## Followup fee of \$50.00 after initial Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: Time in: Time out: License/Pe   09/20/2023   10:30   2:36   Fs 89										Food handlers Food managers 1		Page <u>1</u> of <u>2</u>	2					
					tion: 1-Routine	2-Follow Up				4-I1	nvesti	igati	ion	5-CO/Cons	truction	6-Other	TOTAL/SCOR	E _
			nent l		ne: neat		Contact/Own		e:					* Number of Repeat Violations: ✓ Number of Violations COS:				_
Ph	ysic	al A	ddre		loat	Pest	control:	100		Hood				se trap :/ waste oi	trap :/ waste oil Follow-up: Yes		0/100/A	
122		H 27		nce S	Status: Out = not in co	$\frac{\text{See of }}{\text{ompliance}} \text{IN} = \text{in co}$	procery ompliance	<b>NO</b> = n		I/A	ed.	_		pplicable COS	= corrected on s	No P - repeat vic	olation W-Watch	h
Ma	rk tl	ne ap	prop	riate	points in the <b>OUT</b> box for	r each numbered iter	n Ma	rk 🗸 iı	n appı	ropri	ate box	x for	IN, N	O, NA, COS	Marl	k an   in appropria		1
Co	mpli	ance	Stat	tus	Prio	ority Items (3 P	oints) violati	ons Req	<sub>l</sub> uire		<i>media</i> mplia			tive Action not to	exceed 3 day	S		
O U	I N	O O	N A	C O		nperature for Foo legrees Fahrenheit)		R		O U T	I I	1 O	N C A O		Emplo	yee Health		R
T				S	1. Proper cooling time	-			ľ				S			ees and conditional	employees;	
		•				. (410E	( 450E)			knowledge, responsibilities, and reporting					1 6			
	/				2. Proper Cold Holding	g temperature(41°F	/ 45°F)			13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth					charge from			
		_		-	3. Proper Hot Holding	temperature(135°F	)		ŀ					Posted at h		tamination by Har	nds	
		<u> </u>			4. Proper cooking time	and temperature			ŀ	7	/	T			<u> </u>	ly washed/ Gloves u		
					5. Proper reheating pro	ocedure for hot hold	ling (165°F in 2		-							ready to eat foods of		
		•			Hours)					•				alternate method Gloves	d properly follo	owed (APPROVED	Y. N)	
		~			6. Time as a Public Hea	alth Control; proce	dures & record	S								ptible Populations		
					Ар	oproved Source						ı		16. Pasteurized Pasteurized egg		phibited food not of quired	fered	
					7. Food and ice obtaine				ŀ									
	/				good condition, safe, and destruction Comme	na unadulteratea; p ercial	varasite								Ch	emicals		
	/				8. Food Received at pro	oper temperature			Ī			ı		17. Food additiv & Vegetables	ves; approved a	nd properly stored;	Washing Fruits	
						n from Contamina	ntion		-		/			18. Toxic substa	ances properly	identified, stored an	nd used	
					9. Food Separated & pr preparation, storage, di		during food		Ī					LOW	Water	/ Plumbing		
					10. Food contact surfac		s; Cleaned and		-	T		T				ce; Plumbing install	ed; proper	
	•				Sanitized at 200  11. Proper disposition of		iely corved or			-				City appr	oved	ater Disposal Syste	m proper	
		<b>/</b>			reconditioned Disc					•	/			disposal	ewage/ wastew	ater Disposar Syste	ш, ргорсі	
0	I	N	N	С	Pri	iority Foundati	on Items (2	Points R	) vio	olatio O			ire Co		rithin 10 days			R
Ŭ T	N	N O	A	o s		n of Knowledge/ P				Ŭ T			A O S		l Temperature	e Control/ Identific	eation	
	/				21. Person in charge pr and perform duties/ Ce.			e,			/			27. Proper cooli Maintain Produc		d; Equipment Ade	quate to	
	/				22. Food Handler/ no u	inauthorized persor	ns/ personnel				v	1		28. Proper Date	Marking and d	lisposition		
					Safe Water, Reco	ordkeeping and Fo Labeling	ood Package				/			29. Thermometer Thermal test str Lollipop / s	rips	ccurate, and calibrat	ed; Chemical/	
	/				23. Hot and Cold Wate	er available; adequa	te pressure, saf	е					l e		<u>-</u>	Prerequisite for O	peration	
					24. Required records a	vailable (shellstock	tags; parasite		1 [	1						nit (Current/ insp s	ign posted )	
					destruction); Packaged Labels includ									Posted a			-	
					25. Compliance with V		d Process, and		Н	Т				31. Adequate ha		oment, and Vendin ilities: Accessible a		
	/				HACCP plan; Variance processing methods; m					(	/			Equipped Equipped	d			
		,			Con	sumer Advisory				W	/			32. Food and No designed, constr Watch co	ructed, and used	et surfaces cleanable d	e, properly	
			/		26. Posting of Consum- foods (Disclosure/Rem						v	/		33. Warewashin Service sink or	g Facilities; in	stalled, maintained, acility provided	used/	
					i								00.0	37 / 7				
					Core Items (1 Poin	nt) Violations Re	equire Correct	ive Acti	ion N	Not t	o Exc	eed	90 D	ays or Next Inspe	ection , Which	ever Comes First		
O U	I N	N O	N A	C	Core Items (1 Point Prevention	nt) Violations Re		ive Acti	ion N	O U	I I	<b>N</b>	N C A O		,	ever Comes First		R
U T					Prevention 34. No Evidence of Ins	of Food Contamination,	nation		ion N	О	I I	<b>N</b> ]	N C		Food Io	dentification		R
U				o	Prevention	of Food Contamination,	nation rodent/other		ion N	O U	I I	<b>N</b> ]	N C A O		Food Id	dentification (Bulk Food)		R
U T				o	Prevention  34. No Evidence of Ins animals Watch for flie 35. Personal Cleanlines	of Food Contamination, escet contamination, ess/eating, drinking	rodent/other or tobacco use	R	ion N	O U T	I N	<b>N</b> ]	N C A O	41.Original contact 42. Non-Food C	Food Id tainer labeling  Physic Contact surfaces	dentification (Bulk Food) al Facilities		R
U T				o	Prevention  34. No Evidence of Ins animals Watch for flie 35. Personal Cleanlines  36. Wiping Cloths; pro Stored in solution / die	of Food Contamination, esct contamination, es ess/eating, drinking operly used and stor scussed quats bit	rodent/other or tobacco use	R	ion N	O U T	I N O	<b>N</b> ]	N C A O	41.Original cond 42. Non-Food C Watch floor	Food Iditatiner labeling  Physic Contact surfaces CASES	dentification (Bulk Food) al Facilities	areas used	R
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U T				o	Prevention  34. No Evidence of Ins animals Watch for flie  35. Personal Cleanlines  36. Wiping Cloths; pro Stored in solution / dia  37. Environmental cont  Watch  38. Approved thawing	of Food Contamination, escending, drinking sperly used and stor scussed quats bit tamination method	rodent/other or tobacco use red inding with cott	R	ion N	O U T	I N O	<b>N</b> ]	N C A O	41.Original cond 42. Non-Food C Watch floor of 43. Adequate ver 44. Garbage and 45. Physical fac Watch under	Physic Contact surfaces cases entilation and li	clentification (Bulk Food)  al Facilities s clean ghting; designated and clean ghiting; designated and clean ghiting ghiti	es maintained ean	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)

Establishment Name: Costco 1049 meat	Physical Addre 1225 SH			City/State: Rockwall	License/Permit # 8934	Page <u>2</u> of <u>2</u>					
	1220 011	TEMPERATUR			1000.						
Item/Location	Temp F Ite	em/Location		Temp F Item	/Location	Temp					
Meat case 'm 1	30's										
Fish case											
32-37-41 /38											
	001										
Floor meat case	30's										
Meat cutting room	า 40.8										
Wic	34/35/36										
Watch as on fan not Turning at meat end of wi	ic										
water as or fair not running at meat end of wi											
Item AN INSPECTION OF VOLUE		RVATIONS AND			TO THE CONDITIONS ORS	EDVED AND					
Number NOTED BELOW: all temps F	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F										
Changing paper under	er meats daily	/ / cleaning u	nits daily as	needed							
Unit cleaned weekly											
Leak was addressed		er - pads to b	e removed	today							
Hot water at wash 11											
	Hot water at handsink 109										
Sanitizer at three cor	•	ets 200									
	FCS are w r s every 4 hrs or less										
	Grinding unit is w r s after each grind										
Thermo for food lollip			1								
Note One fan not turning i	One fan not turning in wic at meat end - temps good										
		T = :			I must -						
Received by: (signature)  See aho	ve	Print:			Title: Person In Char	ge/ Owner					
(signature) See abo  Inspected by: (signature) Kelly kirkp	-	Print:									
(signature) Kelly kirkp	atríck R	2S			Samples: Y N	# collected					