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

03/07/2022 1					Time out: 3:45		ermit # 93 <u>5</u>	_					Food handlers 260 Page 1 of 2				
Purpose of Inspection: 1-Routine 2-Follow Establishment Name:			2-Follow U	v Up 3-Complaint 4-Investigation Contact/Owner Name:					stig	ation	n	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RE				
Costco 1049 food court						Costco							✓ Number of Violations COS:	٨			
Physical Address: 1225 hwy 276						Pest control : Ecolab								se trap : Follow-up: Yes 7	1		
	Co	mplia	nce S	Status: Out = not in c	ompliance IN = in	n complian	14.	O = not o	bser	ved	N.	A = n	ot ap	pplicable COS = corrected on site R = repeat violation W-Watch	h		
Mark	the	approj	oriate	points in the OUT box fo										O, NA, COS Mark an √in appropriate box for R tive Action not to exceed 3 days			
Compliance Status									C	ompl		nce Status		ire Action not to exceed 5 days			
							ety	R	U T	N	A	C O S	Employee Health				
												_~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	2 Proper Cold Holding temperature/A1°F/A5°F)								•								
2. Proper Cold Holding temperature(41°F Cheese in cold top						I F/ 43 F,)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	3. Proper Hot Holding temperature(135' See													Posted at hand sinks Preventing Contamination by Hands			
				4. Proper cooking time See hot holding						./				14. Hands cleaned and properly washed/ Gloves used properly			
				5. Proper reheating pro			65°F in 2			•				15. No bare hand contact with ready to eat foods or approved			
	V			Hours)						/				alternate method properly followed (APPROVED Y N)			
		/		6. Time as a Public He Prep only	ealth Control; pro	ocedures	& records							Highly Susceptible Populations			
		<u> </u>			1.0									16. Pasteurized foods used; prohibited food not offered			
				•	pproved Source									Pasteurized eggs used when required			
				7. Food and ice obtain good condition, safe, a	and unadulterated									Charitala			
				destruction Comm	ercial	-								Chemicals			
				8. Food Received at pr	roper temperature	e								17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
				At receiving						•				Veggie wash if needed			
					on from Contami					/				18. Toxic substances properly identified, stored and used Labeled			
·	1			9. Food Separated & preparation, storage, d		g food							Water/ Plumbing				
v	/			10. Food contact surfaces and Returnables; Cleaned Sanitized at 200 ppm/temperature 160 \$						/				19. Water from approved source; Plumbing installed; proper backflow device City approved			
				11. Proper disposition reconditioned								20. Approved Sewage/Wastewater Disposal System, proper disposal					
	ľ													•			
0 1	[N	I N	С	Pr	iority Founda	ation It	ems (2 Po	ints) vi	iolat O		Req		Cor	rrective Action within 10 days	R		
U I	N (A	o s		on of Knowledge				U T		0	A	o S	Food Temperature Control/ Identification			
v				21. Person in charge p and perform duties/ Co						/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
				22. Food Handler/ no	unauthorized per	rsons/ pers	sonnel							28. Proper Date Marking and disposition			
				C e W . D	n · 1	F 1D	•				•			If over 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/			
				Safe Water, Rec	ordkeeping and Labeling	Food Pa	ckage			/				Thermal test strips Lollipop			
23. Hot and Cold			23. Hot and Cold Water	Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation				
	24. Required records available (shells				ock tags; j	parasite							30. Food Establishment Permit (Current/ insp sign posted)				
r				destruction); Packaged Per order	1 Food labeled									Posted			
		1		25. Compliance with	with Approved Variance, Special									Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
·	1			HACCP plan; Variance processing methods; n	e obtained for sp	ecialized	, , ,			/				supplied, used Equippped			
				Logs kept Cor	nsumer Advisor	у								32. Food and Non-food Contact surfaces cleanable, properly			
									W					designed, constructed, and used Watch food containers			
4				26. Posting of Consum foods (Disclosure/Ren	ner Advisories; ra ninder/Buffet Pla	aw or und	ler cooked gen Label			(33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
		_	_	Available by requir	ed			4 1	37 (1.04	0 D	Set up	_		
0 1			C					R	О	I	N	N	C		R		
U I	N (A	o s		of Food Contai				T T		0	A	o s				
V				34. No Evidence of In animals		-					~			41.Original container labeling (Bulk Food)			
V			L	35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities					
V	1			36. Wiping Cloths; pro	perly used and s	stored ts				/				42. Non-Food Contact surfaces clean Watch inside coolers			
	V	1		37. Environmental cor						/				43. Adequate ventilation and <u>lighting</u> ; <u>designated areas used</u>			
	v	-		38. Approved thawing	method					/				44. Garbage and Refuse properly disposed; facilities maintained			
!_	_ _		_	Pror	per Use of Utens	sils			1	Ť				45. Physical facilities installed, maintained, and clean	T		
T			Т	39. Utensils, equipmen	nt, & linens; prop	perly used			H	 -	—		-	Clean air vent over three comp 46. Toilet Facilities; properly constructed, supplied, and clean	H		
				dried, & handled/ In u Watch storage /	ise utensils; prop					'				Equipped			
				40. Single-service & s and used	ingle-use articles	s; properly	y stored				_			47. Other Violations			
V				and used											Ì		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gavin Jones	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick R S	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco 1049 f	ood court	Physical A	ddress: SH 276	City/State: Rockwa	II	License/Permit # FS 8935					
			TEMPERATURE OBSERVA		T 7. 77						
Item/Location Ice cream unit s	oft sarva	<u>Temp F</u>	Item/Location	Temp F	Item/Loc	ation_	<u>Ten</u>	np]			
_		37/38	Inside cold top								
Smoothie r	nachine.	39/39	Wic	36							
Hot dogs		168/154	Chicken bake	37							
Hot holdin	•	147									
Upright f		1.5									
Pizza t	<u>able</u>										
Dressing	non Tcs	47									
Chee	se	47/41									
Item AN INSPEC	TION OF YOUR ES		SERVATIONS AND CORRECT INT HAS BEEN MADE. YOUR ATTEN			THE CONDITIONS OBS	SERVED AND				
	OW: All temps F	TABLISTIVIL	NT HAS BEEN MADE. TOOK ATTER	VIION IS DIKE	CILD IO	TIL CONDITIONS OBS	LICY LD AIND				
		w r s dail	y at night / pumps for cond	diments as	well						
Hot wate											
			ards during day at least ev								
			nrs or switched out every		:- 4-						
			whitened with a sodium hypo	product -c	are is ta	ken to keep sepa	trate from qu	iais			
			om okay per label ip unite upper portion								
			emps on top - possible no	n Tcs with	exception	on of cheese at	 47 F				
	sed to touch		ompo on top possible ne		олооры	<u> </u>	····				
45 To dust a											
Dishmac	nine tested w	/ith 160 S	R label								
Using lollipop thermos / test strips on site											
If using b											
Received by: (signature) See	e abov	/e	Print:			Title: Person In Char	ge/ Owner				
Inspected by: (signature)	e abov y kirkpo	aticí ch	Print:								