



## Retail Food Establishment Inspection Report

Received by: (signature) <i>Nick Locicero</i>	Print: <b>Nick Locicero</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Costco Wholesale 1049 Deli</b>	Physical Address: <b>1225 Hwy 276</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8933</b>	Page <b>2</b> of <b>2</b>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding case/rib	<b>184</b>				
rotisserie chicken	178/180				
WIC ambient	<b>32</b>				
deli case ambient (in defrost)	<b>38</b>				
shrimp bunker	<b>36</b>				

### 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:
	Warewash sink 105F equipped
	Test strips current/2026
	Sani sinks at 200ppm quats
	Sani buckets at 200ppm quats
	Sani buckets changed every 2 hours
	3 comp sink water 116F (washing dishes)
W	Spigot at 106F/right after filling warewash sinks/to be 110F/end of inspection 110F
	Blast chilling rotisserie chicken, ribs, wings, meatloaf, and ground beef
	Before removing from blast chiller, checking temps are 38F or below (Costco standards)
	All digital thermos part of an integrated electronic system that records temps
	Using Produce Maxx for veggie wash
	Have test strips current for Produce Maxx
	Rotisserie chickens, ribs, meatloaf, wings cooked in ovens per timers and temped after cooking
	Rotisserie chicken are pulled every 2 hours, harvested, and blast chilled
	Wings and ribs pulled at 3 hours to harvest and blast chilled
	Prep hand sink 104F equipped
	Chicken prep hand sink 104 F equipped
	Gloves used for all prep and RTE
	Thermos are calibrated daily
	Prep room at 47F
	Surfaces sanitized hourly or between species

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