r e q Follo	u i wı	reo		of \$50.00 is after 1st		City	y of Ro	ock			Ins	spe	ecti	ion Report		Vomit clea	olicy/trainir In up	ng
	Date: Time in: Time out: License/P 03/09/2021 12:04 1:40 FS 93														. _{Type}	Risk Category	Page <u>1</u> of _	2
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N						-		4-]	Inve	stiga	tior	1 [5-CO/Construc * Number of Rep		6-Other	TOTAL/SCO	RE
Kro	ger	574	me	eat and seafood	ł	Kroger								✓ Number of Vie		COS:	16/84/	/R
Phys N Go		Addr	ess:		See g	control : rocery			Hoo Na	od				e trap : ocery		Follow-up: Yes 🖌 No 🗌		_
Mark				Status: Out = not in con e points in the OUT box for	$\frac{\mathbf{IN} = \text{in constraints}}{\text{each numbered item}}$	mpliance 1	NO = Mark √ in							$\begin{array}{l} \text{oplicable} \mathbf{COS} = \mathrm{cor} \\ \text{, NA, COS} \end{array}$		site \mathbf{R} = repeat vio rk an vin appropria	lation W-Wate ate box for R	ch
Com	plia	nce St	atus	Prior	rity Items (3 Po	oints) vi	olations Re	quire	-	<i>ımed</i> ompli				ive Action not to exc	eed 3 da	ys		Т
O I U I						R		O U T	D I J N	N	N A	C O S	Employee Health				R	
1	T S (F = degrees Fairement) I Proper cooling time and temperature							1	./			0	12. Management, foo knowledge, responsi			employees;	T	
	-	·		2. Proper Cold Holding temperature(41°F/ 45°F)						•				13. Proper use of restriction and exclusion; No discharge from				_
3		See bunker							~				eyes, nose, and mou Screening at a	ıth	,	U		
		3. Proper Hot Holding temperature(135°F)						Preventing Contamination by H					ĩ					
		~	,	4. Proper cooking time a	Å				3					14. Hands cleaned a Need paper	towel	<u>s at all hand s</u>	sinks.	
		~	,	5. Proper reheating proc Hours)	cedure for hot hold	ing (165°l	F in 2			~				15. No bare hand con alternate method pro				
	/			6. Time as a Public Hea Prep only	lth Control; procee	lures & r	ecords		Gloves Highly Susceptible Popu					eptible Populations				
	Approved Source											16. Pasteurized food Pasteurized eggs use	l foods used; prohibited food not offered					
v	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				od in		Chemicals											
		_	_	8. Food Received at pro	oper temperature			-						17. Food additives; a	approved	and properly stored;	Washing Fruits	+
•				At receiving						~				& Vegetables Water only				
	_		1		from Contamina		. 1		3				~	18. Toxic substances Watch storage	s properly	v identified, stored an	d used	
v				 Food Separated & propreparation, storage, dis 	· · · ·	during foo	bd								Wate	er/ Plumbing		
N				10. Food contact surface Sanitized at <u>200</u>	ppm/temperature	150				~				backflow device	ed	rce; Plumbing install		
	ŀ			L	arded	-			1.4	-	D	•		disposal	-	water Disposal System	m, proper	
0 1 U 1		N N O A	C O		of Knowledge/ Po		s (2 Point R	_	Olati O U	_	N O	N A	Cor C O	<i>rrective Action within</i> Food Ter		s re Control/ Identific	ation	R
Т			S	21. Person in charge pre	esent, demonstratio	n of know			Т				s		•	ed; Equipment Ade		
u v				and perform duties/ Cer 10 cfm 22. Food Handler/ no ur All have per compan	nauthorized person	. ,				~	~			Maintain Product Te 28. Proper Date Mar	emperatu	re	1	+
				Safe Water, Recor	Labeling		-			~				29. Thermometers pr Thermal test strips	rovided,	accurate, and calibrat	ed; Chemical/	
L				23. Hot and Cold Water See										-		, Prerequisite for O	-	
·				24. Required records av destruction); Packaged J When wrappi	Food labeled NG		isite		W	~				City printing	j 202			
			1	25. Compliance with Va		d Process,	, and							31. Adequate handw		ipment, and Vendin cilities: Accessible a		
		~		HACCP plan; Variance processing methods; ma					2					supplied, used Need paper		els	properly	_
				Cons	sumer Auvisory				2					designed, constructed	d, and us	ed	, property	
L				26. Posting of Consume foods (Disclosure/Remi Placement near oys	nder/Buffet Plate)/					~				33. Warewashing Fa Service sink or curb	cilities; i	nstalled, maintained,	used/	
0		N N	C	Core Items (1 Poin			rrective Ac		0	Ι	Ν	Ν	С	ys or Next Inspection				R
U I T	N	0 A	O S	Prevention of 34. No Evidence of Inse	of Food Contamin		ner		U T	N	0	A	O S	41.Original containe		Identification		
			_	animals No flies 35. Personal Cleanliness	s/eating, drinking of						~					- · · ·		
W			-	36. Wiping Cloths; prop	Derly used and store			-						42. Non-Food Conta		es clean		Ŧ
	-		⊢	Using spray bo 37. Environmental conta	ottles				1	./	-			See 43. Adequate ventila	tion and	lighting; designated a	areas used	+
		-	$\left \right $	38. Approved thawing n	nethod			+	W	•	-			44. Garbage and Ref	use prop			+
			<u> </u>						1	$\left \right $				Watch dumpst 45. Physical facilities	ers s installe	d, maintained, and cl		+
1				39. Utensils, equipment. dried, & handled/ In use See			ored,		۱ ۷					Clean under be 46. Toilet Facilities; See		nd around constructed, supplied	l, and clean	-
┢┼┼			\vdash	40. Single-service & sin and used	ngle-use articles; pr	operly sto	ored				~			47. Other Violations				+

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

-

	nent Name: r 574 meat and seafood	Physical A N Goli	ad	City/State: Rockwal		ge <u>2</u> of <u>2</u>					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Temp F					
	eezer display	-6	Sausage bunke			30's					
Fish	customer cooler	33/39	Freezer bunker	8/10	Fish wic	27					
Bui	nkers freezer		End cap	11	Meat wic	33/34					
-	5/-11/-7/11		Smoked parts cooler bunk	er	Fish upright	HTT/3					
	Fresh wall	30's	Top row 49-55	Pulled	Seafood counter						
Ch	icken bunker	30's	Bottom row	39/40	Lobster / shrimp	41/38					
	Beef	34	All other areas	30's	Salmon patty/ tuna						
Freez	er chicken bunker	9	Upright freezer -1 Cooked crab cake /cra			s 38/38					
Itam			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	AND					
	Avoid over stocking ov	ver the loa	ad limit in all buckets etc								
02	Removed top rows of	smoked r	neat corner of bunker sect	ion - holdi	ng 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										
18			aner and chlorinated away	from foo	d related items						
	Cooked separated from	-		1011100							
	Chicken in service cas										
	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										
Received (signature)	by: Coo chor		Print:		Title: Person In Charge/ Own	er					
	See abov	<u>'</u>									
Inspected (signature)	(signature) See above Print: (signature) Kelly Kirkpatrick RS Samples: Y N # collected										
	•				Samples. I IN # Colle	icu					