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
Employee health

Date: 09/08/20	20	Time in: 9:08	Time out: 9:57		FS 89							Est. Type Risk Category Med Page 1 of 2			
		tion: 1-Routine	2-Follow U		3-Complain		4-I1	nvest	igati	ion		5-CO/Construction 6-Other TOTAL/SCOR			
Establishment Costco 104				Costo	nct/Owner Na CO	ime:						* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Addre Hey 276	ess:		Se	est contro e grocery	/		Hood 05/20		;	Grea See g	se traj rocery				
Complia Mark the approp	nce S priate	points in the OUT box for	or each numbered		Mark 🗸		ropriat	te box	for l), NA,	COS Mark an in appropriate box for R			
Compliance Sta	itus	Pric	ority Items (3	Points)) violations I	Require	_			Correc Status	tive A	Action not to exceed 3 days			
O I N N U N O A T	C O S		mperature for F		ety	R	О	Î I	N I	N C A O S	Employee Health				
	J	1. Proper cooling time and temperature No process 3						/				. Management, food employees and conditional employees; owledge, responsibilities, and reporting			
		2. Proper Cold Holdin		l°F/ 45°F))							Proper use of restriction and exclusion; No discharge from			
	2. Proper Cold Holding temperature(41°F/ 45°F) See 3. Proper Hot Holding temperature(135°F) See										es, nose, and mouth Olicy				
								4			14	Preventing Contamination by Hands Hands cleaned and properly washed/ Gloves used properly			
		4. Proper cooking time and temperature See 5. Proper reheating procedure for hot holding (165°F in 2)					_					No bare hand contact with ready to eat foods or approved			
/		Hours)						ı			alte	emate method properly followed (APPROVED Y. N.)			
/		6. Time as a Public He	ealth Control; pro	ocedures	& records							Highly Susceptible Populations			
		Aj	pproved Source						ı	/		. Pasteurized foods used; prohibited food not offered steurized eggs used when required			
		7. Food and ice obtain good condition, safe, a													
		destruction Dallas	Depot	i, parasite	ŕ							Chemicals			
/		8. Food Received at pr At receiving	roper temperature	e					ı		& \	Food additives; approved and properly stored; Washing Fruits Vegetables			
			n from Contam	ination				/			18.	lo washing Toxic substances properly identified, stored and used /atch			
		9. Food Separated & p preparation, storage, d			g food							Water/ Plumbing			
		10. Food contact surfa Sanitized at _150_			aned and				T			. Water from approved source; Plumbing installed; proper ckflow device			
		11. Proper disposition			rved or				+		. N	lew three comp and Dishmachine Approved Sewage/Wastewater Disposal System, proper			
'		reconditioned Disc	card								dis	posal Vatch			
O I N N U N O A	CO					nts) vie	0	I	N I	ire Co N C A O		ive Action within 10 days			
T	s	21. Person in charge p		ation of k	nowledge,		T	1		S		Food Temperature Control/ Identification Proper cooling method used; Equipment Adequate to			
		and perform duties/ Co 2 22. Food Handler/ no			ŕ		•				Ma	initain Product Temperature Proper Date Marking and disposition			
		All employees	unaumorized per	sons/ pers	sonnei			/			Da	ay dots Thermometers provided, accurate, and calibrated; Chemical/			
		Safe Water, Reco	ordkeeping and Labeling	Food Pac	ckage			/			The	ermal test strips ollipops / calibration log signed by manager			
✓		23. Hot and Cold Water	er available; adec	quate pres	ssure, safe			1				Permit Requirement, Prerequisite for Operation			
		24. Required records a destruction); Packaged When orders	vailable (shellsto l Food labeled	ock tags; p	parasite			/				. Food Establishment Permit (Current/ insp sign posted) OSted			
		Conformance	with Approved									Utensils, Equipment, and Vending			
		25. Compliance with V HACCP plan; Varianc processing methods; n Hourly	e obtained for sp	ecialized	eess, and			/			sup	Adequate handwashing facilities: Accessible and properly oplied, used lequired			
			nsumer Advisor	У				/			des	Food and Non-food Contact surfaces cleanable, properly signed, constructed, and used utting board looks good			
		26. Posting of Consum foods (Disclosure/Ren	ninder/Buffet Pla	aw or und ate)/ Aller	er cooked gen Label		w				33. Ser	. Warewashing Facilities; installed, maintained, used/ rvice sink or curb cleaning facility provided			
		Allergy posting on Core Items (1 Poi		Reauire	Corrective A	ction .	Not to	o Exe	eed	! 90 D		Vill check high temp dishwasher r Next Inspection , Whichever Comes First			
O I N N U N O A	C O S	`	of Food Contai	•		R	0	I	N I	N C A O S	Í	Food Identification			
1							1				41.	Original container labeling (Bulk Food)			
1		34. No Evidence of Ins	sect contamination	on, rodent	t/other			U							
1		34. No Evidence of Inanimals 35. Personal Cleanline						·				Physical Facilities			
	5	animals 35. Personal Cleanline	ess/eating, drinking	ng or toba								Physical Facilities Non-Food Contact surfaces clean ee 45			
	3	animals	ess/eating, drinking	ng or toba				<u> </u>			Se	Non-Food Contact surfaces clean			
	3	animals 35. Personal Cleanline 36. Wiping Cloths; pro Using 37. Environmental cor	ess/eating, drinking operly used and so	ng or toba				\ \ \ \			43.	Non-Food Contact surfaces clean			
	5	animals 35. Personal Cleanline 36. Wiping Cloths; pro Using 37. Environmental cor 38. Approved thawing Pull or cook	ess/eating, drinking operly used and so	ng or toba			1	\ \ \ \			43. 44. 45.	Non-Food Contact surfaces clean ee 45 Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean			
		animals 35. Personal Cleanline 36. Wiping Cloths; pro Using 37. Environmental cor 38. Approved thawing Pull or cook Prop 39. Utensils, equipmendried, & handled/ In users	ess/eating, drinkin operly used and s ntamination method her Use of Utens nt, & linens; prop	ng or toba	l, stored,						43. 44. 45. Se	Non-Food Contact surfaces clean ee 45 Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintained			
		animals 35. Personal Cleanline 36. Wiping Cloths; prousing 37. Environmental cor 38. Approved thawing Pull or cook Prop 39. Utensils, equipmen	pperly used and sentamination method per Use of Utens nt, & linens; propise utensils; prop	ng or toba	lcco use						43. 44. 45. \$6 46.	Non-Food Contact surfaces clean ee 45 Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean ee attached			

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)

	ment Name: CO food court	Physical A		City/State: Rockwa	II	License/Permit # Page 8935						
		,	TEMPERATURE OBSERVAT	TIONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca			Temp				
Pizza	table ambient	37	Wic	35	Hot d	dog hot hol	ding	170				
	Cheese	37	Chicken bake	39								
Ca	esar dressing	37										
С	hicken bake	41	Chicken bake cooking temp	172								
Up	right freezer	-3	Soft serve machine)								
			Rt one being cleaned	l								
			Left soft serve	39								
		Ol	BSERVATIONS AND CORRECTIVE	VE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHM	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	ECTED TO T	HE CONDITIONS OBSE	ERVED A	ND				
		ents / se	If service /drink refills single	cup / no	refills of	original						
	No tables - no condiments / self service /drink refills single cup / no refills of original											
	Social distancing stickers on floor / plexiglass at POS /hand sanitizer on wall outside prep area / Hot water at hand sink 100 F											
34			nren area									
	Fruit flies and flies observed in prep area Refilled paper towels at insp											
45	Refilled paper towels at insp Dusty ceiling air yents where needed											
70	Dusty ceiling air vents where needed Discussed sanitizing surfaces after cleaning - using spray bottle and allowing to air dry per label											
	Discussed sanitizing surfaces after cleaning - using spray bottle and allowing to air dry per label Hot water at three comp -											
	Sanitizer at three comp -150 -200											
	New Dishmachine - high temp - 177 on external reading (will check with label)											
	Using day dots											
	Using lollipop digital thermos											
	Hot water at 110 at three comp sink! - adjusted											
	Wearing gloves to touch rte foods											
	Ingredients are available by request											
	Tongs and utensils and trays are w r s every 4 hrs or less											
	rongs and utensiis and trays are wir sievery 4 nrs or less											
Received (signature)	See ahou	/ <u>P</u>	Print:			Title: Person In Charg	ge/ Owner					
Inspected	See abov Kelly Kirkpo		Print:									
(signature)	 Kellu Kirkho	itvick	RS									
	Recey Rei iepo		7 100			Samples: Y N	# collecte	ed				