

Retail Food Establishment Inspection Report

City of Rockwall

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|--|--------|--------------------------------|
| Received by: (signature) Lance Sayen | Print: | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>Kelly Kirkpatrick RS</i> | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

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|--|-------------------------------|-------------------------|-----------------------------|-------------|
| Establishment Name: Kroger 574 meat and seafood | Physical Address: N Goliad | City/State: Rockwall | License/Permit # Fs 9357 | Page 2 of 2 |
|--|-------------------------------|-------------------------|-----------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|------------------------|--------|----------------------------|--------|-----------------------------|--------|
| Fish freezer display | -6 | Sausage bunker | 30's | Lunch meat wall | 30's |
| Fish customer cooler | 33/39 | Freezer bunker | 8/10 | Fish wic | 27 |
| Bunkers freezer | | End cap | 11 | Meat wic | 33/34 |
| -5/-11/-7/11 | | Smoked parts cooler bunker | | Fish upright | HTT/3 |
| Fresh wall | 30's | Top row 49-55 | Pulled | Seafood counter | |
| Chicken bunker | 30's | Bottom row | 39/40 | Lobster / shrimp | 41/38 |
| Beef | 34 | All other areas | 30's | Salmon patty/ tuna | 39/39 |
| Freezer chicken bunker | 9 | Upright freezer | -1 | Cooked crab cake /crab legs | 38/38 |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Observation/Corrective Action |
|-------------|---|
| | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: |
| | Avoid over stocking over the load limit in all buckets etc |
| 02 | Removed top rows of smoked meat corner of bunker section - holding high temps |
| | Found it to be frozen - product will be removed until repaired |
| | Clean inside floor cases where needed |
| | Hot water at hand sink 114 |
| | Meat cutting room temp 72 |
| W | Meat juice on equipment to be washed rinsed and sanitized every 4 hrs or less |
| 39 | Remove old stickers from round metal bins |
| | Flooring is in poor condition - to be thoroughly cleaned |
| 32 | Cutting boards to be sanded where needed |
| | Fish threeComp 150 ppm |
| | Meat three comp 200 ppm willCheck at 75 F |
| | Cleaning ice machine 2 times per month |
| 18 | Store spray bottles of glass cleaner and chlorinated away from food related items |
| | Cooked separated from raw |
| | Chicken in service case 30's |
| | Beef in service case 30's |
| | Physical separation between species |
| 32 | TimeTo address parts to wrapping machine that are difficult to keep clean - belt / machine to be cleaned |
| | Gloves used to touch rte foods |
| | Tags for oysters etc kept with product and then stored on site for 90 days / will put in order |
| 42 | Clean inside all cabinets |
| 42 | Clean all carts |
| 45 | Clean under / behind and around all equipment |
| | |
| | All food contact surfaces will be w r s every 4 hrs or less to prevent cross contamination |
| | |
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| Inspected by: (signature) <i>Kelly Kirkpatrick RS</i> | Print: | Samples: Y N # collected |

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