Follow-up fee of $50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

Virtual inspection

City of Rockwall

- ✔ First aid kit
- ✔ Allergy policy/training
- ✔ Vomit clean up
- ✔ Employee health

Date:	Time in:	Time out:	License/Permit #	Food handlers	Food managers	Page 1 of 2
03/11/2024	8:56	1:58	FS 8935	300	20	

Purpose of Inspection: ✔ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐

Establishment Name:	Contact/Owner Name:	✱ Number of Repeat Violations: ____ ✓ Number of Violations COS: _____	TOTAL/SCORE
Costco 1049 food court	Costco		0/100/A

Physical Address:	Pest control :	Hood	Grease trap/ waste oil:	Follow-up: Yes ☐ No ✔
1255 ST hwy 276	See G	Se G	See G	

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation

Mark the appropriate points in the **OUT** box for each numbered item Mark ✓ in appropriate box for **IN, NO, NA, COS** Mark an ✓ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature No process 3	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See attached	
	✔				3. Proper Hot Holding temperature(135°F) See	
	✔				4. Proper cooking time and temperature Logs	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours) See	
		✔			6. Time as a Public Health Control; procedures & records Prep only	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✔				8. Food Received at proper temperature At receiving	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good organization	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200-3 ppm/temperature 160 SR	
		✔			11. Proper disposition of returned, previously served or reconditioned Discarded	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Posted at hand sinks	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves used	
					Highly Susceptible Populations	
			✔		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables If needed using veggie wash at correct ppm	
	✔				18. Toxic substances properly identified, stored and used Separated	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device Checked with bill / dust cover missing but ok	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 20	
	✔				22. Food Handler/ no unauthorized persons/ personnel 300	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe See	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Logs filled out every 2 hrs	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergen poster in back for employees now	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Less than 6	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit** (Current/ insp sign posted) Posted	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✔				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Keeping an eye out	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed both	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✔				34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use Watched	
	✔				36. Wiping Cloths; properly used and stored Not using in food court	
		✔			37. Environmental contamination	
	✔				38. Approved thawing method Pull thaw /hot dogs	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✔				42. Non-Food Contact surfaces clean Watch	
	✔				43. Adequate ventilation and lighting; designated areas used Watch	
	✔				44. Garbage and Refuse properly disposed; facilities maintained Area looks good	
	✔				45. Physical facilities installed, maintained, and clean Monitor	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Supplied	
		✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Gavin jones	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick RS	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Costco food court	1255 st hwy 276	Rockwall	FS 8935	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	30-35f	Chicken bake in merchandiser	168	Upright freezer	4.2
Cold top unit		Wic			
Strawberries for reference	39	Food temp dough	39		
Soft serve unit	34/34	Pizza table	35.5		
Hot dog water bath water temp	179	Mozz	41		
Hot dog	177	Caesar	40		
Soft serve latte machine	33/37	Ambient below	31		
Pass thru hot /merchandiser	170				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hair nets used / beard nets
	Hot water at hand sinks100-106
	Calibrate thermometer daily / lollipop -deltrak
	Soap/ towels at all hand sinks / employee poster
	Pizza oven cleaned every day and deepCleaning bimonthly
	Sanitizer spray used after cleaning and rinsing then spray and air dry /200 ppm
	Dishmachine - three temp yellow sticker - confirmed 160 SR
	Hot water at three comp 110
	Three comp sink sanitizer - 200-300 ppm / labeled 200- 400
	Floors, walls cleaned daily
	Hot dogs - cooked to over 175
	Keep an eye on condition
	Date marking - using less than TFER - good
	Yogurt -using daily -no left overs
	No leftovers served
	Fresh donations for any left overs - temperature controlled
	Day dots used too
	Using today plus 5 for datemarking
	Cutting board looks good
	Sending pic to Bill of mop sink faucet - texted him and he stopped by to confirm faucet is okay
	Ice machine drains air gaps - confirmed

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick RS	**Print:**	Samples: Y N # collected

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