Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
Date: Time in: Time out: License/Per 3/14/2023 11:45 1:10 need								current/to post					$\begin{array}{c c} \text{Est. Type} & \text{Risk Category} \\ \text{Page } \underline{1} & \text{of } \underline{2} \\ \end{array}$				
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Compla												<u> </u>	5-CO/Construction 6-Other TOTAL/SCORE				
Establishment Name: Contact/Owner I Kroger 574 Meat & Seafood							Name:						* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: Pest control : 1950 N Goliad Rockwall, TX w/Grocery insp							Hood Grease n/a w/Groo						e trap : Follow-up: Yes				
Compliance Status: Out = not in compliance IN = in compliance N							not observed $NA = not$ applicable $COS = corrected on site R =$					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 A in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O							Compliance Status R 0 I N N C U N O Employee Health						Employee Health				
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature								12. Management, food employees and conditional employees;				
	~				2. Proper Cold Holding temperature(41°F/45°F)				~				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				
		•			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 Popu						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				
_			<u> </u>		Protection from Contamination				~		_		18. Toxic substances properly identified, stored and used				
	_				9. Food Separated & protected, prevented during food				•								
	V				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and							Water/ Plumbing 19. Water from approved source; Plumbing installed; proper					
3					Sanitized at ppm/temperature				~				backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
O U	I N	N O	N A	C O	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel	oints R		olat O U	ions I N	Req N O	uire N A	Con C C	rrective Action within 10 days Food Temperature Control/ Identification F				
T	.,	-		s	21. Person in charge present, demonstration of knowledge,			T		-		s	27. Proper cooling method used; Equipment Adequate to				
	~				8 Maintain Product Temperature						Maintain Product Temperature						
	•		22, Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition				
	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								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) need current/to post				
			L		Conformance with Approved Procedures							<u> </u>	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				~				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				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	I	N	N	C	Core Items (1 Point) Violations Require Corrective	e Act	ion .	Not 0	to E	xcee N	ed 90 N) Da C	tys or Next Inspection , Whichever Comes First				
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification				
<u> </u>	~				34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use		_		~				41.Original container labeling (Bulk Food)				
┡	~				36. Wiping Cloths; properly used and stored	_	-						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	+	-	╞	2 2				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			ŀ	~				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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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

	Received by: (signature) Mark Jordan	Print: Mark Jordan	Title: Person In Charge/ Owner Manager
ĺ	Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 574 Meat & Seafood	Physical A 1950	N Goliad	City/State: Rockwa	III, TX	License/Permit # Page 2 of 2 need current/to post		2 of <u>2</u>					
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F Item/Location Temp F												
Meat display/chicken	41/40		-	chicken bunker			33-36					
ground beef/steak	41/41	Frozen fish bunke	er -6to5	bri	sket promo		40					
pork chops/sausage	41/40	Frozen fish wall ambier	nt -4	pork chop prom		าด	28					
shrimp/scallops	30/41	beef and pork wa	 26to30				34					
salmon/tuna	40/33		28	se	seafood WIC		37					
crab cake	40	freezer bunker		Froze	Frozen meat aisle 24		5					
2 door seafood freezer	3	ham and sausage bunke	er 33	promo seafood			36					
fish wall ambient	34	bacon and sausage prom	• •									
OBSERVATIONS AND CORRECTIVE ACTIONS Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE, YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
Number NOTED BELOW:												
	Front hand sink 100F equipped											
	Broken sliding door on meat display/hole in plastic casing/could allow for elavated temps/to repair											
45 To clean wall behin												
	To clean under equipment, floors											
	Seafood 3 comp sink 133F											
10 Need sani spray for	Need sani spray for front counter/to sanitize surfaces often and at least every 4 hours											
10 Need to sanitize cu	tting boa	ards at least every 4 h	ours									
W NO meat storage in	cutting	room as it is not 41F of	or below ii	n room								
37 Meat cutting room,	condens	ser is completely froze	n over, ar	nbient 5	4F							
Moved all boxed me	eat out o	of meat cutting room as	s were no	t curren	tly cutting							
42/37 To clean under pac	To clean under packaged ham/black slime and mold under grates											
42 To clean throughou	To clean throughout under grates/under packaged meats/to be cleaned regularly											
37 Frozen condensatio	on on me	eat WIC/protect under	neath									
42 Need to clean trays	Need to clean trays on speed racks											
10 Need to sanitize su	rfaces ir	n meat cutting room at	least eve	ry 4 hou	Irs							
10 Need to clean and	Need to clean and sanitize equipment in meat cutting room											
Meat 3 comp sink 1	Meat 3 comp sink 125F											
Seafood hand sink	Seafood hand sink 100+F equipped											
Meat room hand sir	Meat room hand sink 100F equipped											
		D.t.(T '4L D. I C ' (*	2						
Received by: (signature) Mark Jordan		Mark J	ordar		Title: Person In Charge/ C	Jwner						
(signature) Mark Jordan Inspected by: (signature) Christy Cor	tez, 1	RS Christy C	cortez,	RS	Samples: Y N #	collected						
					<u> </u>							

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