Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

	Date: Time in: Time out: 10/21/2025 9:45 10:33			FS-8936				_			Est. Type Risk Category Page 1	of <u>2</u>					
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner I						4-I	Inves	stiga	tion		5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE				
Costco Wholesale #1049 (Bakery)							vaine.						✓ Number of Violations COS: 1/99	۸/۸			
		al A Hw			lockwall, TX	w/C	st contro Grocer	v report		Hoo Com Fir		2025	Gr w/0	ease Gro	e trap : Follow-up: Yes No V	'/ /	
		Com	plia	nce S	Status: Out = not in con	npliance IN = in	complian	ice N	O = not o				= nc	t ap	plicable $COS = corrected on site R = repeat violation W-W$	Vatch	
Ma	ark t	he ap	prop	riate	points in the OUT box for e	each numbered it	tem	Mark					_		ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days		
Co	ompliance Status					R	_		ance N	Stat	_	-	R				
U T	N O A O S (F = degrees Fahrenheit)						U T	N	O	A	o s	Employee Health					
	~				Proper cooling time as	nd temperature					/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding t	temperature(41°	°F/ 45°F))							13. Proper use of restriction and exclusion; No discharge from	+	
	~								~				eyes, nose, and mouth				
					3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands		
		4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hours)					~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used						
							7				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)						
							0					\coprod		anomate incured properly followed (AFFROVED 1, N)			
			~		6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations			
					Approved Source						~				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtained										liquid pasteurized only		
					good condition, safe, and unadulterated; parasite destruction										Chemicals		
					8. Food Received at prop	per temperature	:								17. Food additives; approved and properly stored; Washing Frui	ts	
	~										>				& Vegetables		
					Protection	from Contami	nation				~				18. Toxic substances properly identified, stored and used		
	/		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing				
	~				10. Food contact surface Sanitized at _200_ p	es and Returnabl	les ; Clea	aned and			/				19. Water from approved source; Plumbing installed; proper backflow device		
					11. Proper disposition of			rved or						i	20. Approved Sewage/Wastewater Disposal System, proper		
	~				reconditioned	7,1					~				disposal		
		_			Duia	'4 E 1		/a =				n		_			
					Frio	ority Founda	tion It	ems (2 Po							rective Action within 10 days		
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Ac		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>							
Costco Wholesale #1049 (Bakery)	1225	Hwy 78		all, TX	FS-8936								
Item/Location	Temp F	TEMPERATURE Item/Location	OBSERVATIONS Temp F	Item/Loca	tion	Temp F							
WIC ambient	30				· ·	- F							
WIF ambient	9												
cake wall display	34												
cake bunker	38												
cake bunker	35												
				1									
		SERVATIONS AND (NT HAS BEEN MADE. YO			HE CONDITIONS OBSE	RVED AND							
Number NOTED BELOW:													
Prep Hand sink 103													
Pies and cakes bei			•		•								
Cookies and bread				•									
			emain on counter at r	oom temp to	or up to 5 days/then o	up to 5 days/then discarded							
warewash hand sin													
Victory wash used													
Test strips current													
Sani buckets at 200													
Prep sink 112F 3 comp sink 115F													
Sani sink setup to 2	200nnm quate												
Using digital therm													
	sher/high temp/tested daily/using temp strips/confirmed												
W Some minor food d		•	any/using temp	311p3/0	Jillillied								
			ese filling										
,	Shelf stable pastries/per Costco/cream cheese filling All coolers are electronically monitored												
	ged baked goods properly labeled and dated												
	Gloves used for all prep and RTE												
42 To clean under gra													
		T = -											
Received by: (signature) Nick Locicero		Print: Nic	k Locice	ero	Title: Person In Charg								
Nich Locicero Inspected by: (signature) Christy Cov	tez, F	2S Chri	sty Cortez	, RS	Samples: Y N	# collected							