Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: Time in: 10/22/25 10;34		10;34	Time out: License/Permit Fs 8935			5				Food handlers Food managers 24 Page 1 of 2	Page 1 of 2							
Purpose of Inspection: 1-Routine 2-Follor Establishment Name:			2-Follow U	w Up 3-Complaint Contact/Owner Name:			4-Investigation				5-CO/Construction 6-Other ✓ TOTAL/SCOR * Number of Repeat Violations:	TOTAL/SCORE						
Costco 1049 food court Costco							ie.	✓ Number of Violations COS:			✓ Number of Violations COS:	Λ						
Physical Address: Pest control: Ecolab Compliance Status: Out past in compliance IN = in compliance								Hood Srease trap/ waste oil Follow-up: Yes No PiC			No Pic	<u>~</u>						
М	ark t	Com the ap	i plia i oprop	riate	Status: Out = not in corpoints in the OUT box for	each numbered it	item	Mark √ i		priate b	ox for	r IN, I	NO,	,	h			
Co	ompl	iance	e Sta	tus	Prioi	rity Items (3	Points)	violations Re	_	<i>Immea</i> Compl				ive Action not to exceed 3 days				
O U T	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$						O I U N T	N O	N A	C O S	Employee Health							
		/			1. Proper cooling time a Coook and serve	nd temperature if cooling t	to provi	ide info		~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	/				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	<u>'</u>				3. Proper Hot Holding to See good temps	emperature(135	5°F)		1					Posted att hs Preventing Contamination by Hands				
	1				4. Proper cooking time a				1	/				14. Hands cleaned and properly washed/ Gloves used properly Gloves				
		/			5. Proper reheating proc Hours)	edure for hot ho	olding (16	55°F in 2		/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
			/		6. Time as a Public Hear	lth Control; pro	ocedures &	& records						Highly Susceptible Populations				
					Арр	proved Source				/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite				1					Precooked				
	V				destruction Watch									Chemicals				
	~				8. Food Received at pro At receiving	per temperature	e			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Max if needed				
		Protection from Contamination						/				18. Toxic substances properly identified, stored and used LOw and away						
	~				Food Separated & propreparation, storage, dis No raw			g food						Water/ Plumbing				
	/				10. Food contact surface Sanitized at 150	es and Returnab ppm/temperatur		bel		/				19. Water from approved source; Plumbing installed; proper backflow device City approved				
		/			11. Proper disposition of reconditioned Disca		iously ser			/				20. Approved Sewage/Wastewater Disposal System, proper disposal				
					1	4.404												
					Pric	ority Founda	ation Ite	ems (2 Point	s) viole	ations	Rea	uire (Cori	Very fclean rective Action within 10 days				
O U T		N O	N A	C O S	Prio Demonstration	•		R		ations O I U N T	Req	N A	C O	rective Action within 10 days Food Temperature Control/ Identification	R			
U		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	e/ Personn ation of kr	nel R		O I U N	N	N A	C	Food Temperature Control/ Identification 27 Proper cooling method used: Equipment Adequate to	R			
U		N O	N A		Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Man	e/ Personn ation of kr nager (CF	nowledge,		O I U N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr	R			
U		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor	of Knowledge/ esent, demonstra tified Food Man nauthorized pers	e/ Personn ation of kr nager (CF sons/ perso	nowledge, FM)		O I U N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R			
U		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor	of Knowledge/esent, demonstratified Food Man nauthorized pers	e/ Personn ation of kr nager (CF) sons/ persons/	nowledge, M) onnel Ckage		O I U N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/	R			
U		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records av destruction): Packaged I	of Knowledge/ sent, demonstratified Food Man nauthorized pers rdkeeping and l Labeling available; adeq ailable (shellsto	e/ Personn ation of kr nager (CF. sons/ perso Food Pac quate press pock tags; p	nowledge, PM) onnel ckage sure, safe parasite		O I U N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in warmest	R			
U		N O	N A		Demonstration 21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Record 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Or Served IO Conformance w	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and Labeling available; adeq ailable (shellsto Food labeled CUSTOMER vith Approved	e/Personn ation of kr nager (CF sons/ perso Food Pac quate press pck tags; p r by st Procedur	nowledge, i'M) connel ckage sure, safe parasite taff res		O I U N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in Warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending	R			
U		N O	N A		21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Or SerVed To Conformance with Va HACCP plan; Variance processing methods; ma	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and l Labeling available; adeq ailable (shellsto Food labeled CUSTOMEr vith Approved l arriance, Speciali obtained for spe	e/Personn ation of kr nager (CF. sons/ perso Food Pac quate press pck tags; p r by si Procedur lized Proce pecialized	nowledge, i'M) connel ckage sure, safe parasite taff res		O I U N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in Warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted	R			
U		N O	N A		21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records avdestruction); Packaged I Or SerVed To Conformance with Va HACCP plan; Variance processing methods; ma Per label 8	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and l Labeling available; adeq ailable (shellsto Food labeled CUSTOMEr vith Approved l arriance, Speciali obtained for spe	e/Personn ation of kr nager (CF sons/ perso Food Pac quate press pck tags; p r by si Procedur lized Proce pecialized ructions	nowledge, i'M) connel ckage sure, safe parasite taff res		O I U N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	R			
U		N O	N A		21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Or Served To Conformance with Va HACCP plan; Variance processing methods; ma Per label 8 Cons 26. Posting of Consume foods (Disclosure/Remii	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and l Labeling r available; adeq ailable (shellsto Food labeled CUSTOME) rith Approved l ariance, Speciali obtained for spe inufacturer instr	e/Personn ation of kr nager (CF, sons/ person Food Pac quate press pck tags; p r by si Procedur dized Procedur	nowledge, FM) connel ckage sure, safe parasite taff res ess, and		O I U N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R			
U		N O	N A		21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records av. destruction); Packaged I Or SerVed To Conformance with Va HACCP plan; Variance processing methods; ma Per label 8 26. Posting of Consume foods (Disclosure/Remin Allergy posting)	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adeq ailable (shellsto Food labeled CUSTOMET vith Approved I ariance, Speciali obtained for spe nufacturer instraturer instraturer sumer Advisory ar Advisories; ra nder/Buffet Plat	ation of kr nager (CF, sons/ person Food Pac quate press pck tags; p r by st Procedur lized Procedur cized Procedur dized Procedur secialized ructions	nowledge, FM) connel ckage sure, safe parasite taff res ess, and er cooked gen Label		O I N N N N N N N N N N N N N N N N N N	N O	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/	R			
U		N O	N A		21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records avdestruction); Packaged I Or SerVed To Conformance with Variance processing methods; ma Per label 8 26. Posting of Consume foods (Disclosure/Remin Allergy posting Core Items (1 Poin Core	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adeq ailable (shellsto Food labeled CUSTOMET vith Approved I ariance, Speciali obtained for spe nufacturer instraturer instraturer sumer Advisory ar Advisories; ra nder/Buffet Plat	ation of kr nager (CF sons/ personal pe	nowledge, FM) connel ckage sure, safe parasite taff res ess, and er cooked gen Label	ttion No.	O I N N N N N N N N N N N N N N N N N N	N O	N A P A P A P A P A P A P A P A P A P A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and working	R			
UT		N	A	S	21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records avdestruction); Packaged I Or Served Io Conformance with Variance processing methods; ma Per label 8 Cons 26. Posting of Consume foods (Disclosure/Remin Allergy posting Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adeq ailable (shellsto Food labeled CUSTOMER with Approved I ariance, Speciali obtained for spenufacturer instrations r Advisories; ra nder/Buffet Plat t) Violations of Food Contain ect contamination	ation of kr nager (CF sons/ person Food Pac quate press pock tags; p r by si Procedur lized Proce pecialized ructions y aw or under truck (Allerger Require mination on, rodent/	nowledge, FM) onnel ckage sure, safe parasite taff res ess, and Corrective Ac	ttion No.	O I N T T V V V V V V V V V V V V V V V V V	N O O	N A P A P A P A P A P A P A P A P A P A	Day C C C C C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and Working ys or Next Inspection, Whichever Comes First				
UT		N	A	S	21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records av. destruction); Packaged I Or SerVed 10 (Conformance wt 25. Compliance with Va HACCP plan; Variance processing methods; ma Per label 8 Cons 26. Posting of Consume foods (Disclosure/Remin Allergy posting) Core Items (1 Poin Prevention of 34. No Evidence of Inse	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adeq ailable (shellsto Food labeled CUSTOMER with Approved I ariance, Speciali obtained for spenufacturer instrations r Advisories; ra nder/Buffet Plat t) Violations of Food Contain ect contamination	ation of kr nager (CF sons/ person Food Pac quate press pock tags; p r by si Procedur lized Proce pecialized ructions y aw or under truck (Allerger Require mination on, rodent/	nowledge, FM) onnel ckage sure, safe parasite taff res ess, and Corrective Ac	ttion No.	O I N N N N N N N N N N N N N N N N N N	N O O	N A P A P A P A P A P A P A P A P A P A	Day C C C C C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and working ys or Next Inspection, Whichever Comes First Food Identification				
UT		N	A	S	21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records avdestruction); Packaged I Or Served Io Conformance with Variance processing methods; ma Per label 8 Cons 26. Posting of Consume foods (Disclosure/Remin Allergy posting Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch	of Knowledge/ seent, demonstratified Food Man nauthorized pers rdkeeping and Labeling available; adeq ailable (shellsto Food labeled CUSTOME! with Approved lariance, Special obtained for spenial obtained for spenial obtained for spenial cumer Advisory r Advisories; ra nder/Buffet Plat t) Violations of Food Contam ect contaminatio s/eating, drinkin	r/Personn ation of kr nager (CF sons/ perso Food Pac quate press pock tags; p Procedur lized Proce ercialized ructions y aw or under the // Allerg Require mination on, rodent/ ng or tobac	nowledge, FM) onnel ckage sure, safe parasite taff res ess, and Corrective Ac	ttion No.	O I N N N N N N N N N N N N N N N N N N	N O O	N A P A P A P A P A P A P A P A P A P A	Day C C C C C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used Within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in Warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and Working ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)				
UT		N	A	S	21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records avidestruction); Packaged I Or SerVed 10 Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Per label 8 Cons 26. Posting of Consume foods (Disclosure/Remin Allergy posting Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling r available; adeq ailable (shellsto Food labeled CUSTOMEr vith Approved I ariance, Speciali obtained for spe nufacturer instr sumer Advisory r Advisories; ra nder/Buffet Plat t) Violations of Food Contan ect contaminatio selating, drinkin perly used and st	r/Personn ation of kr nager (CF sons/ perso Food Pac quate press pock tags; p Procedur lized Proce ercialized ructions y aw or under the // Allerg Require mination on, rodent/ ng or tobac	nowledge, FM) onnel ckage sure, safe parasite taff res ess, and Corrective Ac	ttion No.	O I N N N N N N N N N N N N N N N N N N	N O O	N A P A P A P A P A P A P A P A P A P A	Day C C C C C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used Within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in Warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and Working ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean				
UT		N	A	S	21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records av. destruction); Packaged I Or SerVed To Conformance with Va HACCP plan; Variance processing methods; ma Per label 8 Cons 26. Posting of Consume foods (Disclosure/Remin Allergy posting) Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop Using Spray 37. Environmental contains 24. No Evidence of Inseanimals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop Using Spray 37. Environmental contains 24. No Evidence of Inseanimals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Personal Cleanliness 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 36. Wiping Cloths; prop Using Spray 37. Environmental contains 37. Wiping Cloths; prop Spray 37. Environmenta	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adeq ailable (shellsto Food labeled CUSTOMER with Approved I ariance, Speciali obtained for spenufacturer instration ariance Advisory or Advisories; rander/Buffet Plat at) Violations of Food Contain ect contamination seely used and stamination	r/Personn ation of kr nager (CF sons/ perso sons/ perso quate press pock tags; p r by si Procedur lized Proce ecialized ructions y aw or unde tuctions Require mination on, rodent/ ng or tobac stored	nowledge, 5M) onnel ckage sure, safe parasite taff res ess, and Corrective Ac Nother cco use	ttion No.	O I N N N N N N N N N N N N N N N N N N	N O O	N A P A P A P A P A P A P A P A P A P A	Day C C C C C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and working ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean Watch 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				
UT		N	A	S	21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Or SerVed To Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Per label 8 Cons 26. Posting of Consume foods (Disclosure/Remin Allergy posting) Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop Using Spray 37 Environmental conta Watch frost 38. Approved thawing in Pull Thaw or from	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling available; adeq ailable (shellsto Food labeled CUSTOMER with Approved I ariance, Speciali obtained for spenufacturer instration ariance Advisory or Advisories; rander/Buffet Plat at) Violations of Food Contain ect contamination seely used and stamination	ation of kranger (CF, sons/ person pe	nowledge, 5M) onnel ckage sure, safe parasite taff res ess, and Corrective Ac Nother cco use	ttion No.	O I N N N N N N N N N N N N N N N N N N	N O O	N A P A P A P A P A P A P A P A P A P A	Day C C C C C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in Warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and working ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean Watch 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Using dumpster now 45. Physical facilities installed, maintained, and clean				
UT		N	A	S	21. Person in charge pre and perform duties/ Cert 24 22. Food Handler/ no ur 306 Safe Water, Recor 23. Hot and Cold Water See 24. Required records av destruction); Packaged I Or SerVed To Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Per label 8 Cons 26. Posting of Consume foods (Disclosure/Remin Allergy posting) Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Watch 35. Personal Cleanliness 36. Wiping Cloths; prop Using Spray 37 Environmental conta Watch frost 38. Approved thawing in Pull Thaw or from	of Knowledge/ esent, demonstratified Food Man nauthorized pers rdkeeping and I Labeling ravailable; adeq arilable (shellsto Food labeled CUSTOMEr vith Approved I ariance, Speciali obtained for spenufacturer instraturer Advisory r Advisories; rander/Buffet Plat t) Violations of Food Contament ect contamination serly used and st amination nethod frozen co r Use of Utensi , & linens; prope	ation of kranger (CF, sons/ person lation	nowledge, FM) onnel ckage sure, safe parasite taff res ess, and Corrective Ac R /other cco use	ttion No.	O I N N N N N N N N N N N N N N N N N N	N O O	N A P A P A P A P A P A P A P A P A P A	Day C C C C C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held 28. Proper Date Marking and disposition Used within 24 hr 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in Warmest Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and Working ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean Watch 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained Using dumpster now				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Michelle ingals	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick / virtual Mary'	Print:	Business Email:

Form EH-06 (Revised 09-2015)

COSIC	o #1049 foodcourt	Physical A	t hwy 276	City/State: Rockwal	I	License/Permit # Fs 8935	Page	2 of 2			
00010	,	12200	TEMPERATURE OBSERVA		•	1.0.000					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp			
Hot dogs in steam table		171 Water in s		180	Soft serve just loaded on ry		33/53				
Hot holding open sandwich		165	Seam case	122							
V	/ic 3.3-35.9	34			_	cream un		33/3			
			Pizza table	Cleaning left			de.				
Upright freezer		6:7	Mozz —	39							
			Tom	37	 	lot holding		260/16			
			Cheese	39							
		OB	Ambient below		IC						
Item	l e e e e e e e e e e e e e e e e e e e	ABLISHMEN	SERVATIONS AND CORRECT IT HAS BEEN MADE. YOUR ATTEN			E CONDITIONS OBSER	VED AN	D			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F										
	Hot water at 111 at hs	/112 at 3	cpomp								
	Test strips in date										
	Quats 200 ppm										
	Tongs cleaned btw pizzas										
	Gloves used										
	lolllipop thermos used										
		as to fins	ally reach temp always ch	ock hafora	va start	ueina i					
	Dishwasher took 5 times to finally reach temp always check before ya start using j										
	Stickers used for dishmachine										
	Nozzles look good in customer area soda station										
	Great rotation use daily or use 6:Days										
	Tables sanitized with quats product residual left and air dried										
Received	by:		Print:			Title: Person In Charge	/ Owner				
(signature)											
Inspected (signature)	l by:		Print:								