

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: 09/07/2022	Time in: 9:30	Time out: 3:36	License/Permit # Fs 8933	Food handlers 65	Food managers 21	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: Hwy 276			Pest control : See store		Hood 07/25/2022	
			Grease trap//waste oil See grocery		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 X in appropriate box for IN, NO, NA, COS Mark an X 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	T	O	A	O		U	T	O	A	O	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Meatloaf 50's at 2 hrs						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 sink					
	✓					Preventing Contamination by Hands					
	✓						✓				
3. Proper Hot Holding temperature(135°F) / watch hot holding case						14. Hands cleaned and properly washed/ Gloves used properly					
	✓						✓				
4. Proper cooking time and temperature Logs						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
				✓		Highly Susceptible Populations					
				✓						✓	
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					
				✓		Chemicals					
6. Time as a Public Health Control; procedures & records Prep only						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash / calling ecolab					
				✓			W	✓			
Approved Source						18. Toxic substances properly identified, stored and used Stored away					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Usda							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
8. Food Received at proper temperature At receiving							✓				
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 200/200											
	✓										
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					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Lollipop and test strips on site					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See attached							✓				
	✓					30. Food Establishment Permit (Current/ insp sign posted) Posted					
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled With ingredients						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
	✓						✓				
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
	✓						✓				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Allergens on labels						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up					
	✓						✓				

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	T	O	A	O		U	T	O	A	O	
Prevention of Food Contamination						Food Identification					
W								✓			
34. No Evidence of Insect contamination, rodent/other animals Watch for flies						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean Watch					
	✓						✓				
36. Wiping Cloths; properly used and stored In buckets						43. Adequate ventilation and lighting; designated areas used					
				✓			✓				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
				✓			✓				
38. Approved thawing method						45. Physical facilities installed, maintained, and clean Watch see comment for construction					
	✓						✓				
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations					
	✓						✓				
40. Single-service & single-use articles; properly stored and used											

