Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da		1/2	^	าว	Time in:	Time out:	-	License/Pe							Est. Type Risk Category Page 1 of 2				
2/21/2023 1:17 2:32 FS-8 Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla									5-CO/Construction 6-Other TOTAL/SCORI										
Establishment Name: Kroger #575 Meat & Seafood Contact/Owner N								IIIVC	ouge	41101		* Number of Repeat Violations: ✓ Number of Violations COS:							
Ph	ysic	al Ac	ddre	ess:	Rockwall, TX	Pe Sec	est control e Deli			Ho n/a					se trap : Follow-up: Yes 10/90/A				
Ma					tatus: Out = not in copoints in the OUT box for Prior	r each numbered is		Mark '		eckm	ark in	appr	opria	te bo	policable 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				
O U	Compliance Status D I N N C J N O A O Time and Temperature for Food Safety					R	О	O I N N C U N O A C		tus C O	Employee Health								
Т	~			S						T	_			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				
	2 Proper Het Helding temperature(135°E)												eyes, nose, and mouth						
		3. Proper Hot Holding temperature (133 F) 4. Proper cooking time and temperature								V				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot Hours)			cedure for hot he	olding (165	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 He	cedures &	records							Highly Susceptible Populations					
					A						_				16. Pasteurized foods used; prohibited food not offered				
					Approved Source 7. Food and ice obtained from approved source; Food in										Pasteurized eggs used when required				
3				•	good condition, safe, and unadulterated; parasite destruction										Chemicals				
	~				8. Food Received at pro	oper temperature	2				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection	n from Contami	ination			3				~	18. Toxic substances properly identified, stored and used				
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing				
	~				10. Food contact surfact Sanitized at 200			ed and			~			1	19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of reconditioned disc	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal						
												ш							
					Pri	iority Founda	ation Ite	ms (2 Po		_	_	_		_	rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personne	el	ints) 1	oiolai O U T	I	Req N O	nire N A	Cor C O S	Food Temperature Control/ Identification				
		N O		О		n of Knowledge/	/ Personne	el owledge,		O U	I	N	N	C 0					
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Retail Food Establishment Inspection Report

Received by: (signature) Tosh Hayes	4	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

E (11' 1	W	DI : 1 A		G': /G: /		T: (D) :: //	l					
	ment Name: r #575 Meat & Seafood	Physical A		City/State: Rockwa	II. TX	FS-8033	Page <u>2</u> of	2				
			TEMPERATURE OBSERVA		, 17	1. 5 5555						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Tem	ıp F				
	display/pork	41	trifecta/ambient	36/37/38	deli wall		36-					
	round pork	41	seafood frozen bunker ambient	-6to11	packaged meat wall ambient			-22				
han	nburger/ steak	41/41	seafood wall ambient	34		frozen doors ambient		6-9				
c : .	<u>chicken</u>	41	seafood wall freezer ambient	0, 0								
	sh/scallops In seafood freezer ambient	41/41	shrimp mobile ambient	+								
	cutting room ambient	11	chicken bunker									
	at WIC ambient	52 28	sausage/bacon bunke									
11100	at vvic ambient				JC .							
Item			SERVATIONS AND CORRECTI INT HAS BEEN MADE. YOUR ATTEN'			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 with soap and paper towels. Post employee health poster.											
42	Front cabinets/organize to clean and need to clean											
	Digital thermo											
W	Store knives clean	on prep	tables. Just used for c	utting.								
W	Trash cans with lids on/how to open without contaminating hands											
W	Rusty cart											
	Seafood hand sink 100+F with soap and paper towels											
	3 comp sink 129 F with sani sink setup to 200 ppm quats											
42	Need to clean trays on speed racks in meat cutting room/store clean											
45	Need to clean floors, drains in meat cutting room											
	hand sink in meat cutting room 110 F with soap and paper towels											
	3 comp sink 129 meat cutting room											
47	, ,		cale. Need to replace. Also con	veyor belt	in meat o	cutting room/discolore	ed					
	Sani spray at 200 p											
7	Discolored packaged pepperoni Discarded.											
7	Packaged, seasoned ribs/2 packages seals broken											
37	Condensation over front meat display.											
18												
42	Clean drips trays in chicken bunker											
Received (signature)	· ·		Josh Ha	ayes		Title: Person In Charge/ OMANAGER	Owner					
Inspected (signature)		tez 1	RS Christy C			J - 1						
Form EH O	6 (Revised 09-2015)	0, '	Jimoty O			Samples: Y N #	collected					