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: 09/08/2020		Time out: 12:42	FS8							Bakery Risk Category Med Page 1 of _	2
	ction: 1-Routine	2-Follow Up			4-I	Inves	tiga	tion	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
Costco 1049 Bakery			Costco	ontact/Owner Name: OSTCO						* Number of Repeat Violations: Vumber of Violations COS: e tran : Follow-un: Yes 2/98//	Λ
Physical Address: Hwy 276		Grey			Hoo May		0			e trap : Follow-up: Yes Z/90//	<u> </u>
Compliance Mark the appropriate	e points in the OUT box for	each numbered iter	m Mark		oropria	ate bo	x for	r IN,	NO,	plicable $COS = corrected on site$ $R = repeat violation W- Water NA, COS$ Mark an V in appropriate box for R	ch
Compliance Status	Prior	rity Items (3 P	oints) violation	is Requir	_	<i>medi</i> mplia				ive Action not to exceed 3 days	
O I N N C U N O A O S		perature for Foo egrees Fahrenheit)		R	O U T	I N	N O	N A	C O S	Employee Health	R
	1. Proper cooling time a	•			-	_			.5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	2. Proper Cold Holding	temperature(41°F	7/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	+
		1	,			~				eyes, nose, and mouth Policy	
/	3. Proper Hot Holding to	emperature(135°F	·)							Preventing Contamination by Hands	
/	4. Proper cooking time a	and temperature				1				14. Hands cleaned and properly washed/ Gloves used properly	
/	5. Proper reheating proc Hours)	cedure for hot hold	ling (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	lth Control; proce	dures & records							Gloves and utensils Highly Susceptible Populations	
	Prep									16. Pasteurized foods used; prohibited food not offered	+
		proved Source								Pasteurized eggs used when required	
	7. Food and ice obtained good condition, safe, and destruction									Chemicals	
	8. Food Received at pro							/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	T
		from Contamina	ation .			•				Not at this time 18. Toxic substances properly identified, stored and used	+
	9. Food Separated & pro	otected, prevented				<u> </u>				Watch in back shelving unit	
	preparation, storage, dis									Water/ Plumbing	
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature					~			ı	19. Water from approved source; Plumbing installed; proper backflow device	
/	11. Proper disposition of returned, previously served or reconditioned 20. Approved Sewage/Wastewater Disposal System, proper disposal						20. Approved Sewage/Wastewater Disposal System, proper disposal				
	Pric	ority Foundati	ion Items (2 P	oints) v		ons I				rective Action within 10 days	
O I N N C U N O A O S	Demonstration	of Knowledge/ P	Personnel	R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
	21. Person in charge pre and perform duties/ Cert 2					/			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no un	nauthorized persor	ns/ personnel				/		28. Proper Date Marking and disposition Used daily		
	Safe Water, Recor		ood Package			<u> </u>			29. Thermometers provided, accurate, and calibrated; Chemi Thermal test strips		
	23. Hot and Cold Water	Labeling available; adequa	ate pressure, safe							Lollipop and test strips	
	See 24. Required records ava	_	_						Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)		
	destruction); Packaged I	Food labeled	<i>U</i> / 1			/			Posted		
	Conformance w 25. Compliance with Va	vith Approved Pr								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	HACCP plan; Variance processing methods; ma	obtained for speci mufacturer instruc	ialized			/				supplied, used	
	Cons	sumer Advisory			W	/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition	
	26. Posting of Consume foods (Disclosure/Remin Allergens on labels					•				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	
O I N N C	Core Items (1 Poin	t) Violations Re	equire Correctiv	e Action	Not		ccee N	ed 90 N	Da C	ys or Next Inspection , Whichever Comes First	R
U N O A O S		of Food Contamin			U T	N	О	A	o S	Food Identification	
1	34. No Evidence of Inse animals Flies						/			41.Original container labeling (Bulk Food)	
	35. Personal Cleanliness	C. C								Physical Facilities	
	36. Wiping Cloths; prop		red			•				42. Non-Food Contact surfaces clean	
w	37. Environmental conta See attached	amination				/				43. Adequate ventilation and lighting; designated areas used	
	38. Approved thawing n	nethod			1 1		- 1			44. Garbage and Refuse properly disposed; facilities maintained	ĺ
	38. Approved thawing n Pulled day befor	e				•	ļ				+-
	Prope	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean See attached	
		r Use of Utensils , & linens; properl e utensils; properl at three com	ly used, stored, y used		1	·					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kelly Cashion	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Wif -7 Cheese cake floor case 30's Wif -7 Cheese cake floor case 30's ONSERVATIONS AND CORRECTIVE ACTIONS ON EXAMINATE AND ACTION OF THE CONDITIONS OBSERVED AND ONSERVED AN	Establishment Name: Costco 1049 bakery		Physical A			_{ty/State:} Rockwall	License/Permit # FS 8936	Page 2 of 2		
Wif -7 Cheese cake floor case 30's Wif -7 Cheese cake floor case 30's Note					E OBSERVATI					
AND AND THE PRIVATE AND AND CORRECTIVE ACTIONS AND AND AND THE PRIVATE ACTIONS AND AND AND THE STABLISHMENT HAS REPORTED FOR ACTIONS OF THE CONDITIONS ORSERVED AND CORRECTIVE ACTIONS AND		ation	Temp F	Item/Location		Temp F Item/I	Location	Temp I		
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