Retail Food Establishment Inspection Report																	
Date Time in Time out License/Permit # Est. Type Risk Category											_						
					tion: 1 - Routine 2-Follow Up 3-Compla		_	<b>4-I</b>	nves	stiga	tion	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Establishment Name: Contact/Owner N Costco Wholesale 1049 Meat						Name:	ame:						* Number of Repeat Violations:      ✓ Number of Violations COS:	~			
Ph	Physical Address: Pest control : 1225 Hwy 276 Rockwall, TX see grocery insp													7			
Compliance Status: Out = not in compliance IN = in compliance NO												pplicable $COS = corrected on site R = repeat violation W-Watch$	1				
Ma	Mark the appropriate points in the OUT box for each numbered item Mark '\' a checkmark 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																
0	Compliance Status         Compliance Status           0         I         N         N         C										R						
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U T	N	0 A		O S	Employee Health 12. Management, food employees and conditional employees;				
	~				······k·· · · · · · · · · · · · · · · ·				~				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				
		Joint Control         3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands				
		4. Proper cooking time and temperature						T	~			14. Hands cleaned and properly washed/ Gloves used properly	_				
		5. Proper reheating procedure for hot holding (165°F in 2				F						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, )					
		<ul> <li>Hours)</li> <li>6. Time as a Public Health Control; procedures &amp; records</li> </ul>							•					_			
	O. Time as a Public Health Control; procedures & records							_				Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered					
	Approved Source			Approved Source				~				Pasteurized eggs used when required					
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Chemicals				
	~	8. Food Received at proper temperature				Ē		~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
			Protection from Contamination						~				18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	x protected, prevented during food						Water/ Plumbing	Water/ Plumbing				
W	·				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							_	19. Water from approved source; Plumbing installed; proper backflow device				
v v		_			11. Proper disposition of returned, previously served or		_		~				20. Approved Sewage/Wastewater Disposal System, proper				
	~				reconditioned				~				disposal				
O U	I N	N O	N A	C O	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel	R R	vio	U U U	I N	N N O	N A	Con C C		R			
Ť		~		Š	21. Person in charge present, demonstration of knowledge,			Ť		-		Š	27. Proper cooling method used; Equipment Adequate to				
	~				and perform duties/ Certified Food Manager/ Posted 21 22 Food Handler/ no unauthorized persons/ personnel				~				Maintain Product Temperature				
	~	✓ 22. Food Handler/ no unauthorized persons/ personnel						~				<ul><li>28. Proper Date Marking and disposition</li><li>29. Thermometers provided, accurate, and calibrated; Chemical/</li></ul>					
		Safe Water, Recordkeeping and Food Package Labeling						~				Thermal test strips digital					
	~											Permit Requirement, Prerequisite for Operation					
	~	✔ 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~		30. Food Establishment Permit (Current/insp report sign posted)							
		Conformance with Approved Procedures										12/31/2025 Utensils, Equipment, and Vending					
	~							31. Adequate handwashing facilities: Accessible and properly supplied, used									
					Consumer Advisory			T	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label		_		~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Ι	N	N	C	Core Items (1 Point) Violations Require Corrective	Actio	on N	lot t	to E:			) Da C					
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/other animals	Щ			~				41.Original container labeling (Bulk Food)	_			
L	~				<ul><li>35. Personal Cleanliness/eating, drinking or tobacco use</li><li>36. Wiping Cloths; properly used and stored</li></ul>	$\square$	_	_		_			Physical Facilities 42. Non-Food Contact surfaces clean				
	•				30. wiping Cloths; property used and stored 37. Environmental contamination	$\square$			•				<ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>				
┡	~	38 Approved thewing method				$\square$	-	$\downarrow$	•				44. Garbage and Refuse properly disposed; facilities maintained				
							,	W	~				45. Physical facilities installed, maintained, and clean				
Proper Use of Utensils           39. Utensils, equipment, & linens; properly used, stored,					-	٧V	-				46. Toilet Facilities; properly constructed, supplied, and clean						
	~				dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored				~				47. Other Violations				
	~				40. Single-service & single-use articles; property stored and used				~								

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 Meat	Physical A 1225	<sup>ddress:</sup> Hey 276	City/State: Rockwa	II, TX	License/Permit # FS-8934	Page <u>2</u> of <u>2</u>				
Item/Location	Tomp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F				
	Temp F		35	Item/Locat	1011	Temp F				
WIC ambient meat case	29-38	steak end cap roast case	35-36							
	34	10451 6456	33-30							
ribs end cap										
chicken case	33-36									
ribs end cap	34									
organic chicken case	33									
steak end cap	35									
beef case	35									
Item         AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Number NOTED BELOW:		in a na								
	Front hand sink 100+F equipped warewash 100+F equipped									
3 comp sink 125F	<u> </u>									
Sani sink setup to 2	200ppm	quats								
Sani bucket to 200p		•								
Sani buckets chang	jed ever	y 2 hours								
Meat cutting and pr	ep in m	eat cutting room (ambie	ent 40F)	then mo	oved to WIC					
Grinder broken dow	Meat cutting and prep in meat cutting room (ambient 40F) then moved to WIC Grinder broken down and cleaned after every re-grind									
All slicers and equip	oment b	roken down and cleane	d/sanitiz	ed nigh	tly					
Sanitizing between	species									
Separate prep fish sink to avoid cross contamination										
Sanitizing cutting be	Sanitizing cutting boards every 2 to 3 hours and nightly									
		ome missing patches								
Ecolab chlorine/Market Guard/ is for floors only/not for food contact surfaces										
Back flow device in sprayer hose at 3 comp as no air gap										
W To change sani spray bottle daily to keep at required ppm										
Received by: (signature) Nick Locicero		Print: Nick LC	cice	°O	Title: Person In Charg					
(signature) Nick Locicero Inspected by: (signature) Christy Cor	tez, 1	RS Christy C	ortez,		Samples: Y N	# collected				
Form EH-06 (Revised 09-2015)		I								