

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report
Permit approved
City of Rockwall

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

Date: 09/26/2024	Time in: 9:20	Time out: 3:20	License/Permit # Fs9491	Food handlers All	Food Managers 1	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
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Establishment Name: Costco 1049 demo	Contact/Owner Name: Costco	* Number of Repeat Violations: _____	0/100/A
Physical Address: 1225!shy 276		✓ Number of Violations COS: _____	

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				W	✓				
	✓							✓			
		✓				Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W					
Consumer Advisory						✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓							✓			
	✓					Physical Facilities					
	✓					✓					
		✓				✓					
		✓				✓					
Proper Use of Utensils						✓					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Nick Locicero	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco 1049 demo	Physical Address: 1225 sthwy 276	City/State: Rockwall	License/Permit # Fs9491	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Using grocery units					
For storage					

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: all temps F
	Sanitizer spray bottles on carts / extra gloves and double gloving at times / i
	Hands washed before gloving
	Hot water at three comp 110
	Hand sink 102 f
	Soap and towels present
	Sink sanitizer - 200-400
W	Watch residential equipment for cleaning
	Gloves used to touch rte
	300 ppm -test strips 2026
	Poster at hand sink
	Utensils look good
	Taking temps 165/140 F
	Using lollipop thermos
	If demo known Allergens will have posting
W	If not already equipped to add hand wipes to carts when changing gloves on carts.

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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