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
Vomit clean up Employee health
Employee health

Date: 09/13/2	Time in: 9:27	Time out: 3:28	License/Permit FS 8934							Est. Type Grocery	Risk Category Med	Page 1 of	2
	ection: 1-Routine	2-Follow Up	3-Complaint		-Inves	etino	tion		5-CO/Cons		6-Other	TOTAL/SCO	
Establishment N	ame:	Con	ntact/Owner Name:		-11176	uga	ition		* Number of	f Repeat Viola	ations:	TOTAL/SCO	KE
Costco 1049 Physical Addres		Pest cont	stco so	Пс	ood		Gr	20000	✓ Number o	f Violations C	Follow-up: Yes	0/100	/A
1225 SH 276		See groce	ery	Na					cery		No 🔽	07.007	
Compliano	e Status: Out = not in cate points in the OUT box for	compliance IN = in compliance	ance $NO = no$ Mark $$ in							corrected on		iolation W- Wat	ch
wark the appropri	•	ority Items (3 Point										iate box for it	
Compliance Statu	7		fotr: R	0	Compli	ance N	Stat N	us C					R
U N O A) I lille and Tel	mperature for Food San degrees Fahrenheit)	lety	U		0	A	o S		Emp	loyee Health		
	Proper cooling time	and temperature									yees and conditiona	l employees;	
	2 Proper Cold Holdin	knowledge, responsibilities, and reporting knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge				aaharaa fram	_						
	2. Proper Cold Holding	g temperature(41 F/ 43	Γ)		/				eyes, nose, and		ilia exclusioli, No al	scharge nom	
	3. Proper Hot Holding	temperature(135°F)		Proventing Contemination by Hands			nde						
	4. Proper cooking time	4. Proper cooking time and temperature 14. Hands cleaned and properly washed/ Glov											
	4. Proper cooking time and temperature 14. Hands cleaned and p 5. Proper reheating procedure for hot holding (165°F in 2) 15. No bare hand contact			1 contact with	h ready to eat foods	or approved	+						
	Hours)	cedure for not nothing (103 1 111 2		~						lowed (APPROVE		
	6. Time as a Public He	ealth Control; procedures	s & records							Highly Susc	eptible Population	ς	
					1 1						rohibited food not o		
	Aj	pproved Source					~		Pasteurized eggs	used when r	required		
		and unadulterated; parasi											
	destruction Comme	ercial	ie							C	Chemicals		
	8. Food Received at pr								17. Food additiv	es; approved	and properly stored	; Washing Fruits	
					~				& Vegetables				
	Protectio	on from Contamination			1				18. Toxic substa	nces properly	y identified, stored a	nd used	
	9. Food Separated & p	protected, prevented during	ng food			<u> </u>			LOW	Wate	er/ Plumbing		
	10 Food contact surfa	ices and Returnables ; Cl	eaned and		1 1				19 Water from :	approved sou	rce; Plumbing instal	lled: proper	
	Sanitized at 200	ppm/temperature			/				backflow device City				
		of returned, previously s	served or							ewage/Waster	water Disposal Syst	em, proper	
	reconditioned								disposal				
		riority Foundation I	tems (2 Points)					Corr	•	ithin 10 day	S		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Marc Alvarez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrk RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco meat 1049		Physical A	Physical Address: 1225		License/Permit # Fs 8934	Page <u>2</u> of <u>2</u>
			TEMPERATURE OBSERVA	ΓIONS		1
Item/Loc	ation	Temp F	Item/Location	Temp F I	tem/Location	<u>Temp</u>
Wic		28	Floor cases			
			34/35/37/38/39			
F	Room temp	43/46				
Clea	Cleaned every 4 hrs		Bunkers fish			
			34/36/37/38			
			Chicken bunkers	6		
			34/29/37			
Itam	T		SERVATIONS AND CORRECTI			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	TION IS DIRECT	ED TO THE CONDITIONS OBS	ERVED AND
	Hot water 114-118					
	Sink sanitizer 200 ppn	n				
	Room is w r s every 4		SS			
	•		insed and sanitized after us			
			ed and oiled daily after use			
W			eekly or more often as need	ed		
V V	Minor cleaning of any			Cu		
	Willion oleaning or arry	necaca i	in meat too			
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Received (signature)	See abov	/e	Print:		Title: Person In Char	ge/ Owner
Inspected	l by:		Print:			
(signature)		utríck	$ \sqrt{RS} $		Samples: Y N	# collected