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	FS8937	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 grocery	Costco		0/100/A

Physical Address:	Pest control :	Hood	Grease trap//waste oil	Follow-up: Yes ☐ No ✔
1255 st hwy 276	Eco lab 03-/5-2024	11/08/2023	LES 03/6/24!1000/7/23/1000-01/24 800/1250	

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

Mark the appropriate points in the **OUT** box for each numbered item Mark X in appropriate box for **IN, NO, NA, COS** Mark an X 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	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
			✔		3. Proper Hot Holding temperature(135°F)	
			✔		4. Proper cooking time and temperature	
			✔		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✔		6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial	
	✔				8. Food Received at proper temperature At receiving	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature 200-300	
		✔			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	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at all hands	
					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_)	
					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	
	✔				18. Toxic substances properly identified, stored and used Stored away	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device Watch	
	✔				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 Good see	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken every 2 hrs	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	

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	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Lollipop	
					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 Watch	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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 See attached	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored Na	
	✔				37. Environmental contamination Minimal ice in wif on one fan	
		✔			38. Approved thawing method	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch	
	✔				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	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained Watch around compactor	
	✔				45. Physical facilities installed, maintained, and clean See	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✔			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid 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 1049 grocery	1255 at hwy 276	Rockwall	FS	

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
POS	22.3	D5 2			
Wif 1	-.4	30-31/35/24			
Wif 2 sub 0	-21	D19 D5 3			
Pet food coolers	29.5	32/29/35/34			
Milk wic	23	Produce wic	39		
Coffin case	37				
Deli 19 D5 1					
27/29/26/32					

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 TAKEN IN F
	Hot water in RR ..103
	Isle cleaning done as pallets are placed and cleaned daily / deep cleaning every 2 months
	Spills are cleaned daily
	Fan guards in wic cleaned daily as needed
	Floors cleaned as needed inbetween pallets
	Working to keep stickers off plastic curtains
	Small amount of frost on left fan guard -monitoring
	Cool labeling - boxes, bags, or sticker
	Back doors - delivery areas
	Employee RR
	101 F at RR sink
	Flaps on delivery doors for additional pest control
	Cleaning around compactor weekly

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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