\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report Permit City of Rockwall approved

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 09/26/2024	Time in: 9:20	Time out: 3:20	Fs9491	‡					Food handlers Food Managers All 1 Page 1 of	<u>_2</u>		
Purpose of Inspec	tion: 1-Routine	2-Follow Up	3-Complaint	4-]	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SC	ORE		
Establishment Name: Costco 1049 demo			Contact/Owner Name: Costco						* Number of Repeat Violations: Vumber of Violations COS: use trap: waste oil : Follow-up: Yes \	/Λ		
Physical Address: 1225!shy 276		Pest contr Evolan mor	nthly	Hoo Na	od				ocery No 🔽			
Compliance S Mark the appropriate	Status: Out = not in con points in the OUT box for o	npliance IN = in compliance ach numbered item	$ \mathbf{NO} = \mathbf{not} \\ \mathbf{Mark} \mathbf{\checkmark} \text{in a} $						oplicable $COS = corrected on site$ $R = repeat violation W-Watch V in appropriate box for R$	h		
Compliance Status	Prior	rity Items (3 Points) violations Requi	_					tive Action not to exceed 3 days			
O I N N C U N O A O	C Time and Temperature for Food Safety							C O S	Employee Health			
1 3	1. Proper cooling time and temperature			1				3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temperature(41°F/ 45°F)								Posted at hand sink 13. Proper use of restriction and exclusion; No discharge from			
See grocery					'				eyes, nose, and mouth			
	3. Proper Hot Holding to	1 , ,		Preventing Contamination by Hands								
	4. Proper cooking time a Precooked but reheating5. Proper reheating process.		65°F in 2	W	/	14. Hands cleaned and properly washed/ Gloves used properly Gloves used / no hand sink in cart /, 15. No bare hand contact with ready to eat foods or approved						
	Hours)	edure for not notding (1	03 1 111 2		(/			alternate method properly followed (APPROVED Y. N.)			
/	6. Time as a Public Heal Serving only	th Control; procedures	& records						Highly Susceptible Populations			
	Арр	proved Source			/				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	7. Food and ice obtained				Н							
	good condition, safe, and destruction Comme	rcial							Chemicals			
	8. Food Received at prop At receiving	per temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
		from Contamination			•				Veggie wash if needed / water 18. Toxic substances properly identified, stored and used			
	9. Food Separated & pro	otected, prevented durin	g food						Water/Disording			
	preparation, storage, disparation of the preparation of the preparatio		aned and						Water/ Plumbing 19. Water from approved source; Plumbing installed; proper			
	Sanitized at 200-3		ance and		~				backflow device City approved			
	11. Proper disposition of reconditioned No re	f returned, previously se	erved or		/				20. Approved Sewage/Wastewater Disposal System, proper disposal			
			ems (2 Points)	violati	ions I		uire	Cor	rrective Action within 10 days			
O I N N C U N O A O T S	Demonstration	of Knowledge/ Person	nel	O U T	I N	N O		C O S	Food Temperature Control/ Identification	R		
	21. Person in charge pre and perform duties/ Cert				/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	20 22. Food Handler/ no un 250'	authorized persons/ per	sonnel			/		28. Proper Date Marking and disposition				
		dkeeping and Food Pa	ckage		. /			29. Thermometers provided, accurate, and calibrated; Chemical/				
		Labeling available: adequate pre-	ssure safe						Lollipop			
	23. Hot and Cold Water See 24. Required records ava					Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)						
	destruction); Packaged F Commercial		•		/				Posted			
	Conformance w 25. Compliance with Va	rith Approved Proceduriance, Specialized Proc							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	HACCP plan; Variance processing methods; ma			W					supplied, used equipped in room not on carts			
	Temp checks Cons	umer Advisory			./				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	26. Posting of Consumer	r Advisories: raw or und	ler cooked						Watch condition 33. Warewashing Facilities; installed, maintained, used/			
	foods (Disclosure/Remin Allergens listed				~				Service sink or curb cleaning facility provided Equipped			
0 I N N C	Core Items (1 Point	t) Violations Require	Corrective Action	n Not	to Ex	N	N	Da C	nys or Next Inspection , Whichever Comes First	R		
U N O A O S	Prevention o 34. No Evidence of Inse	f Food Contamination		U T	N	0	A	o S	Food Identification 41.Original container labeling (Bulk Food)			
	animals 35. Personal Cleanliness					/						
	36. Wiping Cloths; prop		acco use						Physical Facilities 42. Non-Food Contact surfaces clean			
	Using spray bo 37. Environmental conta	ttles		$\mid \mid \mid$	•	4			Watch / looks good 43. Adequate ventilation and lighting; designated areas used			
	38. Approved thawing n			$\mid \mid \mid$	•	\dashv			44. Garbage and Refuse properly disposed; facilities maintained			
	**			H	•				45. Physical facilities installed, maintained, and clean			
	39. Utensils, equipment,			H					Watch 46. Toilet Facilities; properly constructed, supplied, and clean			
	dried, & handled/ In use Watch	71 1 7			~				Hot water over 100 F			
	40. Single-service & single and used	gie-use articles; properl	y stored		1				47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Nick Locicero	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco 1049 demo		Physical A	sthwy 276	City/State: Rockwall	License/Permit # Fs9491	Page <u>2</u> of <u>2</u>				
				OBSERVATIONS						
Item/Lo		Temp F	Item/Location	Temp F 1	tem/Location	<u>Temp</u>				
Using	grocery units									
F	or storage									
•	or otorago									
		01	CEDVATIONS AND	CORRECTIVE ACTIONS						
Item	AN INSPECTION OF YOUR E				ED TO THE CONDITIONS OBS	SERVED AND				
Number	NOTED BELOW: all temps F									
	Sanitizer spray bottle		/ extra gloves and	d double gloving at ti	mes / i					
	Hands washed before gloving									
	Hot water at three co	mp 110								
	Hand sink 102 f									
	Soap and towels pres									
W	Sink sanitizer - 200-4									
VV	Watch residential equal Gloves used to touch		or cleaning							
	300 ppm -test strips 2									
	Poster at hand sink	2020								
	Utensils look good									
	Taking temps 165/14	0 F								
	Tananag tanapa tanah	-								
	Using Iollipop thermo)S								
	If demo known Allerg	ens will h	ave posting							
W	If not already equippe	ed to add	hand wipes to cart	s when changing gl	oves on carts.					
Received	l by:		Print:		Title: Person In Char	ge/ Owner				
(signature	See aho	ve								
Inspecte			Print:							
(signature	'Kelly kírkþ	atríck	$ \mathcal{R}S $							
	7 1				Samples: Y N	# collected				