## 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

Da		21	/2	25	Time in: 10:34	Time out: <b>1:56</b>	Fs95	Permit # <b>503</b>						Food handlers   Food managers   Page 1 o	f _#2_
Pı	urpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	Up 3-Compla	nint	4-I	Inves	stiga	tion		5-CO/Construction 6-Other 7 TOTAL/SC	ORE
	stabli ost				ne: nicro market		Contact/Owner Costco	Name:						* Number of Repeat Violations:  V Number of Violations COS:	۸/۸
	ıysic 25sh			ess:			est control:		Hoo			Gı Na		se trap/ waste oil Follow-up: Yes O/10C	)/A
M					Status: Out = not in co	ompliance IN = ir	n compliance	O = not o						applicable COS = corrected on site R = repeat violation W-Wa	atch
IVI	ark t	ne aj	эргор	паце										D, NA, COS Mark an In appropriate box for R with the Action not to exceed 3 days	
O U	Î						R	O U	_	ance N O		C O		R	
T		U	A	S	(F = d	egrees Fahrenhe and temperature			T	11	0	A	s	Employee Health  12. Management, food employees and conditional employees;	
			~			•				~				knowledge, responsibilities, and reporting Poster postdd	
	/				2. Proper Cold Holding See temp	temperature(41	°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			<b>/</b>		3. Proper Hot Holding	temperature(135	5°F)							Preventing Contamination by Hands	
			•		4. Proper cooking time	and temperature	e			•/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro	cedure for hot h	olding (165°F in 2							Prepackaged 15. No bare hand contact with ready to eat foods or approved	
			•		Hours)					•				alternate method properly followed (APPROVED Y. N. )	
			<b>/</b>		6. Time as a Public Hea	alth Control; pro	ocedures & records	Ш				ı		Highly Susceptible Populations	
					Ap	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtaine good condition, safe, at					l				Precooked	
	/				destruction Receive	ed daily	i, parasite							Chemicals	
	_				8. Food Received at pro		е					/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	;
					By vendor	- F C	·							18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr	rotected, prevent				<u> </u>					
	~				preparation, storage, di									Water/ Plumbing	
	~				10. Food contact surfact Sanitized at Na					~			٠	19. Water from approved source; Plumbing installed; proper backflow device Watch	
	/				11. Proper disposition of reconditioned Disc	of returned, prev	viously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
								oints) v	iolati	ions	Req	uire	Cor	prrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personnel	R	O U T	I N	N O	N A	C O S		R
	/				21. Person in charge pr and perform duties/ Ce							/		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				24 22. Food Handler/ no u 306	nauthorized per	sons/ personnel					/		28. Proper Date Marking and disposition  Manufacturing date	
					Safe Water, Reco	rdkeeping and Labeling	Food Package			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	•				23. Hot and Cold Wate		quate pressure, safe							Yesseco Permit Requirement, Prerequisite for Operation	
					24. Required records a		ock tags; parasite							30. Food Establishment Permit (Current/ insp sign posted )	
L	•				destruction); Packaged Commercially	y				<b>'</b>				Post by pos	
					25. Compliance with V	with Approved fariance, Special								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
			/		HACCP plan; Variance processing methods; m		ecialized							supplied, used Surrounding	
						anufacturer inst	ructions			V				Surrounding	
					Con	anufacturer insti sumer Advisor				\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
			·		26. Posting of Consum- foods (Disclosure/Rem	sumer Advisor	y aw or under cooked			\ \		<b>~</b>		32. Food and Non-food Contact surfaces cleanable, properly	
			•		26. Posting of Consum- foods (Disclosure/Rem Full on label	sumer Advisor er Advisories; ra inder/Buffet Pla	w or under cooked ate)/ Allergen Label	e Action	Not	to Ex	xcee	✔ d 90	) Da	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	
O U	I	N O	N A	COO	26. Posting of Consumfoods (Disclosure/Rem Full on label  Core Items (1 Points)	sumer Advisor er Advisories; ra inder/Buffet Pla	aw or under cooked tte)/ Allergen Label Require Corrective	e Action	O U	to Ex	xcee N O	d 90	C O	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  ays or Next Inspection, Whichever Comes First	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Michelle Ingals	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS./Mary A virtual	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco #1049. Micromake	Physical Address: aket 1225 hwy 276			City/State: Rockwa	License/Permit #	Page of						
Costco # 1049. Micromake	1225 N	NY 276 TEMPERATUR										
tem/Location	Temp F	Item/Location	E OBSERVAT		m/Location	Temp						
Tcs foods unit	34/35											
Bev cooler	34											
	+											
Freezer	4											
Item AN INSPECTION OF YOUR ES		ERVATIONS AND			TO THE CONDITIONS OBSI	EDVED AND						
Number NOTED BELOW: ALL TEMPS T		HAS BEEN MADE.	TOOK ATTENTI	ON IS DIRECTED	TO THE CONDITIONS OBSI	ERVED AND						
Cleaning daily /. Cont	act numbe	r posted on ne	ar pos									
Cameras adequately												
Coolers with tcs foods			ng each sh	ould temp r	se with alarm							
Commercially packag	ed and lab	eled foods										
	Dates checked											
	Alarm on doors											
Dates and labels Are	Dates and labels Are for individual sale											
						_						
Received by:		Print:			Title: Person In Char	ge/ Owner						
See aboy Inspected by: (signature)  Kellykirk	/e											