2nd Followup \$50.00 fee

## Retail Food Establishment Inspection Report Virtual insp City of Rockwalll

V	First aid kit
	Allergy policy
V	Vomit clean up
	Employee health

	Date: Time in: Time out: 03/11/2024 8:56 1:58				e/Permit # <b>949</b> 1						Handlers 300	20 20	Page 1 of	f_2_			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				4-Investigation			tion		5-CO/Construction	6-Other	TOTAL/SC	ORE					
Est	abli	ishm	nent l	Nam			Contact/Own	er Name:	e:					Number of Repeat Violations:  Number of Violations COS:		2/4/26	. / A
Ph	ysica	al A	ddre	ess:	<u> </u>	Pes See	st control :		Hood Grea See g See g					e trap :	Follow-up: Yes No		)/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										atch						
Ma	rk th	ne ap	prop	riate	points in the <b>OUT</b> box for	r each numbered ite	em Ma					_		x for IN, NO, NA, COS Mark we Action not to exceed 3 days		e box for R	
0	ompliance Status    I   N   N   C   Time and Temperature for Food Safety					R	_	ompli	ance N	ce Status					R		
U T	N	0	A	o s	(F = d)		U N O A O Employee Health										
	ľ	/			1. Proper cooling time	1. Proper cooling time and temperature				~				12. Management, food employed knowledge, responsibilities, and Posted		employees;	
			$\vdash$		2. Proper Cold Holding	g temperature(41°I	F/ 45°F)	+					+	13. Proper use of restriction and	charge from	+	
		4	Щ	Щ	2 Proper Hot Holding	3. Proper Hot Holding temperature(135°F)								eyes, nose, and mouth			
	_	<b>/</b>	Щ		Proper Hot Holding     Proper cooking time		F)	$\perp$		ا ا				Preventing Cont  14. Hands cleaned and properl	tamination by Han		
	_	~	$\sqcup$		Proper cooking time     Proper reheating pro-		14:ng (165°F in 2	,——		~			-	<ul><li>14. Hands cleaned and properl</li><li>15. No bare hand contact with a</li></ul>	•		+
	ŀ	~			Hours)	cedure for no	Iding (100 1	<sup>*</sup>		~				alternate method properly follo	wed (APPROVED	Y N N	
		<b>/</b>			6. Time as a Public Hea	alth Control; proce	edures & record	is		<u> </u>				Highly Susce	ptible Populations		
					Ap	oproved Source								16. Pasteurized foods used; pro Pasteurized eggs used when red		fered	
					7. Food and ice obtaine	ed from approved :				Ш					144		
	/				good condition, safe, and destruction At received	nd unadulterated;								Ch	emicals		
H	1				8. Food Received at pro			++				4		17. Food additives; approved a	nd properly stored;	Washing Fruits	;
					To confirmed	_				~		/		& Vegetables Veggie wash if ne	eded		
						n from Contamin				<b>'</b>				18. Toxic substances properly i	identified, stored an	d used	
	/				<ol><li>Food Separated &amp; pr preparation, storage, di</li></ol>									Water	/ Plumbing		
	. /				10. Food contact surfact Sanitized at 200-3	ces and Returnable	es; Cleaned and	+		.,			-	19. Water from approved source backflow device	ce; Plumbing install	ed; proper	
					Sanitized at 200-3			)		~			-	City approved  20. Approved Sewage/Wastew.	- Dianocal System	TORAL	$\bot$
	ļ	~			reconditioned Disc	arded	ously served of			~				20. Approved Sewage/Wastew disposal	ater Disposai oyoce.	m, propei	
-								Points)						rective Action within 10 days			
2	=	M	NI	`				D	0		Day .		С				
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: 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 demo	Physical 1255	Address: hwy 276	City/State: Rockwa	License/Permit # 9491	Page <u>2</u> of <u>2</u>						
	1200		OBSERVATIONS	0 10 1							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp						
001											
See G for wic and wif temps											
And all other grocery coolers											
	0	BSERVATIONS AND	CORRECTIVE ACTION	NS							
	STABLISHM			ECTED TO THE CONDITIONS OBSE	RVED AND						
TVOTED BEEGW. temps taken in											
Hot water at three cor	· -										
Hot water at hand sink	K -101										
Employee health											
				it is needed / 4-6 hrs -dis	cussed						
Bowls and food conta		Ics foods should b	be w r s at least eve	ery 4 hrs or less							
Supervisor checks on											
Residential appliance			oking etc								
Spray is above sink at		inches									
Sanitizer -quats - 300											
Making new spray bot	ttles daily	to place on carts									
Daily cleaning room											
Carts cleaned and sai		aily									
Spray bottle 200 ppm											
Sinks labeled											
Demo workers are pla			tion or floor frezer								
	Not cooking from raw - very rare										
Rethermalizing rte foo											
Cos To watch placement o	To watch placement of rubber silicone oven mits over sink										
		T =			10						
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