

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

Date: 03/07/2022	Time in: 10:32	Time out: 3:45	License/Permit # FS 8933	Food handlers 260	Food managers 20	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	--------------------------	------------------------------------	-----------------------------	----------------------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	--------------------

Establishment Name: Costco 1049 Deli/ Rotisserie	Contact/Owner Name: Costco	* Number of Repeat Violations: _____	0/100/A
Physical Address: 1225 SH 276		✓ Number of Violations COS: _____	
Pest control : See grocery	Hood See grocery	Grease trap : See grocery	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Using blast chiller						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
4. Proper cooking time and temperature Logs						Highly Susceptible Populations					
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking if used					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Chemicals					
		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash confirmed with test strips					
6. Time as a Public Health Control; procedures & records Prep and service only						18. Toxic substances properly identified, stored and used					
Approved Source						Water/ Plumbing					
	✓					19. Water from approved source; Plumbing installed; proper backflow device Plumber will check as precaution					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Usda						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓										
8. Food Received at proper temperature At receiving											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 200											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) See						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Blast chiller					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel See						28. Proper Date Marking and disposition If not used within 24 hrs					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Lollipop					
W	✓					Permit Requirement, Prerequisite for Operation					
	✓					30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs checked						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
Consumer Advisory						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Temp reached / heater IN sink					
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean Watch					
	✓					43. Adequate ventilation and lighting; designated areas used					
36. Wiping Cloths; properly used and stored Advised to soak first						44. Garbage and Refuse properly disposed; facilities maintained					
		✓				45. Physical facilities installed, maintained, and clean Watch					
37. Environmental contamination watch						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
		✓				47. Other Violations					
38. Approved thawing method Pull											
Proper Use of Utensils											
	✓										
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch											
	✓										
40. Single-service & single-use articles; properly stored and used											

