

Retail Food Establishment Inspection Report

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

Date: 3/15/2022	Time in: 12:15	Time out: 1:15	License/Permit # FS-9358	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: Kroger 574 Deli	Contact/Owner Name:	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: 1950 N Goliad Rockwall, TX	Pest control : see grocery	Hood Triple B/3mo	Grease trap : see grocery	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 (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	
	✓				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	
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				gloves used for all prep and RTE	
	✓				6. Time as a Public Health Control; procedures & records							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
					Approved Source							Highly Susceptible Populations	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			✓				16. Pasteurized foods used; prohibited food not offered	
	✓				8. Food Received at proper temperature							Chemicals	
					Protection from Contamination							17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			✓				18. Toxic substances properly identified, stored and used	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							Water/ Plumbing	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded			✓				19. Water from approved source; Plumbing installed; proper backflow device	
								✓				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 see Grocery			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel see Grocery			✓				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe							digital	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							Permit Requirement, Prerequisite for Operation	
					Conformance with Approved Procedures			W				30. Food Establishment Permit (Current/insp report sign posted)	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							Display current	
					Consumer Advisory							Utensils, Equipment, and Vending	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			2				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	

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							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	
					Proper Use of Utensils			1				45. Physical facilities installed, maintained, and clean	
1					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							see Grocery	
								✓				47. Other Violations	

Retail Food Establishment Inspection Report

Received by: (signature) <i>Kim Cottle</i>	Print: Kim Cottle	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 574 Deli	Physical Address: 1950 N Goliad	City/State: Rockwall, TX	License/Permit # FS-9358	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
deli case/salmon/meatballs	41/41	WIC/fried chicken	41	rotisserie chicken display/chicken	177
chicken salad/pasta	41/41	chicken breast	41	chicken/ribs	148/149
ham/turkey	41/41	hot holding table unit/Mac n cheese	148	various ready to eat island ambient	28-33
turkey/cheese	41/41	mashed potatoes	158	cooked chicken display/wings	40
rotisserie chicken cooked	185	baked chicken	156	chicken/ribs	39/41
chicken on rack	166	fried chicken	121-177	fresh kitchen ambient	35-37
chicken WIC/raw chicken	38	ready to eat wall unit/ambient	35-37	grab and go ambient	36
WIF ambient	2	home chef display/ambient	31-34		

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:
	Hand sink front deli 100 F
	hand sink 100 F
	Dishwasher hand sink 100 F
	3 comp sink 110+F with sani sink setup to 200 ppm quats
	Sani bottles at meat slicers setup to 200 ppm quats. Still using 3 step cleaning system
	Back hand sink 100 F
	Dishwasher not working /not in use
32	Rusty large cart in back near dishwasher
45	Condition of floors in WIF where racks are rolled into/on
	Back chicken fry hand sink 100+F
	Hot holding unit chicken is removed from unit and placed in blast chiller every 2 to 3 hours
	Hand sink near hot holding table 100+F
	Salad bar and wings bar has been removed/no longer to be sold
	Cooled rotisserie, wings, fried chicken are sitting further back in display and cold holding at 41 or below.
39	Replace pricing book in front shelving unit as frayed and no longer cleanable
42	Some cleaning on carts, cabinets
42	Clean weigh scale in front near hot holding unit
42	Clean shelves/ displays

Received by: (signature) <i>Kim Cottle</i>	Print: Kim Cottle	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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