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

	ate: 9/C	7/2	20:	22	Time in: 9:30	Time out: 3:36		FS 8							Food Mana	gers Food Handlers	Page 1 of	2
					tion: 1-Routine	2-Follo	w Up	3-Compla			nvesti	gatio	n [5-CO/Cons		6-Other	TOTAL/SCO	RE
		ishme			ne: ood court		Cont Cost	act/Owner l	Name:					* Number o				_
_		al Ac			od court		Pest contr			Ноос	d	G	reas	e trap / waste oil		Follow-up: Yes	1/99/	Α
Hv	vy 20					IN	See store	nce		07/25		Se	e sto	ore		No 🗸		
M					Status: Out = not in co points in the OUT box for	mpliance "\ each number	ed item	Mark	$\mathbf{O} = \text{not } \mathbf{O}$ $\mathbf{I} \text{ in ap}$					plicable COS O, NA, COS	= corrected or M	n site $\mathbf{R} = \text{repeat vio}$ Iark an \mathbf{V} in appropri	olation W-Wate ate box for R	ch
			G		Prio	rity Items	(3 Points) violations	Requir	_				ive Action not to	exceed 3 d	lays		
O U	Î	iance N O	N A	C O	Time and Ten	nperature fo	or Food Safe	ety	R	О	nplian I N N O	N	C O		F	II		R
T		U	А	s		egrees Fahre				T	N U	A	s	12 Managaman		ployee Health loyees and conditional	Lamplariage	
		/			1. Proper cooling time	and temperat	lure							knowledge, resp			employees;	
					2. Proper Cold Holding	temperature	e(41°F/ 45°F	7)	+		_			13. Proper use of	of restriction	and exclusion; No dis	scharge from	+
	~				See									eyes, nose, and Posted at h				
	1				3. Proper Hot Holding t See	temperature(135°F)									ontamination by Har	nds	
		~			4. Proper cooking time	and tempera	ture				/			14. Hands clear	ned and prop	perly washed/ Gloves	used properly	
					5. Proper reheating pro-	cedure for ho	ot holding (1	65°F in 2	1	H						th ready to eat foods of		+
					Hours)									alternate method Gloves	d properly fo	ollowed (APPROVEL	O Y _. .N _. .)	
		/			6. Time as a Public Hea	alth Control;	procedures	& records							Highly Sus	sceptible Populations	S	
					An	proved Sou	rca							16. Pasteurized Pasteurized egg		prohibited food not of	fered	
								D 1:						1 asteurized egg	s used when	required		
	./				7. Food and ice obtaine good condition, safe, ar	nd unadultera	ated; parasite									Chemicals		
					destruction Comme	ercial uso	da								·	Chemicals		
	/				8. Food Received at pro	oper tempera	ture					/		17. Food additiv & Vegetables	ves; approve	d and properly stored;	Washing Fruits	
					Receiving										ances proper	ly identified, stored a	nd used	_
					9. Food Separated & pr	n from Cont		a food						To. Toxic subsu	ances proper	ry identified, stored at	ind used	
	~				preparation, storage, dis			g 100u							Wat	ter/ Plumbing		
	~				10. Food contact surfact Sanitized at 200			aned and		•			'	19. Water from backflow device City appr	e	urce; Plumbing instal	led; proper	T
	_				11. Proper disposition of	of returned, p	reviously se	erved or					İ	20. Approved S	ewage/Waste	ewater Disposal Syste	em, proper	+
		'			reconditioned									disposal				
						ority Fou	ndation It	ems (2 Po	oints) vi	iolatio	ons Re	quire	Cor	rective Action w	vithin 10 da	ys		
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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 food cour	Physical A Hwy 2		ity/State: Rockwal	I License/Permit # 8935	Page <u>2</u> of <u>2</u>						
		TEMPERATURE OBSERVAT	IONS								
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp						
Wic	37/38	Hot holding	151-176								
Chicken bake	39	Chicken bake	176								
Pizza table		Ice cream soft serve	38/36								
Cheese	41	Taylor machine	37/35								
Caesar dressing	38	Cold top smoothie non Tcs	36								
Pepp inside for referen		Hot dogs	179								
Upright freezer		Not using under storage									
<u> </u>		Wic next to used for cold hot dogs									
	OR	SERVATIONS AND CORRECTIV		JG							
	R ESTABLISHME				SERVED AND						
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F										
	Customer condiments are refilled daily and spigots Cleaned										
Plastic ware is disp		spenser handle out									
	Nozzles are cleaned daily										
	Hot water at hand sink 102/ three comp - 114										
All Tcs foods are pr	All Tcs foods are precooked and rethermalized										
Using gloves and u	tensils to to	uch rte foods									
34 Flies in area											
Using spray bottles	Using spray bottles not buckets for sanitizer -from Sep source than sink / will use sink sanitizer										
Sink sanitizer 200 p	Sink sanitizer 200 ppm										
Dishmachine - 160	sr										
W Replacing light in p	izza table										
W Minor cleaning nee	Minor cleaning needed under sinks etc										
Test strips on site											
•	Ingredients by request										
	Hot holding for only 30 mins see above temps										
	Pizza slicers washed and sanitized every 2 hrs										
	Will used sanitizer at three comp sink until mop sink is dispenser is calibrated low end of test 150 ppm										
	Keep an eye on carbon deposit on pans										
respairage on ea	Toop an eye on earbon deposit on pane										
Dogging by:		Dut. 4.		mid . b Y C	man/ O						
Received by: (signature))\/O	Print:		Title: Person In Cha	rge/ Owner						
(signature) See about the second seco	7 V C										
Inspected by: (signature)	h ~ + -/ -1.	Print:									
Keuy Kirk	pairick	(KS		Samples: Y N	# collected						