

# Retail Food Establishment Inspection Report

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

Date: <b>9/18/2023</b>	Time in: <b>11:10</b>	Time out: <b>12:30</b>	License/Permit # <b>FS-9357</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------------	--------------------------	---------------------------	------------------------------------	-----------	---------------	---------------------------

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: <b>Kroger 574 Meat &amp; Seafood</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>12/88/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>1950 N Goliad Rockwall, TX</b>	Pest control : <b>w/Grocery insp</b>	Hood <b>n/a</b>	Grease trap : <b>w/Grocery insp</b>	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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
						<b>3</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>					
	✓						✓				
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						<b>2</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>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>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Kroger 574 Meat &amp; Seafood</b>	Physical Address: <b>1950 N Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9357</b>	Page <b>2</b> of <b>2</b>
---	---	------------------------------------	------------------------------------	---------------------------

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
frozen seafood wall	2	promo chicken bunker	41	scallops	38
packaged seafood wall	36	WIF ambient	-6	seafood reach in freezer	-3
salmon bunker	36	Meat display case/hamburger	38	seafood WIC	36
Frozen seafood bunker	18	steak	36	Meat WIC	33
beef/pork wall	26-29	chicken/chicken	37/38		
chicken bunker	20-26	ribs/sausage	36/38		
sausage bunker	20-28	seafood display/raw shrimp	39		
lunch meat wall	28-32	cooled shrimp	38		

**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:
42	Need to clean under drip trays in meat bunkers
37	Some heavy condensation in breakfast sausage wall section
	Line hand sink 106 F equipped
34	Fruit flies near front line hand sink/drain
42	Need to clean handles and surfaces of meat display case
45/37	Need to repair one sliding glass door in meat display/holding water and mold
	Oyster tags kept for 90 days for raw oysters
32	Need to clean cutting boards where discolored or scored
45	Need to clean floors behind meat display case
	Seafood hand sink 100+F equipped
	seafood 3 comp sink 126F
	Sanitizer dispenser at 200 ppm quats
10	Need sani spray bottle at meat display case for use
42/10	Need to clean prep tables behind meat display case
	Meat 3 comp sink 126F
18	sani dispenser at meat 3 comp sink well over 400 ppm/need to calibrate and will have to test daily to ensure at 200-400ppm quats
	Sani spray bottle in meat cutting room at 200 ppm quats
W	Need new spray bottle as nozzle isn't spraying/sanitizer just dribbles out but sani still can be used
32	Need to clean cutting boards in meat cutting room
32	Need to replace conveyer belt in meat cutting room as badly discolored
	Meat cutting room ambient 60 so no meat to be left in here as not capable of cold holding at 41F or below
42	Need to clean trays, equipment and sinks in meat cutting room

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

Form EH-06 (Revised 09-2015)