	Retail Food Establishment Inspection Report ビ First aid kit ビ Allergy policy ビ Vomit clean up Employee health																			
Date:         Time in:         Time out:         License/F           9/24/2021         10:35         12:05         FS-9													Est.	. Туре	Risk Category	Page <u>1</u> of	2			
Purpose of Inspection: 1 - Routine 2-Follow Up 3-Compla											5-CO/Construct	truction 6-Other 701			OTAL/SCORE					
Establishment Name: Contact/Owner Kroger #574 Meat & Seafood								Name: *						* Number of Repeat Violations:      ✓ Number of Violations COS:						
Physical Address: 1950 N Goliad Rockwall, TX Pest control : w/main insp												se trap : Follow-up: Yes V So Insp				4				
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NC						$\mathbf{O} = \mathbf{no}$						•	rected on	ed on site $\mathbf{R}$ = repeat violation W- Watch						
Mark the appropriate points in the OUT box for each numbered item       Mark ' $\checkmark$ ' a checkmark in appropriate box for IN, NO, NA, COS       Mark an $\checkmark$ in appropriate box for R         Priority Items (3 Points)       violations Require Immediate Corrective Action not to exceed 3 days																				
Co	Compliance Status         Time and Temperature for Food Safety           0         I         N         C         Time and Temperature for Food Safety								R	C 0	Compliance Status         End           0         I         N         N         C           U         N         O         Employee Health					, 	R			
U T	N	0	$\begin{array}{c c} A & O \\ S & \\ \end{array} \qquad \begin{array}{c} F = degrees \ Fahrenheit) \end{array}$						U T		0	A	O S	12. Management, foo		loyee Health	amployage			
	~				1. Proper cooling time and temperature						~					knowledge, responsibilities, and reporting				
w					2. Proper Cold Holding	-		) )			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
<u> </u>					Ioading meat display case           3. Proper Hot Holding temperature(135°F)						<b>_</b>				Preventing Contamination by Hands					
		A 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							~			-	<b>Gloves Used</b> 15. No bare hand con	<b>GIOVES USED</b> 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N						
		Hours)														owed (APPROVED	'ED YN)			
	~				6. Time as a Public Hea	llth Control; proc	edures	& records			Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered									
					Арј	proved Source					~				16. Pasteurized foods Pasteurized eggs used			erea		
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<u> </u>	<u> </u>			Chemicals							
	~	8. Food Received at proper temperature						~				17. Food additives; a & Vegetables	pproved	and properly stored;	Washing Fruits					
	Checked at receipt								-				18. Toxic substances	properly	identified, stored an	d used				
					9. Food Separated & pro	otected, prevente		g food			~									
	~				preparation, storage, display, and tasting											Water/ Plumbing 19. Water from approved source; Plumbing installed; proper				
W					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature meat slicers						~				backflow device					
	~				11. Proper disposition of returned, previously served or reconditioned discarded Priority Foundation Items (2 Po						~			6	20. Approved Sewag disposal	-		m, proper	L	
O U	I N	N O	N A	C O		•		· · ·	R R	Violai O U	Ι	N N O		Cor C O				ation	R	
Ť		Ŭ		s																
	~				and perform duties/ Certified Food Manager/ Posted 7						~				Maintain Product Ter	mperatur	e	quale to		
	22. Food Handler/ no unauthorized persons/ personnel							~				28. Proper Date Mark	-	<b>^</b>						
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers pr Thermal test strips <b>digital</b>	rovided, a	accurate, and calibrat	ed; Chemical/					
	~	23. Hot and Cold Water available; adequate pressure, safe										Permit Requ		, Prerequisite for O	-					
	~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				parasite		W					30. Food Establishn			·			
		Conformance with Approved Procedures												sils, Equi	pment, and Vendin	g				
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					2					31. Adequate handwa supplied, used	ashing fa	cilities: Accessible a	nd properly		
					Cons	sumer Advisory				2			_		32. Food and Non-food designed, constructed			e, properly		
	~				26. Posting of Consume foods (Disclosure/Remi						~				33. Warewashing Fac Service sink or curb o			used/		
	Core Items (1 Point) Violations Require Corrective								_				-	uys or Next Inspection	n , Whici	hever Comes First		1 T		
O U T	I N	N O	N A	C O S		of Food Contam			R	O U T		N O	N A	C O S			dentification		R	
1					34. No Evidence of Inse animals						~				41.Original container	r labeling	(Bulk Food)			
	~				35. Personal Cleanlines			acco use								•	cal Facilities			
	~				36. Wiping Cloths; prop		ored		Ш	1					42. Non-Food Contac					
L	~				37. Environmental contamination					1		Ш			43. Adequate ventilat					
	38. Approved thawing method							~	Ц			44. Garbage and Refu								
	Proper Use of Utensils           39. Utensils, equipment, & linens; properly used, stored,						1		$\square$			45. Physical facilities 46. Toilet Facilities;				<b>.</b>				
1								~				in store	Property	constructed, supplied	., una cican					
	~				40. Single-service & sin and used	ngle-use articles;	properl	y stored			~				47. Other Violations					
		-									1	1			i					

Received by: (signature) Lance Sayen	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	all, TX	License/Permit # Page Page		<u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	tion		Temp F				
	eafood ambient	33	seafood small rounde		deli meat wall case ambient			33-37				
WIC	meat ambient	34	seafood wall case ambien		WIF ambient			-1				
	roast	40	seafood wall freezer ambier	rost								
seafood	d reach in freezer ambient	-3	large seafood bunker freeze	er -3 to -12	will check back (tried 3x at insp)							
seaf	ood display/shrimp	35	red meat wall case	22-31								
sna	pper/salmon	36/38	chicken rounder ambien	33-35								
	crab cake	32	center aisle bunker freezer ambier	<sup>nt</sup> 12								
meat d	isplay case/chicken /pork	41/41	center aisle bunker cooler side	0100								
OBSERVATIONS AND CORRECTIVE ACTIONS												
Number												
	seafood hand sink 126 F 3 comp sink 129 F w/ sani source at sink 200 ppm quats											
24	3 comp sink 129 F w/ sani source at sink 200 ppm quats											
34 43	Fly, fruit fly and mosquito near seafood sink											
31	Light in seafood WIC not working. Repair to see dates, clean, etc Stock paper towels at hand sink/meat prep hand sink. Also ensure employees are washing hands as sink was dry											
39	Stock paper towels at hand sink/meat prep hand sink. Also ensure employees are washing hands as sink was dry Meat slicers to be sanitized every 4 hours. Currently being sanitized at end of day only. All slicers at room temp w/raw meat and blood on them.											
45	Meat slicers to be sanitized every 4 hours. Currently being sanitized at end of day only. All slicers at room temp w/raw meat and blood on them. Meat WIC no exit handle, exposed styrofoam/repair											
45												
4 <u>3</u> 32	Curled metal on meat WIC exit door to back hallway/repair Rusty step stool/cart											
45			eat/avoid leaving overn	iaht								
-10	3 comp meat sink 1			igin								
W			ing (varying temps of items from mid to high	50s). Will have t	to followup to se	ee temps are cold holding at 4	1 or bel	ow				
32	Clean discolored/so	cored cu	tting boards									
42	Clean meat display		Ŭ									
45/42			ughout back, dry storag	e cases ir	n back e	auinment slice	rs					
32	Rusty meat grinder				<u>1 baon, c</u>							
42			er grates in large chick	en bunk	er in cer	nter aisle/clean						
	Sani spray bottle at											
Received (signature)	•		Lance	Save	n	Title: Person In Charge/	Owner					
Inspected (signature)	Lance Sayen (by: Chrísty Cov	ton, 1	RS Christy C									
	i (Revised 09-2015)	<i>cey</i> , 1				Samples: Y N #	collecte	ed				