					Retail Food Es	tabl	ish	m	ent	In	spe	ecti	ion Report ビ First aid kit ビ Allergy policy ビ Vomit clean up Employee health	
	^{ate:}	12	02	25	Time in:Time out:Licens10:103:00FS-			3					Est. Type Risk Category Page <u>1</u> of <u>2</u>	2
P	ırpo	se o	f In	spec	tion: 🗸 1-Routine 🗌 2-Follow Up 📃 3-Com			_	Inve	stiga	ntior	1	5-CO/Construction 6-Other TOTAL/SCO	RE
	stabli OSt				esale 1049 Deli	er Nam	ne:						* Number of Repeat Violations: ✓ Number of Violations COS:	· ^
Physical Address: Pest control : 1225 Hwy 276 Rockwall, TX W/Grocery insp						Hood Grease trap : w/Grocery insp							A	
Compliance Status: Out = not in compliance IN = in compliance NO					NO =	= not observed NA = not applicable COS = corrected on site R = repeat v					pplicable $COS = corrected on site R = repeat violation W-Watc$	h		
М	ark t	he ap	prop	oriate	points in the OUT box for each numbered item Ma Priority Items (3 Points) violati								x for IN, NO, NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days	
0	ompli I	Ν	Ν	С	Time and Temperature for Food Safety	R		0	ompli I	Ν	Sta N A	С		R
U T	N	0	A	O S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U T	N	0	A	0 S	Employee Health 12. Management, food employees and conditional employees;	
	~								~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F)	_							Preventing Contamination by Hands	
	· •				4. Proper cooking time and temperature			_	~				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating procedure for hot holding (165°F in 2	2			~				GIOVES USED 15. No bare hand contact with ready to eat foods or approved	
	~				6. Time as a Public Health Control; procedures & record	10	_		•				alternate method properly followed (APPROVED Y_N_)	
	~				o. Thic as a ruble real contor, procedures & record	.5							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Approved Source				~				Pasteurized eggs used when required NO EQQS	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals	
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Produce Maxx	
			<u> </u>		Protection from Contamination				~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				<u> </u>				Water/ Plumbing	
-	~			-	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			_					19. Water from approved source; Plumbing installed; proper backflow device	
				┝	11. Proper disposition of returned, previously served or				~				20. Approved Sewage/Wastewater Disposal System, proper	
	~				reconditioned			Ļ	~				disposal	
					Priority Foundation Items (2	Point	s) vi	_		_		Cor	Food Temperature Control/ Identification	
O U	I N	N O	N A	C O	Demonstration of Knowledge/Personnel	R	_	O U	Ň	N O	N A			R
O U T	N	N O	N A	C O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowled		_	U U T	Ň	N O	N A	Ö S	*	R
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Received by: (signature) Nick Locicero	Print: Nick Locicero	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco Wholesale 1049 Deli	Physical A 1225	Hwy 276	City/State: Rockwa	all, TX	License/Permit # FS-8933	Page <u>2</u> of <u>2</u>						
Item/Location	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Loca	tion	Temp						
	184				uon							
hot holding case/rib	178/180											
WIC ambient	32											
deli case ambient (in defrost)	38											
shrimp bunker	36											
		SERVATIONS AND CORRECT	FIVE ACTIO	NS								
	-	ENT HAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBSER	RVED AND						
NOTED BLEOW.	er NOTED BELOW: Warewash sink 105F equipped											
Test strips current/2		peu										
Sani sinks at 200pp		3										
Sani buckets at 20	•											
Sani buckets chang	• • •											
	3 comp sink water 116F (washing dishes)											
W Spigot at 106F/righ	t after fil	lling warewash sinks/to	o be 110F	-/end of	inspection 110)F						
,		ken, ribs, wings, meatl		-								
	Before removing from blast chiller, checking temps are 38F or below (Costco standards)											
· · · · · · · · · · · · · · · · · · ·		n integrated electronic	system t	hat reco	rds 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											
		hours to harvest and b			crimed							
				u								
	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	Surfaces sanitized hourly or between species											
Received by:		Print:	•		Title: Person In Charge							
(signature) Nick Locicero		Nick Lo	ocice	ro	Manager	•						
Inspected by: (signature) Christy Con	rtez, 1	RS Christy C	Cortez,	RS	6 1 Y Y							
Form EH-06 (Revised 09-2015)	0.				Samples: Y N	# collected						