Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 2/28/2022		วว	Time in:	Time out: 3:45		License/Permit # FS-8033							Est. Type Risk Category Page 1 of 2		
2/28/2022 2:5 Purpose of Inspection:			2-Follow U		3-Complaint 4-Investigation					ation		5-CO/Construction 6-Other TOTAL/SCORE			
Establishment Name: Kroger 575 Meat & Seafood Contact/Owner N												* Number of Repeat Violations: ✓ Number of Violations COS:			
Pł 29	ysic 35	al A	ddre ge	ss: Rd	Rockwall, TX	w/i	est contro main in	ısl		Ho n/a					te trap : Follow-up: Yes 10/90/A
M					Status: Out = not in co points in the OUT box for Prio	r each numbered i		Mark '		eckm	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days
U N U A U						nperature for F	perature for Food Safety			O I N U N C			N C A O		Employee Health
T	~			S	1. Proper cooling time					Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
					2. Proper Cold Holding	g temperature(41	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from
	'				3. Proper Hot Holding	temperature(135	5°F)				~				eyes, nose, and mouth Preventing Contamination by Hands
	~				4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly
	~				5. Proper reheating pro- Hours)	cedure for hot he	olding (16	55°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 Susceptible Populations	
		<u> </u>			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
					Protection	n from Contami	ination				·	18. Toxic substances properly identified, stored and used			
3					9. Food Separated & pr preparation, storage, di			food							Water/ Plumbing
3					10. Food contact surfact Sanitized at 200	ces and Returnab ppm/temperatur	bles ; Clear re	ned and			~				19. Water from approved source; Plumbing installed; proper backflow device
	~				11. Proper disposition of reconditioned	_	viously ser	ved or			V				20. Approved Sewage/Wastewater Disposal System, proper disposal
						arded									<u> </u>
					Pri	iority Founds	ation Ite	ms (2 Po	ints) ı	iolat	tions	Rea	uiro	Cor	rractive Action within 10 days
O U T	I N	N O	N A	COS		iority Founda n of Knowledge			ints) 1	O U	I N	Req N O	n N A	C O	Food Temperature Control/ Identification
O U T		N O			Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge	e/ Personn	nel nowledge,		О	I N	N	N	С	
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge resent, demonstratified Food Ma	e/ Personn ration of ki	nowledge, sted		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) Toshua Hayes	Joshua Hayes	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:		License/Permit #	Page 2	of <u>2</u>					
Kroge	r 575 Meat & Seafood	2935	Ridge Rd F	Rockwa	ıll, TX	FS-8033							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Т	Temp F					
displa	y case/hamburger	41	frozen brunker ambient	7-11	froze	en seafood w	all -	3to 4					
ste	eak/chicken	41/40	lunch meat bunker ambient	32-46	front en	d mobile seafood/ambi	ent	37					
ŗ	oork chops	41	red meat wall ambient	27-33	front en	d mobile/bacon/ ambi	ent	36					
sh	rimp/salmon	38/38	chicken bunker/ambient	32-34									
С	rab/lobster	39/38	shrimp mobile ambient	34									
seafc	ood reach in/ambient	12	frozen seafood bunker ambient	0-9									
W	/IC/ambient	23	trifecta ambient	27-33									
lun	ich meat wall	27-34	seafood self serve ambient	33									
Item	AN INCRECTION OF VOUR PO		SERVATIONS AND CORRECTIV			HE CONDITIONS OBSERV	/ED AND						
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Front hand sink 100) F											
W			hand sink to turn off faud										
37	Organize cabinet behind	d meat dis	play. Seasonings, gloves, bo	oxes, clea	aning sup	plies. Need to sepa	rate						
W	Store employee drinks low and separate/in back cabinets												
	seafood hand sink												
	seafood 3 comp sin												
	seafood sani sink 2												
9	Store pickles/sauerkraut separate and not under raw beef												
37		_	marrow, must remove plastic wi	ap and tis	sue to pre	vent physical contami	nation						
	meat cutting room hand sink 100+F												
	3 comp sink 110+F												
	meat 3 comp sani s		• • • • • • • • • • • • • • • • • • • •										
	Sanitizer bottle labeled sanitizer/ 0 ppm quats												
10	3												
32	,												
	Watch rusty parts on meat grinders												
32													
45	No condensation in meat display. Good.												
45	Clean floors, under equipment, some food debris/also in WIC												
Received			Print:			Title: Person In Charge/	Owner						
(signature)	Voshua Hayes		Joshua	Hay	es	Manager							
Inspecte (signature)		ton, 1	RS Christy Co			<u> </u>							
	Civi Uscy COV	<i>wy</i> , 1	Office Co	n icz,	110	Samples: Y N #	collected						