Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																			
	Date: Time in: Time out: License/Pe 3/15/2022 1:33 2:40 FS-9													Est. Type	Risk Category Page <u>1</u> of <u>2</u>				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								4-Inv	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCOI	RE			
Es	Establishment Name: Contact/Owner N							Name:						 * Number of Repeat Violat ✓ Number of Violations CO 					
Kroger 574 Meat & Seafood Physical Address: Pest control :						Hood Grease trap :				e trap :	13/87/	В							
1950 N Goliad Rockwall, TX see Grocery Compliance Status: Out = not in compliance IN = in compliance NO							$0 = \mathbf{n}c$	n/a see Grocery						No N					
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Wat 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											.11								
Co	mpli				Prio	ority Items (5	Points	s) violations	Ū		Comp	olianc	e Sta	atus	ive Action not to exceed 3 day	S			
O U T	I N	N O	N A	C O S		nperature for F egrees Fahrenhe		ety	R	1	O I U N T	N O	N A	C O S	Emplo		R		
	~				1. Proper cooling time a	and temperature					~	,			12. Management, food employ knowledge, responsibilities, an		employees;		
_					2. Proper Cold Holding	temperature(41	°F/ 45°F	7)	+	_	-			_	13. Proper use of restriction an	charge from	-		
	~				1 0			,			~	'			eyes, nose, and mouth				
			~		3. Proper Hot Holding t	temperature(135	°F)						<u> </u>		Preventing Con	ıds			
			~		4. Proper cooking time	and temperature					~	14. Hands cleaned and properly washed/					sed properly		
			~		5. Proper reheating prod Hours)	cedure for hot ho	olding (1	65°F in 2			~	,			15. No bare hand contact with alternate method properly follo				
			-		6. Time as a Public Hea	alth Control; pro	cedures	& records										_	
	~									_	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered						fered		
					Ар	proved Source					~	Pasteurized eggs used when required							
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									<u> </u>	<u> </u>	Ch						
	~				8. Food Received at pro	oper temperature	1			E	~	,			17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fruits		
	•								_	-				18. Toxic substances properly	identified, stored an	d used	_		
					Protection from Contamination 9. Food Separated & protected, prevented during food						~								
3					preparation, storage, dis			-			-		1		Water/ Plumbing				
3				~	10. Food contact surfac Sanitized at <u>200</u>	es and Returnab ppm/temperatur	les ; Cle e	aned and			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of reconditioned disc	of returned, prev arded	iously se	erved or			~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I								nts)		0 I	N	Ν	e Cor	rective Action within 10 days			R	
U T	N	0	A	0 S		n of Knowledge					U N T	0	A	O S	O Food Temperature Control/ Identification				
	ィ ィ				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition							quate to							
	Safe Water, Recordkeeping and Food Package Labeling							~	,			29. Thermometers provided, ac Thermal test strips	ccurate, and calibrat	ed; Chemical/	+				
	~	23 Hot and Cold Water available: adequate pressure safe									<u> </u>		LRD Permit Requirement,	Prerequisite for O	peration				
\vdash		24. Required records available (shellstock tags; parasite				+						30. Food Establishment Permit (Current/insp report sign posted)							
	~					Ц	V	V				need current							
					25. Compliance with V	with Approved ariance, Special							<u> </u>		Utensils, Equip 31. Adequate handwashing fac	oment, and Vendin ilities: Accessible a	0	-	
	~				HACCP plan; Variance processing methods; ma	anufacturer instr	uctions	1		2	2			supplied, used 32. Food and Non-food Contact surfaces cleanable, properly					
					Con	sumer Advisory				2	2				32. Food and Non-food Contac designed, constructed, and used		, property		
	~				26. Posting of Consume foods (Disclosure/Remi						~				33. Warewashing Facilities; in Service sink or curb cleaning f		used/		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever 0 I N N C										ever Comes First		R							
U T	N	0	A	o s		of Food Contan				1	U N T		A	o s		lentification			
	~				34. No Evidence of Inse animals						~				41.Original container labeling	(Bulk Food)			
1					35. Personal Cleanlines	s/eating drinkin	g or tob	acco use							•	al Facilities			
	~					-			1 1		. _	1		1	42. Non-Food Contact surfaces			1	
	ン ン				36. Wiping Cloths; prop	perly used and s	tored			1									
1	-				37. Environmental cont	perly used and stamination	tored				~				43. Adequate ventilation and li	ghting; designated a			
1	-				10 11	perly used and stamination	tored				-	-			43. Adequate ventilation and li44. Garbage and Refuse proper	ghting; designated a			
1	~				37. Environmental cont 38. Approved thawing r	perly used and stamination				1	v v	, ,			44. Garbage and Refuse proper45. Physical facilities installed.	ghting; designated a ly disposed; faciliti , maintained, and cle	es maintained ean		
1	~				37. Environmental cont 38. Approved thawing r	perly used and st tamination method er Use of Utensi t, & linens; prop	ls erly use	d, stored,			v v				 44. Garbage and Refuse proper 45. Physical facilities installed 46. Toilet Facilities; properly c 	ghting; designated a ly disposed; faciliti , maintained, and cle	es maintained ean		
1	~				37. Environmental cont 38. Approved thawing r Prope 39. Utensils, equipment	perly used and st tamination method er Use of Utensi t, & linens; prope	ls erly use erly usec	1							44. Garbage and Refuse proper45. Physical facilities installed.	ghting; designated a ly disposed; faciliti , maintained, and cle	es maintained ean		

Received by: (signature) Grumpy Ickes		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: r 574 Meat & Seafood	Physical A 1950	N Goliad	City/State: Rockwall, TX		License/Permit # FS-9357		Page <u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F											
		Temp F	Item/Location	Temp F				Temp F			
	od wall ambient	35	trifecta Island ambient		meat WIC ambier			29			
froz	en seafood wall	-3	seafood WIC ambient	31	meat cutting room/bee		eef	41			
grab	n go display ambient	19	2 door reach in freezer ambien	-1	beef/just cut			44			
frozen	seafood island ambient	9-13	seafood display/shrimp	40	aisle 24 (meat section) freezer ambient			-2			
fresh	meat wall ambient	19-28	fish/salmon	41/40	W	F ambient		-10			
chick	en island ambient	9-24	meat display/chicker	37							
deli	meat wall ambient	26-33	pork/beef	39/39							
deli	Island ambient	5-37	chorizo	39							
Item			SERVATIONS AND CORRECT								
ItemAN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Front hand sink 100										
31			k/behind meat counter								
10			opm if using quats. Use test strips	to check. C	OS to 200 p	opm quats from 3 comp	sink.				
	seafood hand sink 100 F										
			ni sink setup to 200 pp	m quats.							
32			ack near seafood WIC								
9			front display. Must pro								
W			must be cut and moved to \				W.				
10	Need sanitizer bottle in meat cutting room. Only had cleaner at time of inspection										
32			e a cleanable surface.								
W			neat cutting room every	4 hours a	is room	is not 41F or bel	OW.				
~ -	LRD temp system/										
37	Organize boxes un										
39	Fix gaskets around										
45			n meat cutting room	<u> </u>							
W			surface cleaners on fo								
			sink with sani sink setu	p to 200	ppm qu	lats					
10/15	Meat cutting hand s										
42/45	Clean shelves, cart	s in bac	k, floors in meat cutting	room							
Received	bv:		Print:			Title: Person In Charge/	Owner				
(signature)	•			/ Ick	es	Manager					
Inspecte			Print:								
(signature)		tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	collecte	ed			
Form EH-0	5 (Revised 09-2015)										