Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: 09/26/202	26	Time in: 9:20	Time out: <b>3:20</b>		icense/Perm S 893						Food Manage 20	Food Handlers 250	Page 1 of	f_2_
		ion: 1-Routine	2-Follow U		-Complaint	_	4-Inv	vestig	atio	n	5-CO/Construction	6-Other	TOTAL/SC	ORE
Establishment N Costco 1049				Contact	t/Owner Nam O	ne:					<b>★</b> Number of Repeat Viola ✓ Number of Violations C	tions: OS:	0/4.00	. / ^
Physical Addres	ss:			est control	:		lood ee de	li			e trap / waste oil :	Follow-up: Yes No	0/100	<b>!/</b> A
Complian	ce S	tatus: Out = not in co	ompliance IN = in	n compliance	NO =	not obs	erved	N	<b>A</b> = n	not ap	plicable COS = corrected on s	site <b>R</b> = repeat vio	olation W- Wa	itch
Mark the appropri	iate	points in the OUT box for <b>Prio</b>									O, NA, COS Mar ive Action not to exceed 3 day		ate box for K	
Compliance State O I N N	С	Time and Ter	nperature for F	Food Safety	, R		O I	pliano N	N	C				R
U N O A	o s		legrees Fahrenhe	eit)			U N	1 0	A	o s	12. Management, food employ	oyee Health	employees:	
		1. I Toper cooming time	and temperature	,			V	1			knowledge, responsibilities, ar Posted at hand sinks		employees,	
		2. Proper Cold Holding	g temperature(41	1°F/ 45°F)							13. Proper use of restriction are eyes, nose, and mouth	id exclusion; No dis	charge from	
		3. Proper Hot Holding	temperature(135	5°F)							• : :			
		4. Proper cooking time				-	T	/			14. Hands cleaned and proper	tamination by Har		
		5. Proper reheating pro	•		°F in 2	-	V				15. No bare hand contact with			
		Hours)					V				alternate method properly follo Gloves	owed (APPROVED	) Ŷ. N. )	
<b>/</b>		6. Time as a Public He	alth Control; pro	ocedures &	records						Highly Susce	eptible Populations		
		Ар	proved Source	;			V	/			16. Pasteurized foods used; pre Pasteurized eggs used when re		fered	
		7. Food and ice obtained			ood in	1								
		good condition, safe, a destruction Comme	nd unadulterated ercial	1; parasite							Cl	nemicals		
		8. Food Received at pr		e			Τ				17. Food additives; approved a	and properly stored;	Washing Fruits	
		At receiving							~		& Vegetables			
			n from Contami				V				18. Toxic substances properly	identified, stored an	id used	
		9. Food Separated & pr preparation, storage, di			ood						Water	r/ Plumbing		
		10. Food contact surfact Sanitized at _200_	ces and Returnab ppm/temperatur	bles ; Cleane re	ed and		V	/			19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
		11. Proper disposition	of returned, prev	viously serv	ed or	-					City approved  20. Approved Sewage/Wastew	ater Disposal Syste	m, proper	_
		reconditioned						1			disposal			
O I N N U N O A	C O		iority Founda n of Knowledge		R		ation O I U N	N	N	C C C	rective Action within 10 days	e Control/ Identific	ection	R
T	š	21. Person in charge pr	resent, demonstra	ation of kno	owledge,		T		A	s	27. Proper cooling method use			
		and perform duties/ Ce 20			<i></i>		V				Maintain Product Temperature	2	<u></u>	
		22. Food Handler/ no u 250	inauthorized pers	rsons/ persoi	nnel			/			28. Proper Date Marking and o	_		
		Safe Water, Reco	ordkeeping and Labeling	Food Pack	age		V				29. Thermometers provided, a Thermal test strips Lollipop	ecurate, and calibrat	ed; Chemical/	
<b>✓</b>		23. Hot and Cold Water	r available; adeq	quate pressu	ire, safe						Permit Requirement,	Prerequisite for O	peration	
		24. Required records a destruction); Packaged	vailable (shellsto Food labeled	ock tags; pa	rasite						30. Food Establishment Peri	nit (Current/ insp s	ign posted)	
		destruction); Packaged Packaging W	ith label with Approved	Procedure	es .						Posted  Utensils, Equip	pment, and Vendin	ıg	
		25. Compliance with V HACCP plan; Variance	ariance, Speciali	lized Proces							31. Adequate handwashing fac supplied, used			
		processing methods; m Safe handling or	anufacturer instr	ructions	site too		V				Equipped			
			sumer Advisory				V	/			32. Food and Non-food Contacted designed, constructed, and use		e, properly	
		26. Posting of Consum				1		_			Watching 33. Warewashing Facilities; in		used/	-
		foods (Disclosure/Rem Included on label if	inder/Buffet Plat needed	ate)/ Allerge	en Label		V				Service sink or curb cleaning to Set up confirmed	acility provided		
0 I N N	С	Core Items (1 Point	nt) Violations	Require C	Corrective Act	_	o I	N	N	0 Da	ys or Next Inspection , Which	iever Comes First		R
U N O A T -	o S		of Food Contan		dle e e		U N	0	A	O S		(Parily Food)		
		34. No Evidence of Instantials					V				41.Original container labeling	(Bulk Food)		
		35. Personal Cleanline	Ç.	C	co use		1				•	cal Facilities		
		36. Wiping Cloths; pro	ets	siored		<b>↓                                    </b>	V	4			42. Non-Food Contact surface Watch		orana 1	_
<b>/</b>		37. Environmental con					V	1			43. Adequate ventilation and l			_
		38. Approved thawing WiC	method			┧┟	V	1			44. Garbage and Refuse prope			_
			er Use of Utensi		otana 1		V	1			45. Physical facilities installed Watch			_
		39. Utensils, equipmen dried, & handled/ In u Watching	se utensils; prope	erly used			V				46. Toilet Facilities; properly of Equipped	constructed, supplied	a, and clean	
		40. Single-service & si and used	ngle-use articles	s; properly s	stored			~			47. Other Violations			
	- 1				1	1 1	- 1	1	1	ı I				1

## 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 Nam	ne:	Physical Ac	ldress:	City/State:	License/Permit #	Page 2 of 2					
Costco 104	19 meat		ey 276	Rockwall	Fs 8934						
Item/Location		Temp F	TEMPERATURE OBSERVA  Item/Location		/Location	Temp 1					
M1		36/37	Lobster	36							
Now Vor	k beef EC	+	Ground beef	34/35							
		30/30		34/33							
	chicken		Wic								
40/	41/33		17/13 /								
Br	isket	28/29	Food	19							
Sho	ort ribs	32									
Chicke	n organic	41/36									
	neat case	36/35/34									
1 1311 / 11	Teat case		SERVATIONS AND CORRECT	IVE ACTIONS							
	SPECTION OF YOUR ES D BELOW: temps in F		NT HAS BEEN MADE. YOUR ATTEN		TO THE CONDITIONS OBS	ERVED AND					
NOTE	ning spills daily in	equinme	nt								
	Watch liners under meats replacing when soiled Hand sink soapTowels /equipped										
	vater 104										
Three	e comp sink 115										
+	Wash sink 115										
Sanit	Sanitizer strips 2025										
Sanit	Sanitizer 200 ppm										
Glove	Gloves -used Tony to touch raw										
Monit	toring cutting boa	rds for re	placement -both sides cor	sidered		_					
Ambi	ent temp of room	1 23/ 31/3	4								
	Lollipop thermo										
	agement hourly to	•	1								
	grinder parts loo										
Glove	es, coats , hair ne	ets beard	nets used								
Received by:			Print:		Title: Person In Char	ge/ Owner					
(signature) S	ee abov	/e				-					
Inspected by:	ee abov elly kirkpo		Print:								
(signature) K	elly kírkpo	ıtrick	RS		Samples: Y N	# collected					