## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	9/18/2023 2:30 4:10 FS			cense/Permit # Est. Type Risk Category S-9353					Est. Type Risk Category Page 1 of 2	2						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na Kroger 574 Grocery/Produce								✓ Number of Violations COS:					* Number of Repeat Violations:			
Physical Address: 1950 N Goliad Rockwall, TX Pest control: Ecolab/8-21-2023								)23		Hood Grease to need/w				se trap : Follow-up: Yes / No  O/94/F	6/94/A	
Ma					Status: Out = not in co points in the OUT box for Prior	r each numbered it			hecki	mark i	n app	ropria	ite bo	pplicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	eh	
O U	Compliance Status  D I N N C I N O A O  Time and Temperature for Food Safety						R		Comp O I U N							
Т				S	(F = degrees Fahrenheit)  1. Proper cooling time and temperature					T			12. Management, food employees and conditional employees;			
	~				2. Proper Cold Holding temperature(41°F/45°F)				_					knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from	-	
W										~				eyes, nose, and mouth		
		3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands			
		4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)				2.						Hands cleaned and properly washed/ Gloves used properly     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 & rec				cedures & recor	ds						Highly Susceptible Populations				
					Approved Source					~				Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required		
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Chemicals		
	<b>~</b>	8. Food Received at proper temperature						\ <u>\</u>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
							3					18. Toxic substances properly identified, stored and used				
					Protection from Contamination  9. Food Separated & protected, prevented during food					<u>'   _</u>				Wotor/ Dismittee		
	_			preparation, storage, display, and tasting  10. Food contact surfaces and Returnables ; Cleaned and						1			ı	Water/ Plumbing  19. Water from approved source; Plumbing installed; proper		
	~				Sanitized at	ppm/temperatur	e			~				backflow device		
	/				11. Proper disposition reconditioned	of returned, previ	iously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
0	T	N	N	С		iority i ounida	ition Items (2			_	_	_	_	rrective Action within 10 days	D	
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel	R		O I U N T	N O	N A	Cor C O S	Food Temperature Control/ Identification	R	
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Received by: (signature) Lance Sayen	Print: Lance Sayen	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: r 574 Grocery/Produce	Physical A		City/State: Rockwa	all TX	License/Permit # FS-9353	Page <u>2</u> of <u>2</u>				
	· · · · · · · · · · · · · · · · · · ·	1000	TEMPERATURE OBSERVA		411, 173						
Item/Location         Temp F         Item/Location         Temp F         Item/Location         Temp F											
produ	ce WIC	32	WIF	-4	ice cream wall		-2				
org	anic juice wall	37	dairy WIC ambient	43	Frozen veggies wall		II -3				
bag	ged salad wall	36	Click List freezer	-2	Pizza end caps		-6/-3				
	salad wall	34	Click List WIC	40	breakfast wall		-3				
chee	se/creamer bunker	26-38	hot holding unit ambient	171	frozen meals wall		<b>II</b> 1				
butt	er/cheese wall	22-28	milk/egg wall	38-44	ice cream end cap/end cap pizza		za -2/-7				
$\epsilon$	egg bunker		yogurt/juice wall	36/33	Pizza wall		2				
k	oiscuit wall	31	Blue Bell end cap	-2	Fresh pet		35				
		OB	SERVATIONS AND CORRECTI	VE ACTION	1	•					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Produce hand sink			t emplo	yee hea	alth poster					
	Produce 3 comp sir										
10	Sani dispenser at 200 ppm quats										
42	Need to clean prod		•								
45	To clean floors in p		• •	nod nor	monufo	oturor'o guidolino					
	Produce misting system to be cleaned and maintained per manufacturer's guidelines										
	In addition, weekly draining and cleaning of aerosol contact parts and weekly brushing of reservoir, aerosol tubing and discharge nozzles with a suitable detergent solution										
	Country of origin labels on fruits and veggies										
18			v and separate/ not on	shelves	with foc	od					
45	Need to repair dairy WIC	door to cl	ose/concerned temps around	door won't	be able to	o maintain 41F or belo	W				
W	Very borderline ambie	ent temps	s in dairy WIC throughout/	@ end of	inspecti	on, temps were 38-	·41F				
	Baby formula dates	good									
W	-		available for reference/will	refer to T	eddy wit	h city for grease trap	)				
W	Consistently canno										
45			ize, clean back areas,								
42	42 Need to clean drip trays throughout coolers, yogurt cooler, etc										
37	Dumpster looks good  Need to discard spent oil container (grease on ground as well). I'm assuming this is old and no longer used										
37	New spent grease system inside										
37	Condensation in WIF										
Received			Print:	_		Title: Person In Charge/ Ow	ner				
(signature)	Lance Sayen		Lance S	Saye	n	Manager					
Inspected (signature)	Lance Sayen  d by:  Christy Cov	ton, 1	Christy Co	ortez	RS						
	6 (Revised 09-2015)	<i>Log, 1</i>	Co Chilisty Of	JI (UZ,	1,0	Samples: Y N # col	llected				