Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

9/10/2020 10:36 12:17 FS			License/Permit # -S-9358 -Complaint 4-Investigation					ation		Est. Type Risk Category Page 1 of 5-CO/Construction 6-Other TOTAL/SCO								
Establishment Name: Kroger #574 Deli Physical Address: Pest control:												* Number of Repeat Violations: Vumber of Violations COS:						
	Sol	iad				w/s	store			Tripl	e B/3		w/s	stor	ore No No			
Ma	rk tl	Com he ap	plia i prop	nce S riate	Status: Out = not in compoints in the OUT box for e	ach numbered it	em	Mark '		eckma	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Wa ox for IN, NO, NA, COS Mark an in appropriate box for R	itch		
Co	mpli	iance	e Sta	tus	Prior	ity Items (3	Points)	violations	Requi	_	nmea ompl				tive Action not to exceed 3 days			
O U T	Time and Temperature for Food Safety					R	O U T				Employee Health							
	~			Б	1. Proper cooling time and temperature				П	1	~			· ·	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							
3						1, 10 1)			~				eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature											Preventing Contamination by Hands						
									~				14. Hands cleaned and properly washed/ Gloves used properly gloves used					
		~			5. Proper reheating proce Hours)	olding (16	5°F in 2			~				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 Concentible Deputations			
	'													Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source						~				Pasteurized eggs used when required eggs cooked			
	<				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals			
	'				8. Food Received at prop	per temperature					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	Protection from Conta					from Contamii	nation			3					18. Toxic substances properly identified, stored and used			
	'	Pood Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing						
	'				10. Food contact surfaces Sanitized at 200 p	pm/temperature	e				'				19. Water from approved source; Plumbing installed; proper backflow device			
	•				11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	I	N	N	C					ints) v	0	I	N	N	C	rrective Action within 10 days	R		
U T	N	0	A	O S	Demonstration of 21. Person in charge pres					U T		О	A	o s	Food Temperature Control/ Identification			
	~				and perform duties/ Certi						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
															20 D D. (. M. 1 1.1			
	~				22. Food Handler/ no una	authorized person	ons/ perso	onnel			~				28. Proper Date Marking and disposition			
	~				22. Food Handler/ no una	_					٧ ٧				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
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					22. Food Handler/ no una all Safe Water, Record	dkeeping and I Labeling available; adequilable (shellstoo	Food Pac	kage ure, safe							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2020	d)		
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Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: er #574 Deli	Physical A N Go		City/State: Rockwa	ıll, TX	License/Permit # FS-9358	Page 2	2 of <u>2</u>	
			TEMPERATURE OBSERVA	TIONS					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location			Temp F	
deli di	splay/ribs/beef	41/41	shredded cheese		baked chicken/tenders			154/150	
pas	ta/turkey/ham	41/41/41	sour cream	37	ribs			<u> 160</u>	
roas	st beef/cheese	41/41	hot line/baked chicker	178	salad bar/Turkey/ eggs			41/41	
M	/IF ambient	7.8	bbq chicken	181	cut melon			39/40	
WI	C/soup/ham	34	fried chicken	141	cut le	afy greens/bea	ns 4	40/41	
cool	ked rot chicken	172	chicken strips	143	prepped meals/ribs/strips			46/44	
chicke	en WIC/strips/chicken	40/41	chicken nuggets	144	rot chicken/wings		gs	46/44	
sand	sandwich cold/cut tom		rot chicken kiosk	167/159	prepped case glass doors ambien		pient (32-35	
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERV	VED ANI	D	
	hand sink 100								
18	Sani bottles must be labeled cor	rectly and in	properly labeled bins under slicers. Sto	re Sani spray	low and sep	arate, not on prep table in	n back		
	hand sink deli 100+	•							
2	• • •		d hold at 41 or below. Items to			· · · · · · · · · · · · · · · · · · ·			
			osk. Ambient temp 178		peing us	sed currently/lea	aking		
32			in front of sandwich se	tup					
45 W	Clean floors, under	prep ta	bles						
42	Fly Clean fans in WIC								
12	hot line hand sink 100+								
	chicken prep hand		ļ						
42	Clean shelves, cart								
	Dishwasher not on	at time	of inspection. will follow	'up					
45	Dishwasher leaking	•							
	· · ·	-	dients listed. Prepped ite			lients upon reque	st		
32			stools, etc. Repace wh			at conitizing prod	eta		
W	Be very mindful of proper steps when cleaning slicers using 2 different sanitizing products								
W Utensils for salad bar to be changed /WRS every 4 hours for TCS foods									
Received (signature)			Print:	_	_	Title: Person In Charge/	Owner		
	Shelbie Woodwar	ud_	Shelbie W	oodw/	/ard	<u>Manager</u>			
Inspected (signature)		anto	Christy	Cort					
	6 (Revised 09-2015)		$\frac{\sigma}{\sigma}$	CUIL	こと	Samples: Y N #	collected	1	