Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 4/02/202	25		Time out: 12:48		FS 94							Food managers	Page <u>1</u> of <u>2</u>		
		ion: 1-Routine	2-Follow U		3-Complain		4-In	vesti	gatio	n	5-CO/Construction * Number of Repeat Violation	6-Other	TOTAL/SCORI		
Establishment Name: Costco 1049 demo((CDS) Physical Address:		Pe	Contact/Owner Name: Costco Pest control :			Hood Grease			Greas	* Number of Repeat Violations: Variable Number of Violations COS: trap/waste oil Follow-up: Yes		0/100/			
1225 st Hwy Rockwall 75033 See g				e grocery	<i>y</i>		Na		S	ee hr	ceru No				
Compliar Mark the approp	riate	points in the OUT box for e	each numbered i	tem	Mark V		ropriat	e box	for I	N, NO	blicable COS = corrected on site NA, COS Mark at the Action not to exceed 3 days		lation W-Watch te box for R		
Compliance Stat							Con	nplian	ce St	atus	ve riction not to execut 5 days				
O I N N N T O A	O S	Time and Temp (F = deg	perature for F grees Fahrenhe		ety	R		I N	N A		Employe	e Health			
~		1. Proper cooling time ar	nd temperature								12. Management, food employees knowledge, responsibilities, and r		employees;		
		2. Proper Cold Holding t	emperature(41	°F/ 45°F))		H				Posted 13. Proper use of restriction and exclusion; No discharge				
		8	-	-,,	,		•	/			eyes, nose, and mouth	,	8		
/	Ì	3. Proper Hot Holding te	mperature(135	°F)					_		Preventing Contar	nination by Han	ds		
V		4. Proper cooking time a	nd temperature					/			14. Hands cleaned and properly v	washed/ Gloves u	sed properly		
		5. Proper reheating proce Hours)	edure for hot ho	olding (10	65°F in 2						15. No bare hand contact with real alternate method properly follows:				
		6. Time as a Public Heal	th Control: pro	cedures	& records		L				anternate method property ronowe	ou (HITRO VED	111/		
		Service only	ur control, pro		æ records					T	Highly Suscepti 16. Pasteurized foods used; prohil		Carad		
		App	roved Source						V		Pasteurized eggs used when requi Or precooked		ereu		
		7. Food and ice obtained good condition, safe, and									Огргесоокеа				
		destruction Commer	cial	, parasite	,						Chen	nicals			
		8. Food Received at prop)					Т		17. Food additives; approved and & Vegetables	properly stored;	Washing Fruits		
		At receiving									Frozen 18. Toxic substances properly ide	ntified stored an	d usad		
		9. Food Separated & pro-	from Contami		r food		•				Low on cart	ntinea, stored an	u uscu		
		preparation, storage, disp			3 100d						Water/ P	lumbing			
		10. Food contact surface: Sanitized at <u>200</u> p	s and Returnab pm/temperatur	oles ; Clea	aned and			/			19. Water from approved source; backflow device	Plumbing installe	ed; proper		
		11. Proper disposition of reconditioned Disca	returned, prev								20. Approved Sewage/Wastewate disposal	r Disposal Syster	n, proper		
				ation It	ems (2 Poi	nts) vi	olatio	ns Re	auir	e Cor	rective Action within 10 days				
O I N N N U N O A	C O S	Demonstration				R	0	I N	I N	C	Food Temperature C	ontrol/ Identific	ation		
	5	21. Person in charge pres and perform duties/ Certi 26							~	•	27. Proper cooling method used; Maintain Product Temperature	Equipment Adec	quate to		
/		22. Food Handler/ no una	authorized pers	sons/ pers	sonnel			/			28. Proper Date Marking and disp	osition			
		Safe Water, Record	dkeeping and	Food Pa	ckage						Daily 29. Thermometers provided, accu	rate, and calibrat	ed; Chemical/		
			Labeling		_		•				Thermal test strips Good				
		23. Hot and Cold Water See attached							_	1	Permit Requirement, Pr		`		
		24. Required records ava destruction); Packaged F Commercially		ск tags; į	parasite		·	/			30. Food Establishment Permit Posted	(Current/ insp s:	ign posted)		
		Conformance with Variable 25. Compliance with Variable 25.									Utensils, Equipm 31. Adequate handwashing facilit				
		HACCP plan; Variance of processing methods; mar	obtained for sponufacturer instr	ecialized	css, and						supplied, used In kitchen	ies. Accessiole di	la property		
		Temps taken as Consu	umer Advisory	y							32. Food and Non-food Contact s designed, constructed, and used	urfaces cleanable	, properly		
		26. Posting of Consumer	· Advisories· ra	w or und	er cooked						Watching 33. Warewashing Facilities; instal	lled maintained	used/		
		foods (Disclosure/Remin Listings					•				Service sink or curb cleaning faci	lity provided	useu.		
O I N N	С	Core Items (1 Point	t) Violations	Require	Corrective 2	Action R		Exc		_	s or Next Inspection , Whichev	er Comes First			
U N O A	o s		f Food Contan					N C			Food Ider				
'		34. No Evidence of Insec animals						V			41.Original container labeling (Bu	ılk Food)			
'		35. Personal Cleanliness/ LOW			acco use						Physical				
/		36. Wiping Cloths; proper Using spray both	tties	tored				/			42. Non-Food Contact surfaces cl Watch				
	Ī	37. Environmental contact Watch	mination]		/			43. Adequate ventilation and light Watch	ting; designated a	reas used		
		38. Approved thawing m Cook from frozer						/			44. Garbage and Refuse properly Watch	_			
				ils			•	/				_			
		Proper 39. Utensils, equipment, dried, & handled/ In use	ethod Use of Utensi & linens; proper utensils; proper	erly used				/			Watch 45. Physical facilities installed, m Watch 46. Toilet Facilities; properly con	aintained, and cle	ean		
		Proper 39. Utensils, equipment,	* Use of Utensi & linens; proper utensils; proper always ex	erly used erly used tras or	n carts			/			Watch 45. Physical facilities installed, m Watch	aintained, and cle	ean		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gavin jones	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco 1049 Demo	Physical Add 1225 st	ress: Hwy 276	City/Sta	_{ate:} kwal]	License/Permit # 9491	Page <u>2</u> of <u>2</u> 1
		TEMPERATURE OBSERV	ATIONS	5			
Item/Location	Temp F I	tem/Location	Ter	np F	Item/Loc	ation	Temp I
Using grocery refrigeration	F	reezer by dem	ი 1	.6			
	•	100201 by doi!!					
	ORSI	ERVATIONS AND CORRECT	TIVE AC	TION	IS.		
	FABLISHMENT	HAS BEEN MADE. YOUR ATTEN				HE CONDITIONS OBSE	RVED AND
Number NOTED BELOW: ALL TEMPS TA	AKEN in F						
Hot water at three con	np sink 110	0.2 / hand sink 104.4					
Lollipop thermo							
Test strip 1/2026							
Employee poster							
Sanitizer 200 ppm thre	ee comp						
Sanitizer in spray bottl	le 300! Per	label					
Donning good job of w	vatching ed	quipment					
Appliances are resider	ntial on pur	pose					
Washing hands when	blocking ir	n and as					
Hand Sani wipes and	double glo	ving					
Allergy posting on car	ts if neede	d - kids have to mom or	dad w	ith th	nem 12	or younger	
Ingredients by request	t refer the	m to the label					
Raw meat demos are	very rare o	ccurrences raw cutting	boards	are	red cutt	ing boards all Se	p stuff
Thermos on all carts u	using sanis	ave sanitizer for thermo	s				
Sneeze guards on all	carts						
Gloves, portion cups, oven n	mitts, cutting l	boards,sanitizer /broom should	d not be	used o	during ser	vice, / paper towels /	parchment paper
Mits washed as neede	ed						
Spray bottle 300 -400	ppm						
Using produce Mac if	they ever v	wash produce in deli/ ba	akery				
Received by: (signature)		Print:				Title: Person In Charg	ge/ Owner
See abov	/e						
See above the signature of the signature		Print:					
(signature) Kelly kirkpa	utrick 1	RS				Samples: Y N	# collected
•		ĺ				Dumpies, 1 IV	concettu