\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 03/	16/	20	23	Time in: 9:58	Time out: 3:28	FS 94							Food handler	Food Managers	Page 1	of <u>2</u>	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp			3-Complai	nt	4-Investigation 5-C				1	5-CO/Construction	6-Other	TOTAL/S	CORE				
Establishment Name: Contact/Own Costco 1049 demo CDS Costco					lame:						* Number of Repeat Violations: ✓ Number of Violations COS:			0/A			
Physical Address: Pest control: See grocery				cery		Hood Na		Grease trap See grocery			Follow-up: Yes No		U/ \				
Mark	Con the ap	ıplia ı pprop	ice S riate	tatus: Out = not in copoints in the OUT box for	ompliance IN = in compore each numbered item	oliance NO Mark	not o						plicable COS = corrected on s O, NA, COS Mark	ite R = repeat vio		Watch	
Comp	liance	e Stat	ns	Prio	ority Items (3 Poi	nts) violations	Requir		<i>medi</i> mplia				ive Action not to exceed 3 day	s			
Compliance Status					R	O U T	I	N O	N A	C O S	Emplo	yee Health		R			
Т	/		S	1. Proper cooling time	,			1				3	12. Management, food employ knowledge, responsibilities, an		employees;		
	2. Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No discharge						charge from					
~				See					eyes, nose, and mouth Posted at hand sink								
	/			3. Proper Hot Holding					Preventing Contamination by Hands								
	_			4. Proper cooking time See 5. Proper reheating pro	•	g (165°F in 2			14. Hands cleaned and properly washed/ Gloves use								
	~			Hours)	reduce for not nothing	5 (103 1 111 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Using gloves				
	~			6. Time as a Public He Service only	ealth Control; procedur	res & records					,			ptible Populations			
				Aj	pproved Source				/				16. Pasteurized foods used; pro Pasteurized eggs used when re		fered		
T				7. Food and ice obtain													
	•			good condition, safe, a destruction Commo	ercial	isite		Chemicals									
_	,			8. Food Received at pr At receiving	coper temperature								17. Food additives; approved a & Vegetables	nd properly stored;	Washing Frui	its	
					on from Contamination	on		H	<u></u>				In prep 18. Toxic substances properly	identified, stored an	d used		
	,			9. Food Separated & p preparation, storage, d	protected, prevented du								Stored low Wester	/ Plumbing			
				10. Food contact surfa		Cleaned and							19. Water from approved source		ed: proper		
•	,			Sanitized at 200	ppm/temperature				~				backflow device City approved				
	/			11. Proper disposition reconditioned	of returned, previously	y served or			/				20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper		
<u> </u>	<u> </u>			Pr	iority Foundation	ı Items (2 Poi	ints) vi			_			rective Action within 10 days				
O I N T	N O	N A	C O S	Demonstratio	on of Knowledge/ Pers	sonnel	R	O U T	I N	N O	N A	C O S	Food Temperature	e Control/ Identific	ation	R	
/	,			21. Person in charge part and perform duties/ Ce					/				27. Proper cooling method use Maintain Product Temperature		quate to		
	,			See 22. Food Handler/ no u See above	unauthorized persons/	personnel				/			28. Proper Date Marking and d				
					ordkeeping and Food	l Package							29. Thermometers provided, ac Thermal test strips	ccurate, and calibrat	ed; Chemical	/	
	,			23. Hot and Cold Water Yes	Labeling er available: adequate	pressure, safe							On carts				
				Yes 24. Required records a					_				Permit Requirement, 30. Food Establishment Perm				
		•		destruction); Packaged	l Food labeled			Ш	'				Posted				
				25. Compliance with V		Process, and							31. Adequate handwashing fac	ment, and Vendin ilities: Accessible a	0		
		~		HACCP plan; Varianc processing methods; m					~				supplied, used Equipped in kitch	en			
				Cor	nsumer Advisory			W					32. Food and Non-food Contact designed, constructed, and use		e, properly		
<u> </u>				26. Posting of Consum	ner Advisories; raw or	under cooked		-					Watching condition 33. Warewashing Facilities; in	n	used/		
•	•			foods (Disclosure/Ren Posted on carts	ninder/Buffet Plate)/ A	llergen Label			'				Service sink or curb cleaning f Set up tested	acility provided			
0 I	N	N	С				Action R	О	I	N	N	С	ys or Next Inspection , Which			R	
U N	0	A	o S	Prevention 34. No Evidence of Ins	sect contamination ro			T T		0	A	o S	Food Id	(Bulk Food)			
<i>'</i>	,			animals 35. Personal Cleanline	·												
•	,			36. Wiping Cloths; pro	operly used and stored				•				42. Non-Food Contact surfaces	al Facilities s clean			
	_			Using spray b 37. Environmental con	ottle			H	<u></u>	1			Watch 43. Adequate ventilation and li	ghting; designated a	areas used		
	·			38. Approved thawing	method			H	<u> </u>	\dashv			44. Garbage and Refuse proper	rly disposed; faciliti	es maintained	1	
				Pror	per Use of Utensils			$\mid \rightarrow \mid$	<u></u>				45. Physical facilities installed Watch	, maintained, and cl	ean		
	,			39. Utensils, equipmer dried, & handled/ In u	nt, & linens; properly u			$\mid \uparrow \mid$	•				46. Toilet Facilities; properly of	constructed, supplied	d, and clean		
				40. Single-service & si	71 1 7			H		_			Equipped 47. Other Violations				
~	,			and used	5	,			•								

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tracey Bridges	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Co demo	Physical A	ddress:		ity/State: Rockwall	License/Permit # 9491	Page 2 of 2						
			TEMPERATURE	OBSERVAT	IONS								
Item/Loc	ation	Temp F	Item/Location		Temp F Item/	<u>Location</u>	Temp I						
Wic us	sed in grocery	33-36											
VVit	HTT grocery	1.9											
Cool	ked cod on floor	198											
000.		100											
Item	AN DISPECTION OF WOLD PR		SERVATIONS AND			CONTRACTOR OF CO							
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW; all temps F												
	Confirmed spray bottle at 200 ppm on cart												
	All staff washes hands first before beginning work and gloves are provided onncart as well												
	Utensils used to touch rte foods as well and these are w r s every												
	Spare utensils if needed to be on carts												
	Hand sanitizer on cart												
	Thermos used on carts Meats and fish on carts are usually precooked / very rarely raw Separate taggs used for raw and cooked												
	Separate tongs used for raw and cooked												
	Allergy posting on all carts												
To adhere to package directions													
	Ingredients by reques												
	Hot water 122												
	Sink sanitizer 200 ppm												
	Keep eye on condition of pans and equipment and replace as needed												
	Utensils will be changed out 2-3 hrs while on demo												
Received	by:		Print:			Title: Person In Charg	ge/ Owner						
(signature)	See abov	/e											
Inspected	See abou		Print:										
(signature)	Kellv Kírkho	utríck	\sqrt{RS}										
	, J P					Samples: Y N	# collected						