, and mouth						charge from	1			
3					3. Proper Hot Holding temperature(135°F)					•				-					
	~	4. Proper cooking time and temperature							Preventing Contamination										
	~	5. Proper reheating procedure for hot holding (165°F in 2						~				<b>Gloves used</b> 15. No bare hand contact with ready to eat foods or approved							
	~				Hours)					~				alternate method properly followed (APPROVED $\dot{Y}$ <u>N</u> )					
	~				6. Time as a Public Health	h Control; procedures	& records								eptible Populations	-			
					Appr	oved Source				16. Pasteurized foods used; prohibited food not           Pasteurized eggs used when required							ered		
	~	<ul> <li>7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction</li> </ul>								<u> </u>									
-					8. Food Received at prope	er temperature								17. Food additives; ap	pproved a	and properly stored;	Washing Fruits		
	~									~				& Vegetables 18. Toxic substances	proporty	identified stored an	dusad	_	
						rom Contamination	19 food			~				10. TOXIC Substances		_			
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					r/ Plumbing					
3				~	10. Food contact surfaces Sanitized at <u>200</u> pp			~				19. Water from appro backflow device							
	~				11. Proper disposition of r reconditioned <b>disca</b>			~				20. Approved Sewage disposal			n, proper				
O U	I N	N O	N A	C O		rity Foundation 1 f Knowledge/ Person		R R	U U U	_	Req N O		Cor C O	rrective Action within		e Control/ Identific	otion	R	
T	11	0	А	s	21. Person in charge prese	0			T	1	0	<b>A</b>	s						
	~		and perform duties/ Certified Food Manager/ Posted						~				27. Proper cooling me Maintain Product Ter	mperature	2	quale to			
	~	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Mark	king and o <b>)t</b>	disposition					
	Safe Water, Recordkeeping and Food Package Labeling						~				<b>Yes, excellent</b> 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips								
	23. Hot and Cold Water available; adequate pressure, safe						<u> </u>				digital Permit Requirement, Prerequisite for Operation								
	~	24. Required records available (shellstock tags; parasite					W					30. Food Establishment Permit (Current/insp report sign posted)							
	•	destruction); Packaged Food labeled Conformance with Approved Procedures					vv					need curren			-	_			
	~				25. Compliance with Vari HACCP plan; Variance of processing methods; manu	ance, Specialized Pro btained for specialize	ocess, and			~				31. Adequate handwa supplied, used	· • •	pment, and Vendin cilities: Accessible a	0		
					Consu	mer Advisory			W					32. Food and Non-foo designed, constructed			, properly	1	
	~				26. Posting of Consumer A foods (Disclosure/Remind					~				33. Warewashing Fac Service sink or curb c			used/		
0	Ι	N	N	С	Core Items (1 Point)			Action	0	Ι	Ν	Ν	С	ys or Next Inspection				R	
U T	N	0	A	0 S	Prevention of 34. No Evidence of Insect	Food Contamination			U T	N	0	A	0 S	41.Original container		(Bulk Food)		$\square$	
L	~				animals 35. Personal Cleanliness/e			$\square$		~					-				
L	~				36. Wiping Cloths; proper			$\square$						42. Non-Food Contac	<u> </u>	s clean		-	
	~				37. Environmental contam	-		+	1		_			43. Adequate ventilat			ureas used	+	
1					38. Approved thawing method			+		~	-			44. Garbage and Refu				+	
	~								1	~	-			45. Physical facilities				+	
-	~				39. Utensils, equipment, & dried, & handled/ In use u	Use of Utensils & linens; properly use utensils; properly use	ed, stored, d		-	~				46. Toilet Facilities; p				+	
	~				40. Single-service & singl and used	le-use articles; proper	ly stored			~				47. Other Violations				+	

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

Form EH-06 (Revised 09-2015)

	nent Name: er #574 Deli	Physical A 1950	N Goliad	City/State: Rockwa	III, TX	License/Permit # Page Page		<u>2</u> of <u>2</u>			
Item/Loc:	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion		Temp F			
		_	1					181/149			
	splay case/turkey	41	baked chicken	41	ribs/strips						
na	am/cheese	41/40	ham	41				41/41			
	cheese	40	hot line/fried chicken	137	boiled egg sliced			41			
quin	oa/corn relish	41/41	baked chicken	148	quinoa/beets			41/41			
chick	ken WIC/chicken	41	corn/green beans	<b>178/191</b>	soup	o hot holdir	ng	178			
bre	aded cutlets	36	ready to eat display case ambien	34	sliced cheese/Deli meat ambient			34			
W	IF ambient	-14	home chef kiosk ambient	33	prepared foods rounder/ambient			32			
WIC/	rotisserie chicken	41	rotisserie kiosk/chicker	142	sandwich display ambien			31			
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Hand sink deli area 100+ F										
10	Spray sanitizer not testing at 200 ppm quats. Checked source at bottle filler near 3 comp sink.										
	There was no sanitizer at all at the bottle filler.										
	Quat sanitizer is setup correctly at 3 comp sani sink so will fill bottles with quats for meat slicer stations.										
45	3 comp sink 110+F										
	Clean floors, under shelves Dishwasher not being used										
	Dishwasher hand s										
	Chicken fry hand si										
42	Clean chicken fryer	/ovens i	n, around, on equipmer	nt							
	New fryers in same	place a	s old fryers								
42 Clean floors drains											
42	Clean carts	WIF door, condensation around door									
				door							
45	Broken handle to ex	,	· · · · · · · · · · · · · · · · · · ·								
2			for cooking and cooling e, Rotisserie chicken 44-48 (				rdod)				
2			er than items in back.		1103 11110	1111011-10 (01300	iucu)				
			er at 6 am with recorded	temps	of 41 F						
	hand sink hot Line			•							
	Boar's head case (doors) ambient 34/Boar's head small display ambient 33										
W	Watch rusty cart/step stool in kitchen										
Received (signature)	·	_	Print:			Title: Person In Charge/	Owner				
Increated	Mspen Kue		Aspen	rue		Manager					
(signature)	Aspen Rue <sup>by:</sup> Chrísty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	collecte	ad			
	(Revised 09-2015)					Samples: Y N #	conecte	м			