Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	110				Time in: 9:00 tion: 1-Routine	Time out: 10:37		FS-8 3-Complain	033	3_	T	-4:	4:	_	Est. Type	Risk Category	Page 1 of	
Es	tabli	shm	ent l	Nam	ne:	2-Follow U		ct/Owner N		4-	Inve	suga	luon		5-CO/Construction * Number of Repeat Viola		TOTAL/SCO	UKE
Kroger #575 Meat/Seafood Physical Address: Pest control:						1.		Hood Grease			V Number of Violations COS: trap: Follow-up: Yes ✓		13/87	'/R				
29	35	Ride	ge	Ro	ad Rockwall, TX	w/r	main in	sp		n/a			w/r	nai	n insp	No No		
Ma					Status: Out = not in corpoints in the OUT box for	$ \text{mpliance } \mathbf{IN} = \text{in} \\ \text{each numbered it} $	compliand tem	ce NO Mark '	$\mathbf{O} = \text{not}$						plicable COS = corrected on ox for IN, NO, NA, COS Mai	site \mathbf{R} = repeat vio	lation W-Wa e box for R	itch
Co	1	ance	Stat		Prior	rity Items (3	Points)	violations	Requi	_	nmed ompl				ive Action not to exceed 3 da			
O U	I N	N O	N A	C O	Time and Tem			ty	R	O	Î	N O	N A	C O	Empl	oyee Health		R
Т				S	(F = de	egrees Fahrenhe and temperature	it)			Т				S	12. Management, food employ	-	employees;	
	~					-					~				knowledge, responsibilities, a	nd reporting		
	~				2. Proper Cold Holding	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction at eyes, nose, and mouth	nd exclusion; No disc	charge from	
			~		3. Proper Hot Holding to	emperature(135	°F)						<u> </u>		Preventing Con	ntamination by Han	ds	
		4. Proper cooking time and temperature							~				14. Hands cleaned and proper	leaned and properly washed/ Gloves used properly				
			~		5. Proper reheating proc Hours)	edure for hot ho	olding (16	55°F in 2			7				15. No bare hand contact with			
					6. Time as a Public Hea	lth Control: pro	cedures A	& records		alternate method properly followed (APPROVED YN.								
	~				o. Time us a rushe frea	Tur Control, pro-		z records							Highly Susce	eptible Populations	forad	
					Арр	proved Source					~				Pasteurized eggs used when re	ereu		
					7. Food and ice obtained good condition, safe, an			Food in										
	~				destruction	u unauunerateu	, parasite								C	hemicals		
	~				8. Food Received at pro	per temperature	;								17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
										<u> </u>	_				water only 18. Toxic substances properly	identified stored an	d usad	
					Protection 9. Food Separated & pro	from Contami		food		3					18. Toxic substances property	identified, stored an	u used	
3					preparation, storage, dis	play, and tasting	g									r/ Plumbing		
	~				10. Food contact surface Sanitized at 200	es and Returnab ppm/temperatur	les ; Clear e	ned and			~				19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
	~				11. Proper disposition o reconditioned disca	f returned, previ arded	iously ser	ved or			~				20. Approved Sewage/Wastev disposal	vater Disposal System	n, proper	
								ems (2 Po							rective Action within 10 days	5		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personn	iel	R	U T	I N	N O	N A	C O S	Food Temperatur	e Control/ Identific	ation	R
	~				21. Person in charge pre and perform duties/ Cer						~				27. Proper cooling method use Maintain Product Temperatur		quate to	
	~				w/main insp 22. Food Handler/ no ur w/main insp	nauthorized pers	sons/ perso	onnel			~				28. Proper Date Marking and	disposition		_
					Safe Water, Recor	dkeeping and l	Food Pac	kage			~				29. Thermometers provided, a Thermal test strips	ccurate, and calibrat	ed; Chemical/	
				23. Hot and Cold Water available; adequate pressure, safe										digital Permit Requirement, Prerequisite for Operation				
					24. Required records av		ck tags; p	arasite					T		30. Food Establishment Per			d)
	~				destruction); Packaged l	Food labeled					4 1					mit (Current/insp re	port sign posted	
										W					need to display/			
			1		Conformance w 25. Compliance with Va					VV					need to display/	2021 on file	at office	
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Speciali obtained for spe	ized Proce			VV	<u></u>				need to display/	2021 on file	at office	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	II TV	License/Permit # FS-8033	Page <u>2</u> of <u>2</u>				
Kroge	er #575 Meat/Seafood	2935	Ridge Road TEMPERATURE OBSERVAT	Rockwa	II, IX	FS-6033					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
meat o	case/chicken	39	seafood meals doors ambient	4							
win	gs/hamburger	40/41	3 bin bunker/ambient	26/24/49							
ste	eak/ scallops	39/40	large chicken bunker ambient	26-35							
sh	rimp/salmon	38/35	Wall case beef ambient	28-34							
seafoo	d freezer bunker ambient	2	deli wall case ambient	48							
seafo	ood bunker ambient	23	hamburger freezer bunker ambient	1-11							
seafood	d packaged display ambient	31	WIC ambient	29							
seafoo	od freezer doors/ambient	-3	meat cutting room/steak	41							
Τ.			SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIREC	CTED TO TE	HE CONDITIONS OBSER	.VED AND				
	front hand sink 100	+ F									
W	trash can with lids of	n. How	to open without contan	ninating	hands a	after hand wasl	ոing?				
42	Clean meat cases,	door, f	ood debris inside								
9	Condensation in meat case over raw meat/must protect meat under										
	seafood hand sink	100+ F									
	3 comp sink 117+ F	with sa	ni sink setup to 200 ppr	n quarts							
37	Clean/organize she	lves be	nind meat case								
40	Avoid use of cardbo	oard box	es as storage in case b	ehind m	eat cou	nter					
18	Store hornet spray low and separate not in case with spices. Should not have home pest spray in area. Need to use commercially applied pest control.										
39	If knives are dropped, must immediately put away for washing or WRS. Don't pick up and place back on cutting board.										
	Salmon bunker may be in defrost. Will check back before end of inspection.										
	Deli wall case may be in defrost. Will check back before end of inspection.										
	End of inspection,	salmon	bunker 34 F ambient, c	leli case	ambier	nt 34.					
	hand sink meat cut	ting rooi	m 100+ F								
	3 comp sink 118+ F	•									
	Sani spray 200 ppn	n quats									
32			grinder. MUST replace								
42			vall case. Clean shelves								
45			hind 3 comp sink in mea								
			g room including equipr								
18	Store Clorox cleaning spra	y low and	separate, not in case with variou	s food cont	act items.	Store low and sepa	rate.				
Received	•		Print:			Title: Person In Charge	/ Owner				
(signature)	Kevin Burgiel		Kevin B	urgi	el	Manager	•				
Inspected (signature)	Kevin Burgiel d by: Christy Cov	tez. 1	RS Christy Co	ortez	RS						
	6 (Revised 09-2015)	0, .	1 231,	,		Samples: Y N	# collected				