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: Time in: Time out: License/P 3/07/2022 10:32 3:45 FS 8									od handlers 60	Food managers 20	Page 1 of	f_2_					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							_	nvestiş	gatio	n	5-CO/Construc		6-Other	TOTAL/SC	ORE		
Establishment Name: Contact/Owner Nat Costco 1049 Deli/ Rotisserie Costco							Name:				* Number of Rej ✓ Number of Vio						
Ph	ysic	al Add			ZII/ TIOUSSCIIC	Pest	t control :		Ноос				e trap :	1	Follow-up: Yes	0/100)/A
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Ma		Compli he appro			counts in the OUT box for	each numbered ite	m Mar	NO = not c $V = not c$ $V = not c$					plicable COS = cor D, NA, COS	rected on s Marl		olation W-Wa iate box for R	itch
Co	mnli	iance Si	tatus	. [Prio	rity Items (3 P	Points) violatio	ns Requir	_	<i>nediat</i> nplian			ive Action not to exc	eed 3 day	s		
O U	III N O A O Time and Temperature for Food Safety					R	О	I N N O	N	CO				R			
T			5	S	1. Proper cooling time a	egrees Fahrenheit)		T			S	12. Management, foo			l employees;	
		~			Using blast ch	niller							knowledge, responsi	bilities, an	d reporting		
	2. Proper Cold Holding temperature(41°F/ 45°F) See				13. Proper use of restriction and exclusion; No discharg eyes, nose, and mouth Posted at hand sinks			scharge from									
	3. Proper Hot Holding temperature(135°F) See				Preventing Contamination by Har			nds									
	4. Proper cooking time and temperature Logs				14. Hands cleaned and properly washed/ Glov			ly washed/ Gloves	used properly								
			+	+	Proper reheating proc	cedure for hot hole	ding (165°F in 2						15. No bare hand con	ntact with	ready to eat foods	or approved	+
		/			Hours)								alternate method pro Gloves	perly follo	wed (APPROVEI	O YN)	
		/			6. Time as a Public Hea Prep and service only	alth Control; proce	edures & records				<u> </u>		Hig	hly Susce	ptible Populations	S	
		L			An	nuovad Caunaa							16. Pasteurized food			ffered	
						proved Source	- T		Ш				Pasteurized eggs use Cooking if use	ed when red			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Usda									Ch	emicals						
				T	8. Food Received at pro	oper temperature					Г		17. Food additives; a	approved a	nd properly stored	; Washing Fruits	
					At receiving Protection	n from Contamina	ation						& Vegetables Veggie was 18. Toxic substances				
					9. Food Separated & pr	otected, prevented											
	/				preparation, storage, dis Watch	splay, and tasting								Water	/ Plumbing		
	/				10. Food contact surfac Sanitized at 200				•	/		1	19. Water from appr backflow device Plumber wil		-		
		~			11. Proper disposition of reconditioned Disc	of returned, previo	ously served or			/			20. Approved Sewag disposal				
				-	Pri	ority Foundat	ion Items (2 I				_		rective Action within	n 10 days			
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Retail Food Establishment Inspection Report

City of Rockwall

Ī	Received by: Gavin Jones	Print:	Title: Person In Charge/ Owner
l	Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco deli / Rotisserie	Physical A	^{ddress:} sh 276	City/State: Rockwa	License/P FS 8						
T. 7			RE OBSERVATIONS	T 7						
Item/Location Wic	Temp F	Item/Location	Temp F	Item/Location	Temp I					
VVIC	31/34									
Cheese	39									
Customer case	35/38									
Hot holding										
Rotisserie										
170/172/178										
_			CORRECTIVE ACTION							
Item AN INSPECTION OF YOUR Number NOTED BELOW: all temps		ENT HAS BEEN MADE	. YOUR ATTENTION IS DIF	RECTED TO THE CONDIT	TONS OBSERVED AND					
Cooked items are c		ast chiller then s	tored into wic							
Temp log kept on si			<u> </u>							
Victory wash 50 ppr		orine test strips?	Also pera acid test	strips on site 60-8	80 ppm					
Sanitizer in buckets			<u>'</u>	'						
Three comp sink 15	50-200									
Three comp hot wa		o heating eleme	ent in sink							
Rotisserie room -										
Keeping logs / cold	Keeping logs / cold and hot temps confirmed									
Hot water at hand s										
Sanitizer in bucket i	in cloth 200	ppm								
Wash room										
Hot water 124 at wa	ash sink and	d 108 at hand sir	nk							
Quats sanitizer200	ppm at sink									
Product label on vic			acetic and hydroge	n peroxide						
		, ,	, ,	'						
Received by: (signature) See about	ve	Print:		Title: Pers	on In Charge/ Owner					
Inspected by:	· - -	Print:								
Inspected by: (signature) Kelly kirk	batríck	rRS		Samples: Y	N # collected					
		1		Samples. 1	1. " Conceiled					