Retail Food Establishment Inspection Report																		
Date:         Time in:         Time out:         License/Permit #           3/27/2023         3:01         4:04         FS-9357/need t										~	Est. Type Risk Category							
3/27/2023 3:01 4:04 FS-93 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint								-	IE Inve			_	5-CO/Construction 6-Other TOTAL/SCORE					
Es	tabl	ishm	nent	Nan	e: Contact/Owner	_	e:			5		- 0	* Number of Repeat Violations:      * Number of Violations COS:					
Kroger #574 Meat & Seafood         Physical Address:         1950 N Goliad Rockwall, TX         W/Grocery insp								Hoc	od				e trap : Follow-up: Yes 5/95/A					
19	Compliance Status: Out = not in compliance IN = in compliance NO							$n/a$ w/Grocery insp No $\checkmark$ = not observed NA = not applicable COS = corrected on site R = repeat										
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         Thorney Teens (5 Fonds) violations           0         I         N         N         C           U         N         O         A         O         Time and Temperature for Food Safety								Compliand O I N U N O				tus C						
T		N     O     A     O       S $(F = degrees Fahrenheit)$ I. Proper cooling time and temperature						T	IN	0	A	s	12. Management, food employees and conditional employees;					
	~								~				knowledge, responsibilities, and reporting					
W			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					
			5		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)								15. 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 & records								Highly Susceptible Populations					
					Approved Source				~				16. 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							
	~	8. Food Received at proper temperature							~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
_	•	Protection from Contamination										18. Toxic substances properly identified, stored and used						
		9. Food Separated & protected, prevented during food											Water/ Plumbing					
	~				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and								19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at <u>200</u> ppm/temperature				~				backflow device					
	~	11. Proper disposition of returned, previously served or reconditioned							~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	Priority Foundation Items (2 Po						) via	olati 0	ions I	Req N	uire N		rective Action within 10 days					
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel					U N O T			Food Temperature Control/ Identification					
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 7		27. Proper cooling method used; Equipment Adequination           Maintain Product Temperature						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~	22. Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and F Labeling				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				L		1		Permit Requirement, Prerequisite for Operation					
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled											30. Food Establishment Permit (Current/insp report sign posted)					
			Conformance with Approved Procedures										FS-9357/need to post Utensils, Equipment, and Vending					
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				31. Adequate handwashing facilities: Accessible and properly supplied, used					
				·	Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consumer Advisories; raw or under cooked     33. Warewashing Facilities; ins								33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	e Acti R	ion 1	0 I		Ν	ed 90 N	) Da C	tys or Next Inspection , Whichever Comes First					
U T	N	0	A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	O S	Food Identification           41.Original container labeling (Bulk Food)					
	•				animals 35. Personal Cleanliness/eating, drinking or tobacco use				~									
<u> </u>	ィ ィ				36. Wiping Cloths; properly used and stored			1					Physical Facilities           42. Non-Food Contact surfaces clean					
1	•				37. Environmental contamination	-		1	~				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					
~					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								47. Other Violations					
	~				and used				~									

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Received by: (signature) Melissa Bradford	<sup>Print:</sup> Melissa Bradford	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: • #574 Meat & Seafood	Physical A 1950	ddress: N Goliad TEMPERATURE OBSERVA	City/State: Rockwa	all, TX	License/Permit # Page FS-9357/need to post		<u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F					
seafoo	od frozen wall ambient	_	hamburger/stea		WI	F ambient		-11				
shrimp	cocktail bunker ambient	35	pork	41	meat doors/aisle 24/ambient			6				
seafoo	d frozen bunker ambient	-3 to 12	packaged meat wall ambier	nt <b>18-26</b>	beef	WIC/ambie	nt	34				
WIC	seafood/ambient	35	chicken bunke	r 26-32								
seafo	ood display/shrimp	41	chicken bunker froze	n 6								
salr	mon/scallops	41/41	deli meat wall/ambien	t 26-32								
lobst	er/boiled shrimp	41/41	deli bunker ambien	t 32								
mea	t case/chicken	41	frozen sausage bunker ambie	0	10							
Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND           Number         NOTED BELOW:												
INUIIIDEI												
	Seafood hand sink 113 F with soap and paper towels											
45/37	3 comp sink seafood 114 F											
42	Clean floors inside seafood WIC/standing water/perhaps a leaking package Clean outside handles/doors of reach in seafood freezer											
37	Large amount of condensation in frozen seafood bunker due to leak from skylight. need to repair.											
42			nkers/ drip trays to prev				- 1					
42			er walls/aisle 24 under									
			th soap and paper towels				ster					
42	Need to clean in/arc				•							
	Sani spray 200 ppn	n quats										
32			ce conveyor best wher	e badly c	liscolore	d						
42			meeting cutting room			-						
32			ls where discolored an	d or scor	ed							
		× ·	4F so must cut meat and immediate			to cold hold at 41F or b	elow					
W	Moved box of pork butts in m	eat cutting r	oom/need to date and put out in b	unkers immed	liately/had b	een in cutting room 30	minute	es				
	3 comp meat sink 1	17 F										
	Meat cutting hand s	sink 113	F with soap and pape	r towels								
42	Need to clean hand	les and	doors of meat display									
42	Need to clean meat speed racks/some blood drips											
45	Need to clean floors behind meat work											
Received by: (signature) Melissa Bradkord Print: Title: Person In Charge/ Owner Melissa Bradkord												
Inspected (signature)	Melissa Bradfor <sup>Iby:</sup> Chrísty Cov	tez i	RS Christy C		ortez. RS							
Christy Cortez, RS Christy Cortez, RS Samples: Y N # collected												