

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 10/22/25		Time in: 10:34		Time out: 1:56		License/Permit # Fs 8935		Food handlers 306		Food managers 24		Page <u>1</u> of <u>2</u>									
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 <input checked="" type="checkbox"/>												TOTAL/SCORE									
Establishment Name: Costco 1049 food court						Contact/Owner Name: Costco				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				0/100/A							
Physical Address: 1225 sh 276				Pest control : Ecolab		Hood 8/22;25		Grease trap/ waste oil Seb			Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Pic										
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 <input checked="" type="checkbox"/> in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> 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		Compliance Status		Employee Health				R					
OUT	IN	NO	NA	COS							OUT	IN	NO	NA	COS						
		<input checked="" type="checkbox"/>			1. Proper cooling time and temperature Cook and serve if cooling to provide info							<input checked="" type="checkbox"/>				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41 °F/ 45°F) See							<input checked="" type="checkbox"/>				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted att hs					
	<input checked="" type="checkbox"/>				3. Proper Hot Holding temperature(135°F) See good temps						Preventing Contamination by Hands										
	<input checked="" type="checkbox"/>				4. Proper cooking time and temperature All to 165or higher							<input checked="" type="checkbox"/>				14. Hands cleaned and properly washed/ Gloves used properly Gloves					
		<input checked="" type="checkbox"/>			5. Proper reheating procedure for hot holding (165°F in 2 Hours)							<input checked="" type="checkbox"/>				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
			<input checked="" type="checkbox"/>		6. Time as a Public Health Control; procedures & records Prep only						Highly Susceptible Populations										
Approved Source												<input checked="" type="checkbox"/>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked					
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Watch						Chemicals										
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature At receiving							<input checked="" type="checkbox"/>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Max if needed					
Protection from Contamination												<input checked="" type="checkbox"/>				18. Toxic substances properly identified, stored and used LOW and away					
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting No raw						Water/ Plumbing										
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>150</u> ppm/temperature Label							<input checked="" type="checkbox"/>				19. Water from approved source; Plumbing installed; proper backflow device City approved					
		<input checked="" type="checkbox"/>			11. Proper disposition of returned, previously served or reconditioned Discarded							<input checked="" type="checkbox"/>				20. Approved Sewage/Wastewater Disposal System, proper disposal Very fclean					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																					
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification		R	
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 24							<input checked="" type="checkbox"/>				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Cook Serb hot held					
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel 306								<input checked="" type="checkbox"/>			28. Proper Date Marking and disposition Used within 24 hr					
Safe Water, Recordkeeping and Food Package Labeling												<input checked="" type="checkbox"/>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Secondary in warmest					
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation										
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Or served to customer by staff							<input checked="" type="checkbox"/>				30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures											Utensils, Equipment, and Vending										
	<input checked="" type="checkbox"/>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Per label 8							<input checked="" type="checkbox"/>				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory												<input checked="" type="checkbox"/>				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergy posting							<input checked="" type="checkbox"/>				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped and working					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																					
OUT	IN	NO	NA	COS	Prevention of Food Contamination						R		OUT	IN	NO	NA	COS	Food Identification		R	
	<input checked="" type="checkbox"/>				34. No Evidence of Insect contamination, rodent/other animals Watch							<input checked="" type="checkbox"/>				41.Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities										
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored Using spray							<input checked="" type="checkbox"/>				42. Non-Food Contact surfaces clean Watch					
	<input checked="" type="checkbox"/>				37. Environmental contamination Watch frost							<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used					
	<input checked="" type="checkbox"/>				38. Approved thawing method Pull thaw or from frozen cooked							<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained Using dumpster now					
Proper Use of Utensils												<input checked="" type="checkbox"/>				45. Physical facilities installed, maintained, and clean Watch					
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch							<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean Equipped 107					
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used							<input checked="" type="checkbox"/>				47. Other Violations Mop area looks good					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Michelle ingals	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick / virtual Mary'</i> (signature)	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco #1049 foodcourt		Physical Address: 1225st hwy 276		City/State: Rockwall		License/Permit # Fs 8935		Page 2 of 2.	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
Hot dogs in steam table		171	Water in st		180	Soft serve just loaded on ry		33/53	
Hot holding open sandwich		165	Seam case		122				
Wic 3.3-35.9		34				Ice cream unit		33/36	
			Pizza table			Cleaning left side.			
Upright freezer		6:7	Mozz		39				
			Tom		37	Hot holding		260/163	
			Cheese		39				
			Ambient below		38				
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: ALL TEMPS TAKEN in F								
	Hot water at 111 at hs /112 at 3cpomp								
	Test strips in date								
	Quats 200 ppm								
	Tongs cleaned btw pizzas								
	Gloves used								
	lollipop thermos used								
	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: (signature)			Print:			Title: Person In Charge/ Owner			
Inspected by: (signature)			Print:			Samples: Y N # collected			

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