

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report  
City of Rockwall

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

Date: <b>09/26/2024</b>	Time in: <b>9:20</b>	Time out: <b>3:20</b>	License/Permit # <b>Fs 8933</b>	Food handlers <b>250</b>	Food managers <b>20</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: Costco 1049 deli			Contact/Owner Name: Costco		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1225 SH 276			Pest control : Evolab monthly		Hood 7/16/24	
			Grease trap/ waste oil Les 5/2024-6/2024		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

**0/100/A**

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature <b>Will adjust meatloaf time in blast chiller</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting <b>Posted at hand sink</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) <b>Good</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	<input checked="" type="checkbox"/>					<b>Preventing Contamination by Hands</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
3. Proper Hot Holding temperature(135°F) See ribs etc						14. Hands cleaned and properly washed/ Gloves used properly					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature Log books look great						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves</b>					
			<input checked="" type="checkbox"/>			<b>Highly Susceptible Populations</b>					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Pasteurized</b>					
				<input checked="" type="checkbox"/>		<b>Chemicals</b>					
6. Time as a Public Health Control; procedures & records Prep only						<input checked="" type="checkbox"/>					
<b>Approved Source</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Veggie wash within range</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used <b>Labeled and used</b>					
	<input checked="" type="checkbox"/>					<b>Water/ Plumbing</b>					
8. Food Received at proper temperature <b>At receiving</b>						<input checked="" type="checkbox"/>					
<b>Protection from Contamination</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	<input checked="" type="checkbox"/>										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>200-300</b>											
				<input checked="" type="checkbox"/>							
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>											

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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	<input checked="" type="checkbox"/>					W					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Replaced meatloaf back into blast chiller					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Lollipop</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercially packaged / with ingi</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Hourly</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watching</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergens included on labels						<input checked="" type="checkbox"/>					
				<input checked="" type="checkbox"/>		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Checked 2</b>					

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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					42. Non-Food Contact surfaces clean <b>Watch</b>					
36. Wiping Cloths; properly used and stored <b>Stored in buckets</b>						<input checked="" type="checkbox"/>					
			<input checked="" type="checkbox"/>			43. Adequate ventilation and lighting; designated areas used <b>See</b>					
37. Environmental contamination <b>Watch</b>						<input checked="" type="checkbox"/>					
			<input checked="" type="checkbox"/>			44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>					
38. Approved thawing method <b>Wic</b>						<input checked="" type="checkbox"/>					
<b>Proper Use of Utensils</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					45. Physical facilities installed, maintained, and clean <b>Watch</b>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch storage</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
40. Single-service & single-use articles; properly stored and used											
				<input checked="" type="checkbox"/>		47. Other Violations					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Nick Locicero</b>	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: <b>Costco 1049 deli</b>	Physical Address: <b>1225 hwy 276'</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 8933</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic main	35/46/33	Rotisserie hot hold			
Harvest chicken	32.9	Ribs	164.3		
Prepping pizza	38	Wings	151.9'		
Meatloaf prepping	52	Just cooked chicken	186		
		Deli floor cases			
Chicken in blast chiller	38	29/27/37/34			

### 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 TAKEN in F
	Prep room-meat loaf prepping 52 / cooked this morning at 8:00! Temp at 11:35 50-52 F/ potatoes 60'
	Hot water at hand sink equipped to 115
	Pizza prep -39
	Hourly walks will confirm proper cool down /
	Using 6 hrs to cool / hourly -(reminder that FDA recommends checking temps every 30 mins when cooling)
	Using blast chiller for first drop /
	Ambient temp of room 43-46 -37-41
	Currently at room temp above being packaged into meatloaf/ potato duets
	Wash sink water 115
	Sanitizer at 200 in bucket - wetting cloths before placing into sanitizer
	Test strips 2025
	300'ppm in sink
	Rotisserie room
	Hand sink 115 / bucket sanitizer -200 ppm
	Cooking logs look good 194//187/191
	Drains look great
	Chicken room :
	Hand sink hot water 105!
	Soaker sink 127
	Sanitizer 300'ppm
	Hair nets gloves aprons etc used
	Ingredients printed with allergens
✓	Followup after 30 mins of meatloaf inside temp blast chiller down to 37 F taken at 12:48 ( product cooked at 8:00am)
	Meets the requirements of the code
✓	Tested veggie wash to be within range!

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

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