

Retail Food Establishment Inspection Report

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

Date: 10/21/2025	Time in: 10:33	Time out: 11:05	License/Permit # FS-8934	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
Purpose of Inspection: <input 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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Costco Wholesale #1049 (Meat)			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2095 Summer Lee Rockwall, TX		Pest control : w/grocery report	Hood n/a	Grease trap : w/Grocery report		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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		Time and Temperature for Food Safety (F = degrees Fahrenheit)		R		
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
			✓		3. Proper Hot Holding temperature(135°F)	
			✓		4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned	
		Employee Health		R		
OUT	IN	NO	NA	COS		
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		Preventing Contamination by Hands				
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		Highly Susceptible Populations				
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		Chemicals				
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	✓				18. Toxic substances properly identified, stored and used	
		Water/ Plumbing				
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT		IN	NO	NA	COS	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 22	
	✓				22. Food Handler/ no unauthorized persons/ personnel 306	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
		Food Temperature Control/ Identification		R		
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				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						
OUT		IN	NO	NA	COS	R
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
		Food Identification		R		
OUT	IN	NO	NA	COS		
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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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 (Meat)		Physical Address: 2095 Summer Lee		City/State: Rockwall, TX	License/Permit # FS-8934	Page 2 of 2.
TEMPERATURE OBSERVATIONS						
Item/Location	Temp F		Item/Location	Temp F		Item/Location
meat WIC	28					
long meat bunker	32-37					
chicken bunker	33-37					
beef bunker	32-36					
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:					
	Prep hand sink 105F equipped					
	3 comp sink 118F					
	Test strips current exp July 2026					
	Sani sink setup to 150ppm					
	Sani bucket @ 200ppm quats					
	slicers broken down and sanitized every 4 hours					
	Meat grinders broken down and cleaned after grinding					
	Warewash sink equipped @112F					
	Meat cutting room 39F/no meat storage, just prep					
	Slicers sanitized between species					
	Fish prep sink 120F					
W	Watch the rolling heat and seal conveyor belt/to be cleanable					
45	Need to recaulk around outside of WIC					
45	To clean floors in WIC					
42	To clean under grates in meat bunkers					
W	Watch stacking meat high in bunkers/to cold hold at 41F or below					
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			# collected	

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