

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
- Vomit clean up
- Employee health

Date: 03/11/2024	Time in: 8:56	Time out: 1:58	License/Permit # FS 8933	Food Managers 20	Food Handlers 300	Page <u>1</u> of <u>2</u>
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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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Costco 1049 deli			Contact/Owner Name: Costco		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1255 st hwy 276			Pest control : See grocery		Hood See G	
			Grease trap / waste oil : See G		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

0/100/A

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					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O	S	U	N	O	A	O	S
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
1. Proper cooling time and temperature Blast freezer						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Posted at hand sinks					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	<input checked="" type="checkbox"/>					Preventing Contamination by Hands					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
4. Proper cooking time and temperature Logs shows						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
	<input checked="" type="checkbox"/>					Highly Susceptible Populations					
	<input checked="" type="checkbox"/>								<input checked="" type="checkbox"/>		
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	<input checked="" type="checkbox"/>					Chemicals					
Approved Source							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Tested veggie wash to be in compliance					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					18. Toxic substances properly identified, stored and used					
8. Food Received at proper temperature At receiving						Water/ Plumbing					
Protection from Contamination							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					19. Water from approved source; Plumbing installed; proper backflow device Watch					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200-3 ppm/temperature 200/300							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					21. 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					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O	S	U	N	O	A	O	S
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 20						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
22. Food Handler/ no unauthorized persons/ personnel 300						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Lollipop and within date					
23. Hot and Cold Water available; adequate pressure, safe See						Permit Requirement, Prerequisite for Operation					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Approved labels allergens listed						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Every 2hrs						31. Adequate handwashing facilities: Accessible and properly supplied, used Supplied					
Consumer Advisory							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posted							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	N	O	A	O	S	U	N	O	A	O	S
Prevention of Food Contamination						Food Identification					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food) Common name					
	<input checked="" type="checkbox"/>					Physical Facilities					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
36. Wiping Cloths; properly used and stored Stored in bucket						43. Adequate ventilation and lighting; designated areas used					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained See					
	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>				
38. Approved thawing method Pull or cook						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							<input checked="" type="checkbox"/>				
	<input checked="" type="checkbox"/>					47. Other Violations					
40. Single-service & single-use articles; properly stored and used							<input checked="" type="checkbox"/>				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gavin Jones	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco 1049 deli	Physical Address: 1255 Hwy 276	City/State: Rockwall	License/Permit # FS 8933	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot holding chicken 177	178/181				
Deli merchandiser					
21-38 f					
Wic	18/21				
Internal temp pot pie	38!				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Cooking temps over 165 for chicken
	Cleaning units daily hot and cold
	Sale by dates 3 days
	Hair nets and beard nets
	Hot water at hand sink 100/104?
	Hot water at 3'comp 113
	Hand sink equipped
	Using red buckets
	Quats sanitizer 200 ppm
	Test strips. 6/2025
	Bucket sanitizer 200-300
	Using cotton towels/ wetting first
	Using gloves for rte
	Signage at handsinks
	Using blast chiller probe reading - 38
	Keeping an eye on cutting boards
	Using produce wash - test strips in date -25 ppm
	Rotisserie area:
	Hot water -110
	Hand sinks equipped soap and towels
	Ovens cleaned CIP daily
	Cooking logs for chicken/ ribs /
	Ranges required breast 183/thigh or back 170
	Raw room Hot water HS- 106!
	Washing sink 113/raw sinks 116!
	No drains backing up
	Temps cold and hot taken every 2 hrs
	Daily food safety walk - temps taken them as well

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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