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

Retail Food Establishment Inspection Report Virtual insp City of Rockwall

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

Date: 03-11-	-20	24	Time in: 8:56	Time out: 1:58		Fs 89							Food handlers 300	Food managers 20	Page 1	of <u>2</u>
		_	ion: 1-Routine	2-Follow U		3-Compla		4-I	nvesti	igat	tion		5-CO/Construction	6-Other	TOTAL/S	SCORE
Establishn Costco 1					Cont	act/Owner N	Name:						★ Number of Repeat Violat ✓ Number of Violations CO		0/40	O / A
Physical Address:				Pest control: Hood Greas					e trap, waste on:			0/A				
,	,				See G See = in compliance NO = not obset				See G See G observed NA = not app				-	1-4: XV 7 3	XV7. 4 - 1.	
Mark the ap	n p nai pprop	riate	points in the OUT box for	mpmance		111							licable COS = corrected on s NA, COS Mark			
Compliance	o Cto	tana T	Prio	ority Items (3	Points	s) violations	Requir	_					e Action not to exceed 3 day	s		
O I N U N O	N	C O		nperature for F		ety	R	0	Compliance Status			C	Employee Health			
T	7.	Š	(F = d 1. Proper cooling time a	legrees Fahrenhe				T	., ,		S	S	12. Management, food employ	-	employees:	
'	'		1. Froper cooming time of	and temperature					/			1	knowledge, responsibilities, an		employees,	
			2. Proper Cold Holding	g temperature(41	°F/ 45°F	F)							Posted 13. Proper use of restriction and exclusion; No discharge from			
								eyes, nose, and mouth								
/			3. Proper Hot Holding to	temperature(135	i°F)								Preventing Con	tamination by Har	ıds	
/	,		4. Proper cooking time	and temperature	e								14. Hands cleaned and proper	y washed/ Gloves u	sed properly	,
			5. Proper reheating prod	cedure for hot he	olding (1	165°F in 2							15. No bare hand contact with			`
			Hours)						V			,	alternate method properly follo	wed (APPROVED	YN.	_)
	'		6. Time as a Public Hea Prep only	alth Control; pro	cedures	& records							Highly Susce	ptible Populations		
			An	proved Source									16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	
						T 1:		Ш					r asteurized eggs used when re-			
			7. Food and ice obtaine good condition, safe, ar	* *									Ch	emicals		
			destruction											Cilicuis		
~			8. Food Received at pro	oper temperature	2								17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fru	iits
			Confirmed				Ш	<u></u>					If needed veggie v	wash	ducad	
				n from Contami									Stored away	identified, stored an	usea	
			9. Food Separated & pr preparation, storage, dis			g food							Water	/ Plumbing		
•	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 160 sr						/			1	19. Water from approved source backflow device Confirmed	e; Plumbing install	ed; proper			
	,		11. Proper disposition of	of returned, prev	iously se		Ħ						20. Approved Sewage/Wastew	ater Disposal Syste	m, proper	
			reconditioned Disc	arded				\bigsqcup'					disposal			
0 I N	N	С	Pri	iority Founda	ation It	tems (2 Po	ints) vi	iolatio		_	ire C		ective Action within 10 days			R
U N O	A	O S	Demonstration	n of Knowledge	/ Person	mel		U T			A C		Food Temperature	Control/ Identific	ation	
			21. Person in charge prand perform duties/ Cer										27. Proper cooling method use	d; Equipment Ade	quate to	
			20 22. Food Handler/ no u			,		\square					Maintain Product Temperature 28. Proper Date Marking and d			
			300 Tandier/ no d	maumorized pers	sons/ pci		Ш		V					•	-1 Cl	1/
			Safe Water, Reco	rdkeeping and Labeling	Food Pa	ackage			✓				29. Thermometers provided, ac Thermal test strips		ea; Cnemica	.1/
			23. Hot and Cold Water	e e	uate pre	ssure, safe							Lollipop/ test strips Permit Requirement,		novation	
			Equipped 24. Required records as	vailable (shellsto	ock tags:	parasite	H						30. Food Establishment Pern			
/			destruction); Packaged			T			/				Posted	· (- · · · · - · · · · · · · · · · · · ·	<i>8</i> F,	
				with Approved										ment, and Vendin		
			25. Compliance with V HACCP plan; Variance										 Adequate handwashing fac supplied, used 	ilities: Accessible a	nd properly	
			processing methods; ma	anufacturer instr	ructions								Equipped			
				sumer Advisory					/				32. Food and Non-food Contacted designed, constructed, and used		e, properly	
			26. Posting of Consume	er Advisories; ra	w or un	der cooked							Watch 33. Warewashing Facilities; in:	stalled, maintained,	used/	_
			foods (Disclosure/Remi On label included	inder/Buffet Plat	te)/ Alle	rgen Label							Service sink or curb cleaning f	acility provided	ni	
			Core Items (1 Poir	nt) Violations	Require	e Corrective	Action					Days	s or Next Inspection , Which	-		"
O I N U N O T	N A	C O S	Prevention	of Food Contan	ninatior	1	R	O U T			N C A C	0	Food Id	lentification		R
1		3	34. No Evidence of Ins	ect contamination	on, roder	nt/other		1	-	/	S		41.Original container labeling	(Bulk Food)		
			animals Watch 35. Personal Cleanlines	ss/eating, drinkin	ng or tob	acco use	Н						Dhysio	al Facilities		
			AWay 36. Wiping Cloths; proj	-	-		\vdash		ام				42. Non-Food Contact surfaces	al Facilities		
			Using spray bo 37, Environmental cont	otties	-		\square	\parallel		-			See 43. Adequate ventilation and <u>li</u>		areas usad	
			Watch for ice				Ш		/							_ _
	_		38. Approved thawing the Wic	method					<u> </u>				44. Garbage and Refuse proper			d
			Prope										45. Physical facilities installed	maintained and cl	ean	
			- 1	er Use of Utensi	ils			<u> </u>	<u> </u>	_ _			See	maintained, and ci		
V			39. Utensils, equipment dried, & handled/ In us	t, & linens; prop	erly use				<u> </u>			-				
<u>/</u>			39. Utensils, equipment	t, & linens; prop se utensils; propo	erly use erly used	1	_		<u> </u>	-		:	See 46. Toilet Facilities; properly c			

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 bakery		Physical A	ddress: st hwy 276		City/State: Rockwall	License/Permit # Fs 8936	Page <u>2</u> of <u>2</u>					
00310	o 1040 bakery	1200	TEMPERATURE			1 3 0000						
Item/Loca	ntion	Temp F	Item/Location			m/Location	<u>Temp</u>					
Bunkeı	r 2	38-40										
Caka	case / cheese cake	30										
- Canc (
	Wic	31.3										
	Wif	-5.9										
	VVII	-3.9										
		O.	OCEDA A TELONIC AND C	CORRECTE	WE A CENONIC							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CENT HAS BEEN MADE, YO			O TO THE CONDITIONS OBS	SERVED AND					
Number	NOTED BELOW: All temps F											
	Labeling for items self		ade on site includ	es allerge	en la							
	Hot water at hs 104/10											
	Auto towels at all hand											
	Pedals on all hand sinks											
	Three comp - 128 F											
	Sprayers above sink level											
	Sink sanitizer 200-300											
	Buckets 200-300 ppm											
+	Surface reading for Dishmachine 160 SRn											
	Monitoring condition of pans etc Gloves used to touch rte foods											
	Sinks labeled	rte 100as										
		warde - v	vatch									
	Dust collector on fan guards - watch											
	No build up in Wif Hair nets and beard nets											
	maii nets and beard nets											
Received l (signature)			Print:			Title: Person In Char	ge/ Owner					
	See abou	<u>'e</u>										
Inspected (signature)	by:		Print:									
- /	кешу кикра	urick	(KS			Samples: V N	# collected					