	\$50.00 reinspection fee required after 1st Followup       Retail Food Establishment Inspection Report       Image: First aid kit         City of Rockwall       Image: Vomit clean up         Employee health																		
	Date:         Time in:         Time out:         License/Period           09/20/2023         10:30         2:36         FS 94										Food handlers Food Managers	Page <u>1</u> of <u>2</u>							
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla									Inve	stiga	ntior	1 [	5-CO/Construction 6-Other	TOTAL/SCORE					
Establishment Name: Contact/Owner N Costco 1049 demo Costco							Name:	:					<ul> <li>★ Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>	0/100/A					
Physical Address:     Pest control :       1225 SH 276     See grocery							Hoe Na	Hood Grease trap: waste oil : Follow-up: Yes					0/100/A						
Compliance Status: Out = not in compliance IN = in compliance NC							t obser						ation W-Watch e box for <b>R</b>						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												ſ							
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	O U T	U N O A O Employee Health								
			~		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) Sales floor near product							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth By sink					
	~	3. Proper Hot Holding temperature(135°F)     Cook serve only											Preventing Contamination by Hands						
		4. Proper cooking time and temperature							~	14. Hands cleaned and properly washed/ Gloves used prop									
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED Gloves				
W					6. Time as a Public Hea Using less than 4 hrs out	lth Control; proce t of temp control t	edures & phc	k records				Highly Susceptible Populations							
					Арј				red										
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<u> </u>	Chemicals									
	~	8. Food Received at proper temperature     At receiving.										~		17. Food additives; approved and properly stored; Washing Fruit & Vegetables					
					Protection from Contamination						~				18. Toxic substances properly identified, stored and used Watch storage				
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch handling										Water/ Plumbing							
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature						~				19. Water from approved source; Plumbing installed backflow device City approved	d; proper			
		~			11. Proper disposition of returned, previously served or reconditioned						~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Prie	ority Foundat	ion Ite	ms (2 Po	nts)	violat		Req N	uire N	Cor	rrective Action within 10 days	R			
Ŭ T	Ň	0	A	0 S		of Knowledge/ I				Ŭ T	Ň	0	A	Ö S	Food Temperature Control/ Identifica				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
					22. Food Handler/ no ur 12			28. Proper Date Marking and disposition     Using product entirely     29. Thermometers provided, accurate, and calibrated; Cher					d. Chaminal/						
					Safe Water, Recor			~				Thermal test strips Lollipop	a; Chemical/						
	~				23. Hot and Cold Water	_	-				r - 1				Permit Requirement, Prerequisite for Op				
	~				24. Required records av destruction); Packaged l		k tags; p	arasite			~				30. Food Establishment Permit (Current/ insp sig	gn posted )			
_					25. Compliance with Va		ed Proce								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and				
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						~	supplied, used Equipped							
					Cons	sumer Advisory					~				32. Food and Non-food Contact surfaces cleanable, designed, constructed, and used Watching condition	properly			
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request / signs posted for allergens						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					ised/							
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First																			
O U T	I N	N O	N A	C O S		of Food Contami			R	O U T	I N	N O	N A	C O S	Food Identification	R			
W					<ul><li>34. No Evidence of Inse animals Watch</li><li>35. Personal Cleanliness</li></ul>				$\square$			~			41.Original container labeling (Bulk Food)				
⊢					36. Wiping Cloths; prop				+						Physical Facilities           42. Non-Food Contact surfaces clean				
╞		~			37. Environmental conta				+	-	くく				Watch 43. Adequate ventilation and lighting; designated ar	eas used			
╞		~	38. Approved thawing method				+		~				44. Garbage and Refuse properly disposed; facilities	s maintained					
	<u>і      </u> І	-		1	Prope	er Use of Utensils					-				45. Physical facilities installed, maintained, and clear Watch	an			
	~				39. Utensils, equipment dried, & handled/ In use Watch storage or	e utensils; proper		stored,			~				46. Toilet Facilities; properly constructed, supplied, Equipped	and clean			
⊢	_				40. Single-service & sin and used	ngle-use articles; p	properly	stored	+		$\left  \right $				47. Other Violations				
	r				ana usoa							•							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishment Name: Costco 1049 demo	Physical A 1225	SH 276	City/State: Rockwal	I	License/Permit # Page 2 of 9491		2 of 2	
	TE	TEMPERATURE OBSERV		T4 /T	•		тр	
Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Locat	lion		<u>Temp</u> F	
Using coolers near cart set up								
		GEDMATIONG AND CODDEC						
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT			E CONDITIONS OBS	ERVED AN	JD	
Number NOTED BELOW: all temps F								
Using spray bottles on	floor car	ts - quats 200 ppm						
Hands washed prior								
Hot water at hand sink	( 105 / thi	ree comp sink 110 F – –	had to run	for a fev	v minutes			
Lollipop thermo used		·						
· · ·	ndition of	utensils and equipment	hole grade	e for dem	no purposes			
Sink sanitizer 200 ppm								
		and gloves and they all kn	ow to wash	, if need	ad			
		. most are precooked and						
				zeu anu	serveu			
_		and sanitizer to clean first						
	No left overs using Tcs products entirely							
Tphc for samples								
Received by:		Print:		<u> </u>	Title: Person In Charg	Je/ Owner		
(signature) See abov		I I mt.			The reson in Charge	, owner		
Inspected by: (signature) Kelly kírkpa	t	Print:						
кешу киткра	urick	/ KJ			Samples: Y N	# collecte	d	