\$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

03	:: :07	7:20)22	Time in: 2 10:32	Time out: 3:45		nse/Permit # 9491						Food handlers Food Managers Page 1 of	
				tion: 1-Routine	2-Follow U		mplaint	4-	Inves	stiga	ation		5-CO/Construction 6-Other TOTAL/SCO)RE
Establishment Name: Costco 1049 Demo CDS Physical Address:					Contact/Owner Name: Costco			ı		* Number of Repeat Violations: Y Number of Violations COS: Follow-up: Yes 2/98/	'Δ			
		l Addı H 276	ress:		Se	est control : e grocery		Ho Na	od				e trap : Follow-up: Yes Pocery No V	<u> </u>
Marl	C k the	omplia e appro	ance s priate	Status: Out = not in c e points in the OUT box for	or each numbered i		$NO = not$ Mark $\sqrt{\ }$ in a	approp	riate b	ox f	or IN	NO		tch
Com	ndia	nce St	atus	Pri	ority Items (3	Points) viola	tions Requ		<i>nmed</i> ompli				ve Action not to exceed 3 days	
О	Î :	$ \begin{array}{c cccc} N & N & C \\ O & A & O \\ S & & & & & & \\ \end{array} $				R	O U	O I N U N O		N C		Employee Health	R	
1			8	Proper cooling time and temperature				1	./			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
			2. Proper Cold Holding temperature(41°F/45°F)			-	-					13. Proper use of restriction and exclusion; No discharge from		
·				Grocery coolers					~				eyes, nose, and mouth To post at hand sink	
	ı	/		3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands	
w	ı			4. Proper cooking time and temperature To confirm					1				14. Hands cleaned and properly washed/ Gloves used properly	
	ı			5. Proper reheating procedure for hot holding (1 Hours)		olding (165°F i	12		1				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
w		/		6. Time as a Public He Service only less than	ealth Control; pro	ocedures & reco	ords						Using gloves Highly Susceptible Populations	
						·P							16. Pasteurized foods used; prohibited food not offered	
					pproved Source	d annuar Faad							Pasteurized eggs used when required Cooked	
	7. Food and ice obtained from approved good condition, safe, and unadulterated destruction Commercial				n						Chemicals			
				8. Food Received at part At receiving	roper temperature						(/	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Protectio	on from Contami	ination		W					18. Toxic substances properly identified, stored and used Watch storage on carts !!!	
			Pood Separated & protected, prevented during to preparation, storage, display, and tasting Commercial										Water/ Plumbing	
	/			10. Food contact surfa Sanitized at 200			nd	W	,				19. Water from approved source; Plumbing installed; proper backflow device Watch small leak at faucet	
	·	/		11. Proper disposition reconditioned	of returned, prev	iously served o	r		~				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains	
	- 1		1 0	Pr	riority Founda	ation Items (_			rective Action within 10 days	
		N N O A		Demonstratio	on of Knowledge	/ Personnel	R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
				21. Person in charge p and perform duties/ Co			dge,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
'				See										
-				See 22. Food Handler/ no See	unauthorized pers	sons/ personnel				/			28. Proper Date Marking and disposition Used day of	
				22. Food Handler/ no					~	•				
•				22. Food Handler/ no See Safe Water, Rec 23. Hot and Cold Wat See attached	ordkeeping and Labeling er available; adeq	Food Package			•	•			Used day of 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gavin Jones	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: co 1049 Demo/ CDS	Physical A	Address: 5 SH 276		ty/State: Rockwall	License/Permit # Page 2		of <u>2</u>			
COSIC	,0 1049 Demo/ CD3	. 1223	TEMPERATURE OBSE			109491					
Item/Loca	ation	Temp F	Item/Location	KVAII		/Location	<u></u>	Temp			
		O	BSERVATIONS AND CORR	ECTIVI	E ACTIONS						
Item Number			ENT HAS BEEN MADE. YOUR A			TO THE CONDITIONS OBS	ERVED AND)			
Number	NOTED BELOW: all temps F										
	Hot water 112 /										
	Sink sanitizer 200 ppm	•									
	Thermo and test strips on site All employees wash hands before taking cart on floor										
			ore taking cart on noor								
	Sani spray bottles used May cook from frozen raw - thermo on cart to confirm										
	-			tom b	oforo uning	thormo on floor					
	Using paper towels soaked with sanitizer to sanitize stem before using thermo on floor										
	Gloves used on carts Using house hold appliances and keeping in hood shape										
20/222				-							
32/COS	Using nsf cutting boards - to replace blue cutting board										
VV	Small leak at faucet when turned off but drains so not dripping continuously										
	Checked sanitizer on cart 200 ppm										
	Discarde	d blue	e cutting board	at in	isp						
					•						
ŀ											
Received	by:		Print:			Title: Person In Char	ge/ Owner				
Received (signature)	See ahov	/e				Title: Person In Char	ge/ Owner				
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