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

	08			10	e in:):35	Time out: 11:23		FS 8							Deli Est. Type	Risk Category Med	Page 1 o	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up Establishment Name:					3-Compla		4-I	Inves	stiga	atior	1	5-CO/Construction	6-Other	TOTAL/SC	ORE			
Costco 1049 deli					Cost					G	rease	✓ Number of Violations (/A			
Hwy 276 See Store Compliance Status: Out - not in compliance IN = in compliance								5/2002 See store No				No 🗌						
Mark	C the	ompli appro	ance opriat	Status: e points i	Out = not in con the OUT box for Prior	r each numbered i	item	Mark •		ropria	ate bo	ox fo	r IN,	NO,	plicable COS = corrected on NA, COS Maive Action not to exceed 3 days	ark an 🗸 in appropria	elation W-Wate box for R	7atch
0	I N O A O Time and Temperature for Food Safety						R	O U			N C A O	С	Employee Health			R		
T W			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						T				S	12. Management, food emplo knowledge, responsibilities, a	yees and conditional	employees;	
VV	1			Watch pasta to cool quickly 2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge				
-		See								•				eyes, nose, and mouth				
·	1		3. Proper Hot Holding temperature(135°F) See 4. Proper cooking time and temperature Recorded on						Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves use									
	•			5. Proper reheating procedure for hot holding (165°F in 2											15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N			
	Hours) 6. Time as a Public Health Control; procedures & records											Gloves	•					
				Prep o	•	proved Source									16. Pasteurized foods used; p Pasteurized eggs used when i			
					od and ice obtaine	ed from approved									Precooked	equired		
ı	1			destru			•	e			_					Chemicals		
·					Received at proceed at proceiving	oper temperature	e 				/				17. Food additives; approved & Vegetables			S
	Protection from Contamination					ug food			'				18. Toxic substances properly Low	y identified, stored an	d used			
ı	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Precooked													er/ Plumbing				
·				10. Fo	ood contact surfact zed at <u>200</u>	ces and Returnab ppm/temperatur	oles ; Cle re 15 (aned and 0/150		w	/				19. Water from approved sou backflow device City approved - r	epairing leak	at insp	
	٠	/			roper disposition ditioned Disc			erved or			/				20. Approved Sewage/Waste disposal	water Disposal System	m, proper	
0 1		N N O A							ints) vi	О	I	N	N	C	rective Action within 10 day			R
U I	N	O A	S	21. Pe	erson in charge pr		ation of l	knowledge,		U T	N	0	A	o s	27. Proper cooling method us	re Control/ Identific		
-				2 1	erform duties/ Ce			,			•				Maintain Product Temperatur 28. Proper Date Marking and	re		
·				All	Safe Water, Reco						\ \rightarrow \tag{\chi}	•			29. Thermometers provided, Thermal test strips		ed; Chemical/	
·	/	Т	T	23. H	ot and Cold Wate	r available; adec	quate pre	ssure, safe							Lollipop Permit Requirement	t, Prerequisite for O	peration	
·				24. R	equired records a action); Packaged (redients ii	vailable (shellsto					✓				30. Food Establishment Per See attached	rmit (Current/ insp s	ign posted)	
					Conformance	with Approved									Utensils, Equ	ipment, and Vendin		
·	1			HAC	ompliance with V CP plan; Variance ssing methods; m	e obtained for sp	ecialized				/				31. Adequate handwashing fa supplied, used One hand sink to			
				LOC		sumer Advisor	y				/				32. Food and Non-food Cont designed, constructed, and us Watch over prep	sed	e, properly	
·	1				osting of Consum (Disclosure/Remedients included						~				33. Warewashing Facilities; is Service sink or curb cleaning Equipped /150/2	installed, maintained, facility provided	used/	
o I	ı T	N N	ı C	_	e Items (1 Poi	nt) Violations	Require	e Corrective	Action	Not	to E	xcee N	ed 90 N	Da C	ys or Next Inspection , Whic			R
		O A			Prevention o Evidence of Ins	of Food Contar				U T	N	0	A	o s	Food 41.Original container labeling	Identification (Bulk Food)		
•				anima	als No flies obsersonal Cleanlines	erved	-					•			-			
•			-		iping Cloths; pro				H						Phys 42. Non-Food Contact surface	es clean		
1				37. E	nvironmental con	tamination			H	\vdash	/				43. Adequate ventilation and	lighting; designated a	areas used	-
1	+	+	+		ndensation pproved thawing ta at 95 F				H	\forall					44. Garbage and Refuse prop	erly disposed; faciliti	es maintained	+
1				Pas			•1				~				45. Physical facilities installe			\perp
					Prop tensils, equipmen & handled/ In us	· · · · · · · · · · · · · · · · · · ·	erly use			1	. /				See attached 46. Toilet Facilities; properly			-
-				40. Si	ngle-service & si					\vdash					100 F 47. Other Violations			
·				and u	sed							•						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kelly Cashion	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: co 1049 deli	Physical A Hwy 2		City/State: Rockwall	License/Permit # Fs 8933				
			TEMPERATURE (OBSERVATIONS					
Item/Loc	ation	Temp F	Item/Location	Temp F 1	Item/Location	Temp F			
Prep r	oom temp	45							
Blast	chiller not on at insp								
Hot h	olding unit ambient								
	148-179 F								
	Wic	27							
Cust	omer floor case	34/33/345							
Thomas				ORRECTIVE ACTIONS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YO	UR ATTENTION IS DIRECT	ED TO THE CONDITIONS OBSE	ERVED AND			
	Hot water at hand sink	110 / thr	ee comp in wash s	sink 112 F					
	Using quats and chlor		•		micalsTogether				
	Quats in three comp s			311 400 01 41000 01101	modio regernor				
	Gloves used to touch	<u>'</u>							
	Using bleach solution			n - these are them	washed prior to using				
W				•	are wash after so not us	ed as sanitizer			
VV	Sanitizer in buckets -	-		·		eu as samilizer			
W				i lowers - discussed	!				
37	Keep an eye on tape on pipes over prep table Small amount of condensation on fan box over prep area - but not dripping on prep table at this time								
38									
30					e comp sink 10 mins be				
\\//AE				<u> </u>	ng cold water to thaw / ro	00111 IS 45-50 F			
W/45	· · ·		•	<u> </u>	and sinks to use at ove	- 110 F			
W/45			nly 84 i to nave ad	aressea - 3 otner na	and sinks to use at ove	riiur			
	Using temp log for cod		00						
	Sanitizer in chicken ro		• • • • • • • • • • • • • • • • • • • •						
	Soak sink in chicken re								
45	Clean air vent and pip			m					
	Using Iollipop thermo		<u> </u>						
45	Minor cleaning undern								
37/45	Watch condensation in	n front de	li cans as well						
			1 -		Γ=				
Received (signature)	by:	10	Print:		Title: Person In Charg	ge/ Owner			
	See abov	/ U							
Inspected (signature)	See abou	utríck	Print:						
	- J. J. J. P.				Samples: Y N	# collected			