

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 4/2/2025	Time in: 10:10	Time out: 3:00	License/Permit # FS-9835	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Costco Wholesale #1049 Food Court	Contact/Owner Name:	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____
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Physical Address: 1225 Hwy 276 Rockwall, TX	Pest control : see grocery insp	Hood see grocery	Grease trap : see grocery insp	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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 '✓' 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature						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					
	✓					Preventing Contamination by Hands					
	✓						✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly gloves used					
	✓						✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
	✓					Highly Susceptible Populations					
	✓						✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered no eggs					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used					
	✓					Water/ Plumbing					
8. Food Received at proper temperature							✓				
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							✓				
	✓						✓				
11. Proper disposition of returned, previously served or reconditioned							✓				

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 21						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 300						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe							✓				
	✓					30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory							✓				
	✓						✓				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓						W				
						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
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored							✓				
	✓					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method							✓				
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓						✓				
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Costco Wholesale #1049 Food Court	Physical Address: 1225 Hwy 276	City/State: Rockwall, TX	License/Permit # FS-9835	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
hot holding slider/pizza	146	cut tomatoes	40		
turkey sandwich	136				
steam wells/hot dogs	179				
WIC/ambient	33				
iced coffee mix	33				
ice cream mix	34				
pizza reach in freezer/ambient	9				
pizza table/shredded cheese	41				

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:
	Soda dispensers cleaned nightly
	Ice chute clean at inspection
	Condiment dispensers cleaned nightly/changed as well
	Ice cream machine broken down and cleaned every 28 days, nozzles WRS daily
	Smoothie broken down and cleaned weekly throughout and 3x a week (nozzles)
	Pizza rollers broken down and cleaned every 2 months
	Front hand sink 103+F equipped
	No mops, using floor scrub brushes and squeegees
	Dishwasher sanitizing per temp strips
W	3 comp sink 109F/must maintain 110F throughout service and during peak useage
	Test strips current/exp 2026
	3 comp sink dispenser at 200ppm quats
	Prep hand sink 108F equipped
	Pizza pans are monitored for condition/discarded when necessary
	Digital thermos used, gloves used

Received by: (signature) <i>Nick Locicero</i>	Print: Nick Locicero	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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