Retail Food Establishment Inspection Report Image: Constraint of the sector of the																	
	^{ite:} 18	3/2	202	23	Time in:Time out:License/Point11:1012:30FS-9							Est. Type Risk Category Page <u>1</u> of <u>2</u>	_				
Purpose of Inspection: 🗸 1-Routine 🛄 2-Follow Up 🛄 3-Complaint								-Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E				
Establishment Name: Contact/Owner N Kroger 574 Meat & Seafood							:					* Number of Repeat Violations: ✓ Number of Violations COS: 10/00/E	2				
Physical Address: Pest control : 1950 N Goliad Rockwall, TX w/Grocery insp						H n/a	Hood Na				e trap : Follow-up: Yes	C					
Compliance Status: Out = not in compliance IN = in compliance NO						$\mathbf{O} = \mathbf{n}\mathbf{O}$				A = r	not ap	pplicable $COS = corrected on site R = repeat violation W- Watch$					
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											-						
Co O U	mpli I N							0 1		nce Stat N N O A			R				
T	1	0	A	0 (F = degrees Fahrenheit) 1. Proper cooling time and temperature				r		<u>а</u>	O S	Employee Health 12. Management, food employees and conditional employees;					
	~							knowledge, responsibilities, and reporting									
	~				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									
		~			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			Ľ				_					
	~									1	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	-					
					Approved Source			~				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		3					18. Toxic substances properly identified, stored and used					
		Protection from Contamination 9. Food Separated & protected, prevented during food					3	3									
	~				preparation, storage, display, and tasting						1	Water/ Plumbing					
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			r				19. Water from approved source; Plumbing installed; proper backflow device					
	~	11. Proper disposition of returned, previously served or reconditioned						r	,	C		20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	N	N	С	Priority Foundation Items (2 Po	ints) R		tion	_		Cor		R				
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel			U N F	0	A	O S	Food Temperature Control/ Identification					
	~			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 10				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~				22. Food Handler/ no unauthorized persons/ personnel			v	·			28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
-	Labeling 23. Hot and Cold Water available; adequate pressure, safe					-	Ľ	digital Permit Requirement, Prerequisite for Operation									
	~	24. Required records available (shellstock tags; parasite				+						30. Food Establishment Permit (Current/insp report sign posted)					
	~		destruction); Packaged Food labeled					~				12/31/2023					
				_	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			Т				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	_				
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~	ľ			supplied, used					
					Consumer Advisory		2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label							Service sink or curb cleaning facility provided					
0	I	N	N	C	Core Items (1 Point) Violations Require Corrective	Actio R		DI	Ν	Ν	С		R				
U T	N	0	A	O S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U N F		A	O S	Food Identification 41.Original container labeling (Bulk Food)					
1					animals 35. Personal Cleanliness/eating, drinking or tobacco use	$\left - \right $		~									
┝	 				36. Wiping Cloths; properly used and stored	$\left - \right $		T	1			Physical Facilities 42. Non-Food Contact surfaces clean					
1	~				37. Environmental contamination	$\left - \right $	1	~	-			43. Adequate ventilation and lighting; designated areas used					
\vdash	~	\square			38. Approved thawing method	$\left - \right $	┝	v v	-			44. Garbage and Refuse properly disposed; facilities maintained					
							1	_				45. Physical facilities installed, maintained, and clean					
	~	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used					ŀ	~				46. Toilet Facilities; properly constructed, supplied, and clean					
	*				40. Single-service & single-use articles; properly stored	\square	┝		_			47. Other Violations					

1st followup is free. Any additonal followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) Lance Sayen	Print: Lance Sayen	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	N Goliad	City/State: Rockwa	II, TX	License/Permit # Page Page		<u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT	Temp F	Item/Locat	ation		Temp F				
	seafood wall	2	promo chicken bunker			scallops		38				
packa	aged seafood wall	36	WIF ambient	-6	seafood reach in freezei			-3				
sal	mon bunker	36	Meat display case/hamburger	38	seafood WIC			36				
Froze	en seafood bunker	18	steak	36	Meat WIC			33				
be	ef/pork wall	26-29	chicken/chicken	37/38								
	cken bunker	20-26	ribs/sausage	36/38								
sau	sage bunker	20-28	seafood display/raw shrimp	39								
luno	ch meat wall	28-32	cooled shrimp	38	~							
Item	OBSERVATIONS AND CORRECTIVE ACTIONS											
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											
24	Line hand sink 106 F equipped											
34	Fruit flies near front line hand sink/drain Need to clean handles and surfaces of meat display case											
42				-	awatar	and mold						
45/37												
20	Oyster tags kept for 90 days for raw oysters Need to clean cutting boards where discolored or scored											
32 45	Need to clean floors			coreu								
45	Seafood hand sink											
	seafood 3 comp sin		quipped									
	Sanitizer dispenser		nm quate									
10			eat display case for use	<u> </u>								
12,10	Need to clean prep tables behind meat display case Meat 3 comp sink 126E											
18	Meat 3 comp sink 126F 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											
10	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	hv•		Print:			Title: Person In Charge/ 0	Jwner					
(signature)	•	e Saye		Saye		Manager						
Inspected (signature)	Lance SayenLanc ^{Iby:} Chrísty Cov	tez, 1	RS Christy Co	ortez,	RS							
Form EH-06 (Revised 09-2015)												