

Retail Food Establishment Inspection Report

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

Date: 9/18/2023	Time in: 2:30	Time out: 4:10	License/Permit # FS-9353	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
Establishment Name: Kroger 574 Grocery/Produce			Contact/Owner Name:		* Number of Repeat Violations: _____		6/94/A
Physical Address: 1950 N Goliad Rockwall, TX			Pest control : Ecolab/8-21-2023	Hood n/a	Grease trap : need/will refer to city	Follow-up: Yes <input checked="" type="checkbox"/> 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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
W							✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3					
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓				★	Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Lance Sayen</i>	Print: Lance Sayen	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 Grocery/Produce	Physical Address: 1950 N Goliad	City/State: Rockwall, TX	License/Permit # FS-9353	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
produce WIC	32	WIF	-4	ice cream wall	-2
organic juice wall	37	dairy WIC ambient	43	Frozen veggies wall	-3
bagged salad wall	36	Click List freezer	-2	Pizza end caps	-6/-3
salad wall	34	Click List WIC	40	breakfast wall	-3
cheese/creamer bunker	26-38	hot holding unit ambient	171	frozen meals wall	1
butter/cheese wall	22-28	milk/egg wall	38-44	ice cream end cap/end cap pizza	-2/-7
egg bunker	33	yogurt/juice wall	36/33	Pizza wall	2
biscuit wall	31	Blue Bell end cap	-2	Fresh pet	35

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:
	Produce hand sink 100+F equipped. Need to post employee health poster
	Produce 3 comp sink 120+F
	Sani dispenser at 200 ppm quats
42	Need to clean produce 3 comp sink
45	To clean floors in produce WIC/prep room
	Produce misting system to be cleaned and maintained per manufacturer's guidelines
	In additon, 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	Need to store chemicals low and separate/ not on shelves with food
45	Need to repair dairy WIC door to close/concerned temps around door won't be able to maintain 41F or below
W	Very borderline ambient temps in dairy WIC throughout/@ end of inspection, temps were 38-41F
	Baby formula dates good
W	NEED grease trap invoice/to be available for reference/will refer to Teddy with city for grease trap
W	Consistently cannot find
45	Need to clean floors, organize, clean back areas, storage areas
42	Need to clean drip trays throughout coolers, yogurt cooler, etc
	Dumpster looks good
37	Need to discard spent oil container (grease on ground as well). I'm assuming this is old and no longer used
	New spent grease system inside
37	Condensation in WIF

Received by: (signature) <i>Lance Sayen</i>	Print: Lance Sayen	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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