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 | 4 9:20 | Time out: 3:20 | | e/Permit # 8935 | | | | | | Food handlers | Food managers | Page 2 | of <u>2</u> |
|-----------------------------------|--|--|--|--|---|---------------|----------------------|----------|--|--|--|--|-------------|
| | ection: 1-Routine | 2-Follow U ₁ | | | 4-I | nvesti | gatio | n | 5-CO/Constr * Number of | | 6-Other | TOTAL/ | SCORE |
| Establishment Na Costco 1049 f | | | Contact/Owr Costco | er Name: | | | | | ★ Number of ✓ Number of | Violations CO | OS: | - 0/10 | ۸/۸ |
| Physical Address 1325 SH 276 | : | Pes Evol | st control : lab | | Hoo 7/16! | | | | e trap/ waste oil: ocery | | Follow-up: Yes No 🔽 | | IU/A |
| Compliance | e Status: Out = not in co | minimo | compliance | NO = not | | | NA = 1 | not ap | oplicable COS = | corrected on s Marl | | violation W- priate box for R | |
| Mark the appropria | | | | | | | | | tive Action not to e | | - 11 1 | oriate box for N | L |
| O I N N C | Time and Tor | nperature for Fo | ood Safety | R | О | mpliar I N | I N | С | | | | | R |
| U N O A C | /I | legrees Fahrenheit | | | U T | N (| A | O S | 12. Management, | | oyee Health | al amployage | |
| | 1. Proper cooling time | and temperature | | | | ✓ | | | knowledge, respo | | | ai employees, | |
| | 2. Proper Cold Holding | g temperature(41°) | F/ 45°F) | | | | | Н | 13. Proper use of eyes, nose, and n | | d exclusion; No d | lischarge from | |
| | | tamparatura(125° | PEN | | Ш | | | Ш | Posted at sir | | | | |
| | 3. Proper Hot Holding Seec | | | | | | | | | eventing Contamination by Hands ed and properly washed/ Gloves used properly | | | |
| | 4. Proper cooking time | | | , | | / | | | | | | | |
| | 5. Proper reheating pro Hours) | cedure for not not | iding (165 F in | | | v | 1 | | 15. No bare hand alternate method Gloves used | properly follo | | | .) |
| | 6. Time as a Public He Service and prep only | alth Control; proc | cedures & recor | ds | | | | | | | ptible Population | ns | |
| | | | | | | | | | 16. Pasteurized fo | | | offered | |
| | | oproved Source | | | | | | Ц | Pasteurized eggs | used when re | quirea | | |
| | 7. Food and ice obtained good condition, safe, a | nd unadulterated; | | | | | | | | Ch | emicals | | |
| | destruction Comme 8. Food Received at pr | | | | | | | | 17. Food additive | | - 1 | d. Washing En | |
| | At receiving | oper temperature | | | | | / | ' | & Vegetables | | ash if nee | _ | uits |
| | Protection | n from Contamin | nation | | H | / | | П | 18. Toxic substan | | | | |
| | 9. Food Separated & p preparation, storage, di | | | | | | | | | Water | / Plumbing | | |
| | 10. Food contact surfact Sanitized at _200_ | | | ı | | | | П | 19. Water from a backflow device | pproved source | ce; Plumbing insta | alled; proper | |
| | 11. Proper disposition | | | | H | | | Н | City appro | ved | ater Disnosal Sys | tem proper | |
| | | | | | | . / | | | | | | , pp | |
| 1 | reconditioned Disc | arded | | | | | | | disposal | | | | |
| | Pr | | | | | | | | rrective Action wil | thin 10 days | | | D |
| O I N N C U N O A C S | Pr. Demonstration | iority Foundat | tion Items (2 Personnel | R | violatio O U T | I N | equire N N O A | C | rrective Action wil | | e Control/ Identil | fication | R |
| U N O A C | Demonstration 21. Person in charge print and perform duties/ Ce | iority Foundat n of Knowledge/ resent, demonstrat | rion Items (2) Personnel tion of knowledge | R | O U | I N | l N | C | rrective Action wil | Temperature | d; Equipment Ac | | R |
| U N O A C | Demonstratio 21. Person in charge prand perform duties/ Ce 20 22. Food Handler/ no u | n of Knowledge/ resent, demonstratertified Food Mana | Personnel tion of knowledgager (CFM) | R | O U | I N | l N | C | Food 7 | Temperature g method use Temperature | d; Equipment Ac | | R |
| U N O A C | Demonstration 21. Person in charge pri and perform duties/ Ce 20 | n of Knowledge/ resent, demonstratertified Food Mana | Personnel tion of knowledgager (CFM) ons/ personnel | R | O U | I N | l N | C | 27. Proper coolin Maintain Product 28. Proper Date M 29. Thermometer Thermal test strip | Temperature g method use Temperature Marking and d s provided, ac | d; Equipment Ad | dequate to | |
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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 food | Physical A | | ity/State: Rockwal | ı | License/Permit # Fs 8935 | Page _ | of | | |
| 000100 1040 1000 | 1223 | TEMPERATURE OBSERVAT | | • | 1 0 0000 | | | | |
| Item/Location | Temp F | <u>Item/Location</u> | Temp F | Item/Location | <u>on</u> | | Temp F | | |
| Soft yogurt | 32/35 | Pizza hit holding | 22180 | | | | | | |
| Cold top | | Pizza freezer stand alone | 5 | | | | | | |
| Strawberries/ mix | 37/36 | Wic | 35 | | | | | | |
| Inside)(no used) | 60 | Hot dog packages | 40 | | | | | | |
| smoothie coffee | 33/ | Chicken bake | 38 | | | | | | |
| Hot dog | | Pizza table ambient | 24 | | | | | | |
| Water. Temp | 183/182 | Cheese | 40 | | | | | | |
| • | | Tomatoes | 36 | | | | | | |
| | OB | SERVATIONS AND CORRECTIV | | NS | | | | | |
| Item AN INSPECTION OF YOUR ENUMBER NOTED BELOW: All temps F | STABLISHME | NT HAS BEEN MADE. YOUR ATTENTI | ON IS DIRE | CTED TO THE | E CONDITIONS OBSE | RVED AN | D | | |
| Hot water 104 | | | | | | | | | |
| Poster at hand sinks | | | | | | | | | |
| Gloves and utensils u | sed to tou | ıch rte foods | | | | | | | |
| Cleaning soft serve 3 | times pe | week deep cleaned / nozz | le daily | | | | | | |
| Drains look great | · | · | | | | | | | |
| | used 20 | 0 ppm 2026 test strips | | | | | | | |
| Pizza oven one time | | · · · · · · · · · · · · · · · · · · · | | | | | | | |
| <u> </u> | Dishmachine 160 sr strips | | | | | | | | |
| Sanitizer at three com | · | | | | | | | | |
| Hot water111 at three | Hot water111 at three comp | | | | | | | | |
| Pizza table used later | · - empty | now | | | | | | | |
| Mop sink crowded by | dispense | rs using wall to hang mops | | | | | | | |
| Replacing pizza pans | annually | | | | | | | | |
| Deck brushes used | | | | | | | | | |
| Bleach for floors only | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| Great insp! | Great insp ! | | | | | | | | |
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| Received by: | | Print: | | 7 | Γitle: Person In Chargo | e/ Owner | | | |
| See abov | /e | | | | | | | | |
| See above the signature of the signature | atrick | Print: | | | | | | | |
| Form EH-06 (Revised 09-2015) | | 100 | | S | Samples: Y N | # collected | d | | |