

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

Date: <b>09/26/2024</b>	Time in: <b>9:20</b>	Time out: <b>3:20</b>	License/Permit # <b>Fs8937</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: <b>Costco 1049 grocery</b>			Contact/Owner Name: <b>Costco</b>		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>1/99/A</b>
Physical Address: <b>1225 SH 276</b>			Pest control : <b>Ecolab 9/19/2024</b>	Hood: <b>Deli</b>	Grease trap//waste oil <b>Les 5/13-6/3/241050/1000/800</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

**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 X in appropriate box for IN, NO, NA, COS Mark an X 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 (F = degrees Fahrenheit)</b>						
						<b>Employee Health</b>						
												1. Proper cooling time and temperature
												2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>
												3. Proper Hot Holding temperature(135°F)
												4. Proper cooking time and temperature
												5. Proper reheating procedure for hot holding (165°F in 2 Hours)
												6. Time as a Public Health Control; procedures & records <b>Stocking</b>
						<b>Approved Source</b>						
												7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
												8. Food Received at proper temperature <b>At receiving</b>
						<b>Protection from Contamination</b>						
												9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
												10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature <b>200-300!</b>
												11. Proper disposition of returned, previously served or reconditioned <b>Discarded no returns</b>
												12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
												13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Posted st hand sinks</b>
						<b>Preventing Contamination by Hands</b>						
												14. Hands cleaned and properly washed/ Gloves used properly
												15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves and utensils</b>
						<b>Highly Susceptible Populations</b>						
												16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
						<b>Chemicals</b>						
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>No cutting produce on site</b>
												18. Toxic substances properly identified, stored and used
						<b>Water/ Plumbing</b>						
												19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>
												20. Approved Sewage/Wastewater Disposal System, proper disposal

**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>						
												21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>20</b>
												22. Food Handler/ no unauthorized persons/ personnel <b>250</b>
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>						
												23. Hot and Cold Water available; adequate pressure, safe
												24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>
						<b>Conformance with Approved Procedures</b>						
												25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
						<b>Consumer Advisory</b>						
												26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label <b>Allergens on labels</b>
												27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
												28. Proper Date Marking and disposition
												29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Lollipop</b>
						<b>Permit Requirement, Prerequisite for Operation</b>						
												30. <b>Food Establishment Permit (Current/ insp sign posted )</b> <b>Posted by membership desk</b>
						<b>Utensils, Equipment, and Vending</b>						
												31. Adequate handwashing facilities: Accessible and properly supplied, used
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
												33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

**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>						
												34. No Evidence of Insect contamination, rodent/other animals <b>Was tech doors</b>
						<b>Physical Facilities</b>						
												35. Personal Cleanliness/eating, drinking or tobacco use
												36. Wiping Cloths; properly used and stored
												37. Environmental contamination <b>Watch small amount on fan guards Wif</b>
												38. Approved thawing method <b>Pull</b>
						<b>Proper Use of Utensils</b>						
												39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch</b>
												40. Single-service & single-use articles; properly stored and used
												41. Original container labeling (Bulk Food)
												42. Non-Food Contact surfaces clean <b>Watch</b>
												43. Adequate ventilation and lighting; designated areas used
												44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>
												45. Physical facilities installed, maintained, and clean <b>Watch</b>
												46. Toilet Facilities; properly constructed, supplied, and clean <b>See</b>
												47. Other Violations

## Retail Food Establishment Inspection Report

### City of Rockwall

<b>Received by:</b> <small>(Printed / covid)</small> <span style="font-size: 1.2em; font-weight: bold;">Nick Locicero</span>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> Costco 1049 grocery	<b>Physical Address:</b> 1225 sthwy 276	<b>City/State:</b> Rockwall	<b>License/Permit #</b> Fs 8937	Page 2 of 2
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic 1		Fresh unit	36	Produce wic	
32/31/33/34/3/0/5		Deli 19		31/32/33/33/36	
Wif		32/33/35/36/37/33/29			
HTT /7/8/3/1/5/3/		Prepared foods dept 19			
Sub zero unit		28/34/37/32/28			
1/-0/-0/0/-0		Deli 19 3			
Dairy cooler	22/27/29	40/38/34/35/34/39			

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR <b>ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW</b> . ALL TEMPS TAKEN IN F
	Hot water at men's 107 / women's 101
	Rotation for pallet cleaning - isle per week
	Baking isle monitored daily as well as dog food
	Watching rubber flaps on wic for stickers
	Hourly recording temps
W	Minor frost around one fan - watching
	Daily monitoring dog food
	Back restroom- hot water temp good BUT
46	To adjust faucet to run for 15 secs in restroom
	Using laser for receiving and lollipop for internal or any problems
	Outside area looks good - compactor
	Watching for broken seals on product and avoiding overstocking equipment
	Hourly management temp walks
	Cool labeling by way of sticker /package label or sign
	Baby formula dates look hood 2025/2026

<b>Received by:</b> <small>(signature)</small> <span style="font-size: 1.5em; font-weight: bold;">See above</span>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	<b>Print:</b>	Samples: Y    N    # collected

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