r e q Follo	l u ow	ir	e d		of \$50.00 is after 1st		City of I	Roc	kv			isp	ect	ion Report ビ ビ	Vomit clea Employee	olicy/trainin n up	ıg
	Date:         Time in:         Time out:         License/P           03/16/2023         9:58         3:28         FS 89												Food handlers 278	Food handlers Food managers Page 1			
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							t 4-Investigation			gatio	n	5-CO/Construction	TOTAL/SCORE			
	Establishment Name:Contact/Owner NCostco 1049 groceryCostco						Name:					<ul> <li>★ Number of Repeat Violati</li> <li>✓ Number of Violations CC</li> </ul>	1/06/	٨			
	ysica 5 S⊦		ddre 6	ess:		Pest co Ecolab	ontrol : 3/16/2023		H Na	lood				e trap//waste oil <b>H</b> 0/1250 - 11/29/2023 <b>M</b>	Follow-up: Yes 🖌 No 🗌 PiCS	4/96/ <i>F</i>	1
					Status: Out = not in co		144	$\mathbf{O} = \mathrm{not}$						pplicable COS = corrected on si	-	ation W- Watel	h
Mai	rk th	ie ap	prop	riate	points in the OUT box for Prio									NA, COS Mark		box for <b>R</b>	
Cor O U	Compliance Status         Time and Temperature for Food Safety           0         I         N         N         C					R		Com O I U N	N	e Stat	С	Employee Health					
Ť				Š	(E. desman Eshmanhait)					T			Š	12. Management, food employe knowledge, responsibilities, and	employees;		
					2. Proper Cold Holding temperature(41°F/ 45°F)					V			-	13. Proper use of restriction and	charge from		
3		2. Proper Cold Holding temperature(41°F/ 45°F) See melons / discarded					V				eyes, nose, and mouth	6					
		3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Han										
		/			4. Proper cooking time	*			14. Hands cleaned and properly washed			•					
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					V				15. No bare hand contact with r alternate method properly follo	ready to eat foods on wed (APPROVED	approved Y_N_)				
		~			6. Time as a Public He Stocking only	ealth Control; procedu	res & records		Highly Suscept				1	Highly Susce	ptible Populations		
						pproved Source	ed Source						·	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial				Chemica				<u> </u>	No prep Ch	emicals	als					
	~				8. Food Received at pro				_			~	•	17. Food additives; approved an & Vegetables	nd properly stored;	Washing Fruits	
						n from Contaminatio	on			V	/			18. Toxic substances properly i	identified, stored and	d used	-
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing						
	<ul> <li>10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Other depts</li> </ul>					19. Water from approved source; Plumbing backflow device City approved				e; Plumbing installe	ed; proper						
	<ul> <li>I1. Proper disposition of returned, previously served or reconditioned Discarded</li> </ul>						V				20. Approved Sewage/Wastewa disposal	ater Disposal Syster	n, proper				
0	I	N	N	С	Pri	iority Foundation	n Items (2 Po	ints)		ation		-		rective Action within 10 days			R
Ŭ T	N	0	A	Ö S		on of Knowledge/ Per			1	U N T		A	o s	Food Temperature	e Control/ Identific	ation	
	/	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 9					V				27. Proper cooling method used Maintain Product Temperature	luate to					
	/				22. Food Handler/ no u 278	unauthorized persons/	personnel				~	'		28. Proper Date Marking and d	*		
	Safe Water, Recordkeeping and Food Package Labeling						V				29. Thermometers provided, ac Thermal test strips	ccurate, and calibrate	ed; Chemical/				
					23. Hot and Cold Wate See	er available; adequate	pressure, safe			_			<u> </u>	Permit Requirement, 1	Prerequisite for O	peration	
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial				~				30. Food Establishment Permit (Current/ insp sign posted ) Posted								
					Conformance 25. Compliance with V	with Approved Proc				Т		T		Utensils, Equip 31. Adequate handwashing faci	oment, and Vending		
	~				HACCP plan; Variance processing methods; m	e obtained for special	ized			V				supplied, used Equipped		in property	
					Con	sumer Advisory				V				32. Food and Non-food Contac designed, constructed, and used		, properly	
	~				26. Posting of Consum foods (Disclosure/Rem On labels							~	,	33. Warewashing Facilities; ins Service sink or curb cleaning fa Other depts		used/	
	1	N	N	C	Core Items (1 Poin	nt) Violations Requ	uire Corrective	Actio		ot to			-	ys or Next Inspection, Which	ever Comes First		R
U T	I N	N O	N A	C O S		of Food Contamina		ĸ	1	U N T			C O S		lentification		ĸ
W					34. No Evidence of Ins animals Watch doors	S					~	'		41.Original container labeling (	(Bulk Food)		
	~				35. Personal Cleanlines					_	_				al Facilities		
	/				36. Wiping Cloths; pro					V				42. Non-Food Contact surfaces			L
Щ		~			37. Environmental com					V	1			43. Adequate ventilation and lig			
$\square$		~			38. Approved thawing WiC	method				V				44. Garbage and Refuse proper Area looks good			
					•	per Use of Utensils				V				45. Physical facilities installed, Watch			
					<ul> <li>39. Utensils, equipmen dried, &amp; handled/ In us Watch</li> <li>40. Single-service &amp; si</li> </ul>	ise utensils; properly u	ised			V				46. Toilet Facilities; properly co Equipped hot wat 47. Other Violations	ter 110	, and clean	
	~				and used	ingic-use articles; pro	perty stored		1	1				See			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(Printed / ovid Nick Locicero	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Kelly kirkpatrick	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: o 1049 grocery	Physical A 1125 S		City/State: Rockwal	I	License/Permit # 8937	Page	2 of 2			
Item/Loc:	ation	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Locati	m/Location					
	7/38 sales			<u>remp r</u>				<u>Temp F</u> 39-41			
	Nif middle	34-36 1.4	Deli 19 cases Unit 1	24.40	Produce wic Cut melons near d		oor				
V	Vif ancillary	-9.1	Unit 2			elons near r	ear	40/41			
	Dairy wic	34-39	Unit 3	35-39							
			Located one roast beef at 44 F	=							
			Single package								
			To check defrost time	)							
			Just stocked !!!								
T.	AN DISDECTION OF VOUD FS		SERVATIONS AND CORRECTIV					ID			
Item Number											
	Restrooms - hot water 100 F and supplied with soap and towels / 113 in mens										
	Rotating cleaning under pallets and also sweeping under when stocking or spills observed										
	Cleaning under pallets inside wic daily										
	Watch stickers on plastic flaps										
47	Watch flooring and chipped areas Major ice in ancillary Wif floor and fan box to address										
-1/	Watch doors on ancillary Wif waffle area open										
47	Condensation in ancillary watch										
	Watch ceiling in dairy wic										
03/Cos											
	Temped bowl in rear of unit at 40/41										
Cos	Plans to discard those by door today : discussed Tcs foods										
	cool labeling is on package or sticker										
W	Watch for any gaps at bottom of solid doors in receiving / roll doors too										
	Hot water at restroom in back at 101										
	Using laser thermo for receiving										
	Taking temps front middle and rear of trailer when receiving										
	+										
Received (signature)	by: See abov Kelly kírkpa	/e	Print:		· · · · · · · · · · · · · · · · · · ·	Title: Person In Charge/	Owner				
Inspected	by:		Print:								
(signature)	Kelly kírkpa	utríck	$\mathcal{RS}$			Samples: Y N #	collecte	ed			
	(Deviced OD 2015)										