Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date <b>09</b> /		/20	23	Time in: 10:30	Time out: <b>2:36</b>	Fs 8							Food handlers All Food managers Page 1 of 2	2_
				tion: 1-Routine	2-Follow Up			4-]	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOI	RE
		ment		ne: rocery		Contact/Owner Costco	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	_
Phys	ical	Addre	_	iocciy	Pest	control:		Нос					e trap/ waste oil: Follow-up: Yes 1/99/	4
1225			6	Status Out = nations	Ecola ompliance IN = in co	ab 08/17-2023 ompliance		Ť	2023	NI A	<u> </u>		9/2023 1250/ 9/15-1000/ 7/20 - 800 No 🗹	1
Mark				points in the OUT box for	r each numbered iter	m Mark		propi	riate b	ox fo	or IN	, NO	plicable $COS = corrected on site R = repeat violation W-Water NA, COS Mark an in appropriate box for R$	:n
Com	olian	ce Sta	tus	Prio	ority Items (3 P	oints) violation	s Requir	_	<i>medi</i> omplia				ive Action not to exceed 3 days	
O I U N	N	N	C		nperature for Foo		R	O U	Î	N O	N A	C O	Employee Health	R
T			S	1. Proper cooling time	,			Т				S	12. Management, food employees and conditional employees;	
	V								~				knowledge, responsibilities, and reporting	
V				2. Proper Cold Holding See	g temperature(41°F	E/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hs	
		/		3. Proper Hot Holding	temperature(135°F	7)							Preventing Contamination by Hands	
		/		4. Proper cooking time	and temperature				1				14. Hands cleaned and properly washed/ Gloves used properly	
		/		5. Proper reheating pro Hours)	cedure for hot hold	ding (165°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )	
	+			6. Time as a Public Hea	alth Control; proce	dures & records							Gloves	
	V	<u>1</u>		Stocking only									Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					proved Source						•		Pasteurized eggs used when required	
-				7. Food and ice obtaine good condition, safe, and destruction Comme	nd unadulterated; p	ource; Food in parasite							Chemicals	
V	/			8. Food Received at pro	oper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				•	n from Contamina	ation			~				18. Toxic substances properly identified, stored and used Stored away	
V				9. Food Separated & preparation, storage, di		during food							Water/ Plumbing	
-				10. Food contact surfact Sanitized at _200_		s; Cleaned and			/				19. Water from approved source; Plumbing installed; proper backflow device  City approved	
	v			11. Proper disposition of reconditioned Disc	of returned, previous	usly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					O O. O O.				$\sqcup$					
		-		Pri	iority Foundati	ion Items (2 Po	oints) v	iolat	ions l	Requ	uire	Cor	rective Action within 10 days	
O I U N	I	N N	C O		iority Foundati n of Knowledge/ F		oints) v	O U	I	Requ N O	N A	C O	rective Action within 10 days  Food Temperature Control/ Identification	R
	I O	N N A	C O S	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/ Fresent, demonstration	Personnel on of knowledge,		0	I	N	N	С	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R
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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)

Costco 1049 grocery 1225 SH 276 Rockwall 8937  TEMPERATURE OBSERVATIONS  Item/Location Temp F	•										
Temp F   Item/Location   Temp F							Page 2 of				
Pos wic 34/35 19 cooler 1 Defrost Confirmed 3 Cheese at door 40 19 cooler 2 34-41  Middle Wif 19 cooler 3 36-40  5/8/4/6 Produce wic cut greens 39-41  Sub 0 Wif -5-7-2 Near door 38  Dairy cooler wic 34/35  Fresh pet 35/40  OBSERVATIONS AND CORRECTIVE ACTIONS  Item An INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F  Hot water in restrooms 100-103  Keeping an eye on stickers on plastic curtains in wic  Rotation of cleaning under pallets - or as needed  Watch blocking air flow with large pallets in wic  Keep an eye on doors too  Keep and eye on floor damaged in wif 37 To address frost on fan guards in sub 0 unit  Cool labeling - on tag or box or tags  Restroom hot water 107 F in rear	teo 1043 grocery		-			0007					
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