

# Retail Food Establishment Inspection Report

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

Date: <b>3/9/2021</b>	Time in: <b>9:10</b>	Time out: <b>11:14</b>	License/Permit # <b>FS-9358</b>	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: <b>Kroger #574 Deli</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>Goliad Rockwall, TX</b>	Pest control : <b>w/store</b>	Grease trap : <b>w/store</b>	

**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	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓					✓					
<b>3</b>						✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
<b>3</b>						✓					
	✓					✓					

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						✓					
	✓					✓					

### 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	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
<b>1</b>						<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓					✓					
	✓					✓					

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Kroger #574 Deli</b>	Physical Address: <b>Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9358</b>	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
salad bar/cottage cheese	41	crab/turkey	41/41	WIF ambient	1
cut lettuce	45-49	ham/cheese	41/41	chicken WIC/chicken	36/37
beans/beans	44	cheese	41	WIC/cheese	36
boiled eggs	49-51	cheese tray display/ambient	35	chicken warmer/rotisserie chicken	141/137
packaged deli meat unit/ambient	33	middle kiosk/rot chicken	41	rotisserie chicken	138
indv prepared sandwich unit/ambient	35	baked chicken/ribs	41/41	ribs	157
wall unit comm prepped/ ambient	33	Pizza end/ambient	38		
deli case/beef	41	soup side/ambient	36		

### 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 100+F
	Hot Line not setup yet. Will check temps at Followup. Also soups
2	Eggs were cut this morning an hour previous. Advised to cool in WIC before placing in salad bar. Beans opened from cans this morning.
2	Cut Lettuce needs to cold hold at 41 or below
	Deli hand sink 100+F
	alternate deli hand sink 100+F
	3 comp sink 122F
35	Store employee items low and separate/ jackets not on food boxes, etc
37	Watch organization in back/boxes, Hoses, chip bags, etc
	dishwasher hand sink 100 F
	Chicken area hand sink 127 F
	Quat bottle filler in back by 3 comp sink/no sani hooked up. Therefore no sani spray bottle setup to 200 ppm quats on deli line.
	3 comp sink setup correctly to dispense 200 ppm quats
	Not one chlorinated sani bottle setup correctly. one bottle was setup to 100 ppm but so low could only spritz and not enough to spray even once
10	Must have sanitizer setup correctly to 100ppm (bleach) or 200 ppm quats during prep and set-up
	Chlorinated sanitizer bottles not testing at 100 ppm. Tested at dispenser. Not testing at 100 ppm bleach.
	Test strips indicate 0 ppm bleach.
	Quat sani bottles filled at 3 comp sink to 200 ppm quats on site so deli would have sanitizer.
	Dishwasher to be tested at Followup with temp rite strips (I'm out)
45	Clean floors, walls, maintenance to floors in WIF
42	Clean shelves, in WiC, in deli cases

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

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