Followup fee of Solution First aid kit \$50.00 after initial Retail Food Establishment Inspection Report Image: City of Rockwall Followup City of Rockwall Image: City of Rockwall											g				
Date: Time in: Time out: License/Pe 09/07/2022 9:30 3:36 FS 94								- · · · · · · · · · · · · · · · · · · ·							
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na							20	me: * Number of Repeat Violations:							
Costco 1049 demo CDSCostco CDSPhysical Address:Pest control :						✓ Number of Violations COS: Hood Grease trap : Follow-up: Yes									
HV	HWY 276 See store							$\begin{array}{c c c c c c c c c c c c c c c c c c c $							
М					points in the OUT box for each numbered item	Mark 💊	/ in app	propria	te box f	or IN	I, NO	D, NA, COS Mark an Vin appropriate box for R tive Action not to exceed 3 days			
Compliance Status Image: Complementary of the status 0 I N N C U N O A O Time and Temperature for Food Safety				R	Con O		nce Status								
T	K O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т	s 12. Management, food employees and conditional employees									
		V			2. Proper Cold Holding temperature(41°F/ 4.	S°F)		ŀ				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from			
	~				Wic	, , ,		L				eyes, nose, and mouth Sign posted at hand sink			
		~			3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands			
		~			 Proper cooking time and temperature Proper reheating procedure for hot holding 	r (165°F in 2		L				14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved			
		~			Hours)			ŀ				alternate method properly followed (APPROVED YN) Gloves			
		~			6. Time as a Public Health Control; procedur Prep only	es & records						Highly Susceptible Populations			
					Approved Source					~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	~				7. Food and ice obtained from approved sour good condition, safe, and unadulterated; para destruction Usda	ce; Food in site						Chemicals			
	~				8. Food Received at proper temperature At receiving					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
	Ľ				Protection from Contamination	n		L		-	~	All foods are rte and rethermalized 18. Toxic substances properly identified, stored and used Watch on cost			
	~				9. Food Separated & protected, prevented du preparation, storage, display, and tasting	ring food					•	Watch on cart Water/ Plumbing			
	~		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 200					ŀ				19. Water from approved source; Plumbing installed; proper backflow device City approved			
		~			11. Proper disposition of returned, previously reconditioned	served or		·				20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Point						nts) vi		ns Reg	uire N	Cor	rrective Action within 10 days	R			
U T	I N	N O	A	C O S	Demonstration of Knowledge/ Pers				N O	A	Ö S	Food Temperature Control/ Identification			
	~			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				L				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/	personnel			~			28. Proper Date Marking and disposition Using daily			
					Safe Water, Recordkeeping and Food Labeling	Package						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips LOllipop			
	~				23. Hot and Cold Water available; adequate See							Permit Requirement, Prerequisite for Operation			
			~		24. Required records available (shellstock ta destruction); Packaged Food labeled	gs; parasite		L				30. Food Establishment Permit (Current/ insp sign posted) Posted			
					Conformance with Approved Proc 25. Compliance with Variance, Specialized I							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	~				HACCP plan; Variance obtained for speciali processing methods; manufacturer instructio Temps taken	zed		·				supplied, used Equipped			
					Consumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Keeping an eye out	-		
	~				26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A Posting on carts			·	/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 200 ppm			
-						ire Corrective	Action					rys or Next Inspection , Whichever Comes First	-		
O U T	I N	N O	N A	C O S	Prevention of Food Contaminat		R		I N N O	N A	C O S	Food Identification	R		
	~				34. No Evidence of Insect contamination, ro animals Watch for files			ŀ				41.Original container labeling (Bulk Food)	<u> </u>		
\vdash					35. Personal Cleanliness/eating, drinking or36. Wiping Cloths; properly used and stored	obacco use		 				Physical Facilities 42. Non-Food Contact surfaces clean	_		
┡					37. Environmental contamination			l				42. Adequate ventilation and lighting; designated areas used			
┝		~			38 Approved thawing method			•				44. Garbage and Refuse properly disposed; facilities maintained			
			_		Cooking / Proper Use of Utensils			1				45. Physical facilities installed, maintained, and clean			
					39. Utensils, equipment, & linens; properly u dried, & handled/ In use utensils; properly u							See 46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
┢					Watch 40. Single-service & single-use articles; prop and used	erly stored			~			47. Other Violations			
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Retail Food Establishment Inspection Report

City of Rockwall

Received (signature)	^{by:} Jefferson J	ackso	n .	Print:		Title: Person In	Title: Person In Charge/ Owner		
Inspected	^{I by:} Kelly kírkpatríc	krs	••	Print:		Business Email:			
	6 (Revised 09-2015)	10 100							
	Food manufacturer	license							
	nent Name:	Physical Add Hwy 27			City/State: Rockwal		License/Permit # 9491	Page <u>2</u> of <u>2</u>	
00310		1100 y 27		URE OBSERV			0-101		
Item/Loc	ation		Item/Location		<u>Temp F</u>	Item/Location	<u>1</u>	Temp	
Wic		30's							
See	grocery temps								
	0 7 1								
		OBS	EDVATIONS A	ND CODDECT		IC			
Item Number	AN INSI ECTION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND								
Tumber	Number NOTED BELOW: all temps F Allergy signage posted at each station								
		rgy signage posted at each station ves - wash hands prior nd sanitizer and spray bottles on each cart							
		I sanitizer and spray bottles on each cart							
	Quats sanitizer 200 ppm tested at 72 F using 4 chain -150-400 ppm allowed both in sink and spray both Using this also for sanitizing thermos on carts Using lollipop digital deltatrak thermos Rethermalizing RTE foods from cold, RT, frozen Room looks much better All equipment and appliances are cleaned daily - every 4 hrs or less for continuous use /							spray bottles	
	Using disposable for all customer food								
45	Watch boxes stored on floor that impedes cleaning								
40	 5 Clean floor under equipment sinks and cardboard boxes on floor Using wic / Wif for temp storage when sampling 								
	our y wo / withor tomp storage when sampling								
Received	by:		Print:			Ti	itle: Person In Char	ge/ Owner	
(signature)	See abov	/e					i erson in Châi	₽~ ○ minti	
Inspected (signature)	See abov Kelly kirkpo	ıtríck 1	Print:						
		•				Sa	amples: Y N	# collected	

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