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: Time 09/07/2022 9:3			22	Time in: 9:30	Time out: License/Permit # S:36 Fs 8933						Food handlers Food managers 21	Page <u>1</u> of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain										nvesti	gatio	n		TOTAL/SCORE
Establishment Name: Contact/Owner N Costco 1049 deli Costco								Name:					★ Number of Repeat Violations: ✓ Number of Violations COS:	
Ph	Physical Address: Pest control:							Hoo					0/100/A	
Hw	y 27		12	6	Out = until	See :	store			5/2022			ocery No 🗹	
Ma					points in the OUT box for	each numbered ite	m Mark		propriat	te box f	or IN	NO,	NA, COS Mark an X in appropriate b	ation W-Watch box for R
Co	mnl	iance	Stat	tue	Prio	rity Items (3 F	Points) violation	s Requi	_	<i>mediat</i> mplian			ive Action not to exceed 3 days	
OU	I me and Temperature for Food Safety						R	О	I N N O	N	C	Employee Health		
Т	s (F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т			S	12. Management, food employees and conditional employees;			
	/			Meatloaf 50's at 2 hrs						/			knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding temperature(41°F/ 45°F) See				13. Proper use of restriction and exclusion; No discharge freyes, nose, and mouth Posted at hand sink					harge from
	/	3. Proper Hot Holding temperature(135°F) / watch hot holding case					Preventing Contamination by					ls		
	/	4. Proper cooking time and temperature Logs						14. Hands of			14. Hands cleaned and properly washed/ Gloves use	cleaned and properly washed/ Gloves used properly		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				15. No bare hand contact with ready to eat foods or ap alternate method properly followed (APPROVED Y									
	6. Time as a Public Health Control; procedures & records													
Ш		•			Prep only	and Control, proce	edures & records				1		Highly Susceptible Populations	d
						proved Source					/		16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required	ered
	/	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Usda									Chemicals			
					8. Food Received at pro	oper temperature			T				17. Food additives; approved and properly stored; W	Washing Fruits
	At receiving Protection from Contamination					W	/	H		& Vegetables Veggie wash / calling ecolab 18. Toxic substances properly identified, stored and	l used			
	<u> </u>	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Stored away Water/ Plumbing			
	✓	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 200/200									19. Water from approved source; Plumbing installed; proper backflow device			
	11. Proper disposition of returned, previously served or reconditioned Discarded				11. Proper disposition of	of returned, previo			City approved 20. Approved Sewage/Wastewater Disposal System, properties of the control of the				n, proper	
						araca								
							tion Items (2 Po	oints) v	riolatio	ons Re	auire	Cor	rective Action within 10 days	
O U	I N	N O	N A	COO	Pri	ority Foundat		oints) v	О	I N	N	C	rective Action within 10 days Food Temperature Control/ Identificat	R R
O U T		N O	N A	C O S	Pri Demonstration 21. Person in charge pr	ority Foundat n of Knowledge/ I esent, demonstrati	Personnel ion of knowledge,		О		N		Food Temperature Control/ Identificate 27. Proper cooling method used; Equipment Adequ	tion
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid 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 deli		Physical A Hey 2			City/State: Rockwall	License/Permit # 8933						
		,	TEMPERATUI	RE OBSERVAT	TIONS							
Item/Loc	cation	Temp F	Item/Location		Temp F Item/	Location	Temp]					
Hot holding ambient surface		123-158										
Watch lov	ver temps on bottom will Followup											
Ser	vice deli case	Defrost										
Cooke	d meat loaf in blast chiller	54/58										
(Above r	made at 11:00 / currently 1:10)											
F	Room temp	50										
	/ic cabbage	39										
V	Vic ambient	36										
Item	AN INSPECTION OF YOUR ES		SERVATIONS ANI INT HAS BEEN MADE			TO THE CONDITIONS OBS	ERVED AND					
Number	NOTED BELOW: ALL TEMPS 1											
	Hot water - 114 at thre	e comp a	and hand sink									
	Cooking meat loaf from ra	w and coo	king in blast chiller	and selling as	cold ready mea	al / cooked to 189 at 10	:30 am / in bool					
W	Need to dust ceiling in	wic in fro	ont of fans		·							
	Cooking and temp log			ns / rihs / m	eatloaf cookin	a temns						
						•						
	Hot holding surface fo				bollom snen a	u uns ume						
	Hot water temps at ha											
	Tested sanitizer at three	ee comp	sink to be 200 բ	opm								
	Chicken room -quats -	soaking	sink 200 ppm									
	Wash sink -200 ppm											
	Using victory wash - tested to within Range but also getting new tests tips and contacting ecolab to calibrate											
	Some violety wastr to stee to within thange but also getting new tests tips and contacting ecolab to calibrate											
	Construction notes - to seal any gaps in wall panels or trim pieces											
Received (signature)	Coo ottoo	had	Print:			Title: Person In Char	ge/ Owner					
	See attac											
Inspected (signature)		utvíck	Print:									
	Receip Nor Nov		100			Samples: Y N	# collected					