

Date: 10/21/2025		Time in: 10:34		Time out: 1:56		License/Permit # Fs8937		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 type="checkbox"/>												TOTAL/SCORE									
Establishment Name: Costco 1049 grocery						Contact/Owner Name: Costco				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				0/100/A							
Physical Address: 1225 SH 276				Pest control : Ecolab 9/25		Hood Deli/foodct		Grease trap//waste oil Les 8/2925		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 X 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						
			✓		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) See							✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted st hand sinks					
			✓		3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands										
			✓		4. Proper cooking time and temperature							✓				14. Hands cleaned and properly washed/ Gloves used properly					
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)								✓			15. No bare hand contact with ready to eat foods or approved alternate ethod properly followed (APPROVED Y__N__) if needed Utensils and gloves used					
		✓			6. Time as a Public Health Control; procedures & records Stocking						Highly Susceptible Populations										
Approved Source												✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
W	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Watch sausage for seal						Chemicals										
	✓				8. Food Received at proper temperature At receiving									✓		17. Food additives; approved and properly stored; Washing Fruits & Vegetables No cutting produce on site					
Protection from Contamination												✓				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 surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature 150							✓				19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓				11. Proper disposition of returned, previously served or reconditioned Discarded no returns							✓				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	Demonstration of Knowledge/ Personnel						R		OUT	IN	NO	NA	COS	Food Temperature Control/ Identification		R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 20							✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓				22. Food Handler/ no unauthorized persons/ personnel 250									✓		28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling												✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Lollipop And Laser Test strips in date					
	✓				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation										
			✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial Product							✓				30. Food Establishment Permit (Current/ insp sign posted) Posted by membership desk					
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												✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergens on labels									✓		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	Prevention of Food Contamination						R		OUT	IN	NO	NA	COS	Food Identification		R	
	✓				34. No Evidence of Insect contamination, rodent/other animals Watch doors								✓			41.Original container labeling (Bulk Food)					
	✓				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities										
	✓				36. Wiping Cloths; properly used and stored							✓				42. Non-Food Contact surfaces clean Watch					
W		✓			37. Environmental contamination Watch							✓				43. Adequate ventilation and lighting; designated areas used					
		✓			38. Approved thawing method Pull							✓				44. Garbage and Refuse properly disposed; facilities maintained Watch					
Proper Use of Utensils												✓				45. Physical facilities installed, maintained, and clean Watch					
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch For ice							✓				46. Toilet Facilities; properly constructed, supplied, and clean See					
	✓				40. Single-service & single-use articles; properly stored and used								✓			47. Other Violations					

City of Rockwall

Form EH-06 (Revised 09-2015)Form EH-06 (Revised 09-2015)