

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 3/23/2026	Time in: 11:30	Time out: 1:30	License/Permit # FS2025-28/main permit	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Kroger 574 Meat & Seafood			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		16/84/B
Physical Address: 1950 N Goliad Rockwall, TX			Pest control : w/Kroger Grocery insp	Hood n/a	Grease trap : w/Kroger Grocery insp	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
	✓				1. Proper cooling time and temperature	
W					2. Proper Cold Holding temperature(41°F/ 45°F)	
			✓		3. Proper Hot Holding temperature(135°F)	
			✓		4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
Approved Source						
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature	
Protection from Contamination						
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 8	
	✓				22. Food Handler/ no unauthorized persons/ personnel all	
Safe Water, Recordkeeping and Food Package Labeling						
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
Conformance with Approved Procedures						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
Consumer Advisory						
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
Proper Use of Utensils						
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	

O U T	I N	N O	N A	C O S	Employee Health	R
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands						
	✓				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
Highly Susceptible Populations						
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required no eggs	
Chemicals						
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
Water/ Plumbing						
3					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
Permit Requirement, Prerequisite for Operation						
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2026	
Utensils, Equipment, and Vending						
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Marcus Gonzales</i>	Print: Marcus Gonzales	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger 574 Meat & Seafood	Physical Address: 1950 N Goliad	City/State: Rockwall, TX	License/Permit # FS2025-28/main permit	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
seafood WIC	37	meat WIC	32	meat wall	32-36
seafood reach in freezer	8	seafood packaged wall	31/39	chicken bunker	32
seafood case/crab cakes	40	seafood freezer wall	8	pork butt end cap	28
catfish	37	salmon bunker	35	shrimp bunker	35
shrimp	36	seafood end cap freezer	8	pork bunker in defrost	46
meat case/chicken	40	seafood freezer	1/12/6	fajita bunker	32
hamburger	39	chicken bunker in defrost/chicken internal	64/ 41	wings bunker	31
steak /pork chop	40/39	chicken end cap	39	bacon end cap	37

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Seafood hand sink 104F, 3 comp sink 130F
19/33	Seafood 3 comp sink leaking from soap dispenser needed for warewashing/ need to repair to use
10/33	Sani dispenser was below 200ppm quats/need to repair dispenser asap
45	Seafood 3 comp sink needs to be resealed to wall/needs to be recaulked as well
47	Drain under seafood display case/horrible smell/manager puts bleach, sanitizer, need to address
32	Plastic air curtains to seafood WIC and meat WIC/broken/cracked, have stickers, not cleanable/ need to be replaced
10	4 sani bottles at seafood at 0ppm/filled at seafood 3 comp which isnt dispensing correctly
	Test strips on site/current 2027 exp
42	Need to clean meat display case, around doors, etc
42	Need to clean outside seafood door/handles
	Meat display hand sink 105F equipped
10	Need sani spray bottle at meat display
	Meat cutting room hand sink 116F equipped
10	Meat cutting room sani spray bottle less than 200ppm/to dump and refill daily
	meat 3 comp sink 124F
	Sani dispenser dispensing at 200ppm quats
	Meat cutting room test strips current exp 5/2027
37	Meat display /need to protect meat under from dripping condensation
42	to clean in various places under meat grates in coolers, some debris
!	Chicken bunker in defrost/ too long/ambient at 69F/that's high! however chicken thighs internal 41F
29	Need to replace digital thermos/ in chicken bunker and ham bunker
	Shared WIF with store
	Packaged meat wall 35F
	Sausage bunker 37F, ham end cap 31F, ham and bacon bunker 31F
	wings end cap freezer 9F, chicken breast 3F, burger freezer end cap -5F, sausage bunker freezer -1F

Received by: (signature) <i>Marcus Gonzales</i>	Print: Marcus Gonzales	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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