\$50.00 fee for 2nd FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training											ng						
if needed City of Rockwall Vomit clean up Employee health																	
09	Date: Time in: Time out: License/Pe 09/07/20222 9:30 3:36 Fs 89											Food handle	Food managers 21	Page <u>1</u> of <u>1</u>	2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N											n [* Number of Repeat Violations:			
	Costco 1049 grocery Costco Physical Address: Pest control :						✓ I			Trease	✓ Number of Violations (e trap/ waste oil	✓ Number of Violations COS: ap/ waste oil Follow-up: Yes 2/98/					
	Heat 276 Ecolab 09/03/2022						2 = not	7/2	25/22		08	3/31-2	2022 LES 1000/1000	No			
M	ark th	comp ie apj	prop	ce S riate	points in the OUT box for each numbered item	Mark		pprop	oriate	box fc	or IN.	I , NO ,	, , ,	ark an 🗸 in appropria	lation W-Watc ate box for R	ch	
Co	mpli	ance N	Stat	tus C		· ·	R Requi	uire Immediate Corrective Action not to exceed 3 days Compliance Status					lys		R		
U T	N		A	o s	Time and Temperature for Food Sa (F = degrees Fahrenheit)	ifety		τ	U N T		A		-	bloyee Health			
		~			1. Proper cooling time and temperature				~	,			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/45° See	'F)			•	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted				
	Щ	!	/		3. Proper Hot Holding temperature(135°F) No prep or cooking				Preventing Contamination by Hands								
	\square	_	/	_	4. Proper cooking time and temperature5. Proper reheating procedure for hot holding	(165°F in 2		╞		1		\downarrow	14. Hands cleaned and properties15. No bare hand contact with				
		_	6. Time as a Public Health Control; procedures & records						alternate method properly followed (APPROVED) / no prep Highly Susceptible Populations					Ŷ <u></u> N <u></u>)			
													16. Pasteurized foods used; p	prohibited food not off			
		Approved Source 7. Food and ice obtained from approved source; Fo										Pasteurized eggs used when required					
		good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature						Chemicals 17. Food additives; approved and properly stored; Wa					Washing Fruits				
	~										~	1	& Vegetables		-		
					Protection from Contamination 9 Food Separated & protected prevented duri				~	1			18. Toxic substances properly Watch	18. Toxic substances properly identified, stored and used Watch			
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				loopod and							Wate 19. Water from approved sou	er/ Plumbing	-1. propar		
Ļ	~				10. Food contact surfaces and Returnables ; C Sanitized at <u>200</u> ppm/temperature _{Deli} /	/ bakery / etc			~	•			backflow device City approved	backflow device			
		~			11. Proper disposition of returned, previously reconditioned Discarded	served or			~	•			20. Approved Sewage/Waste disposal	water Disposal System	n, proper		
0	I	N	N	C		Items (2 Po	oints) R	(0 I	N	uire N	e Cor	rrective Action within 10 day	<i>'S</i>		R	
Ŭ T	Ň	0	A	Ö S	Demonstration of Knowledge/ Perso 21. Person in charge present, demonstration of			τ	Ŭ N T	0	A	o s		re Control/ Identific			
	~				and perform duties/ Certified Food Manager (See				~	•			27. Proper cooling method us Maintain Product Temperatu		quate to		
	~				22. Food Handler/ no unauthorized persons/ p	ersonnel				~			28. Proper Date Marking and				
					Safe Water, Recordkeeping and Food I Labeling	-			V				29. Thermometers provided, Thermal test strips Lollipop: laser	accurate, and calibrat	ed; Chemical/		
	~				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement		-		
	~				24. Required records available (shellstock tags destruction): Packaged Food labeled Commercial	*			~	•			30. Food Establishment Per Posted	` 1			
				-	Conformance with Approved Proceed 25. Compliance with Variance, Specialized Pr HACCP plan: Variance obtained for appeiling	rocess, and			T				31. Adequate handwashing fa	ipment, and Vendin acilities: Accessible a	0		
	~				HACCP plan; Variance obtained for specialize processing methods; manufacturer instructions Temp checks				~	1			Equipped in pre	p areas			
					Consumer Advisory			V	~	,			32. Food and Non-food Cont designed, constructed, and us		, properly		
	~			-	26. Posting of Consumer Advisories; raw or u foods (Disclosure/Reminder/Buffet Plate)/ All On labels			F			~	,	Watch 33. Warewashing Facilities; i Service sink or curb cleaning	installed, maintained, facility provided	used/	+	
					Core Items (1 Point) Violations Requi	re Corrective							No prep dishes t				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination		R	τ	O I U N T		N A			Identification		R	
1	П				34. No Evidence of Insect contamination, rode animals Gap at back door				L	~		\Box	41.Original container labeling	g (Bulk Food)		Γ	
	~				35. Personal Cleanliness/eating, drinking or to Watch 36. Wiping Cloths; properly used and stored	bacco use			-	T			Phys 42. Non-Food Contact surfac	ical Facilities			
Ļ	~				36. Wiping Cloths; properly used and stored Spray 37. Environmental contamination			F	~	<u></u>		Щ	42. Non-Food Contact surfaceWatch43. Adequate ventilation and		rease used	_	
1	\square	_	\neg	_	38 Approved thawing method		$\left - \right $	┝		<u> </u>		\square	44. Garbage and Refuse prop			<u> </u>	
					Selling frozen			┝	/			H	44. Garbage and Refuse prop Watch dumpster 45. Physical facilities installe	• •			
-		Τ	Τ		Proper Use of Utensils 39. Utensils, equipment, & linens; properly us dried, & handled/ In use utensils; properly use	sed, stored,						\vdash	Watch 46. Toilet Facilities; properly		1, and clean	+	
						ed			~	/							
	r		4	_	Watch 40. Single-service & single-use articles; prope	rly stored	+	_	-	-		\square	Equipped with h 47. Other Violations	ot water			

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Gavin Jones	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	Establishment Name: Costco 1049 grocery		ddress: 76	City/State: Rockwal	I	License/Permit # 8937	Page <u>/</u> of <u>2</u>		
T4		T	TEMPERATURE OBSERVA		The IT	•			
Item/Loc		Temp F 33-39	Pos deli case 3	Temp F	Item/Locat	ion	Temp F		
Pos	middle freezer		37/36/37/41						
	Pos sub 0	-0.2 1.4	Produce wic	38/39/31					
		1.4		30/39/31					
GIUC	cery deli case 1		Dairy wic	30.5					
6	Defrost								
	overed 31-37								
	s deli case 2								
3	3/36/38/39	0.0	CERVATIONS AND CORRECTED		10				
Item	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T	ABLISHMEN	SERVATIONS AND CORRECTI T HAS BEEN MADE. YOUR ATTENT			E CONDITIONS OBSERV	/ED AND		
Number	Small gap at Bottom o		or						
	Hot water at back rest								
34	Hot water at 100 in wo								
	Isle pulling program to clean entire building 4 isles a week								
	Keep an eye on plastic strips in coolers								
	Watch for frost on floo	r and icic	les hanging from lights in s	ub 0					
	All refrigeration is attached to a monitoring system - alerts when temps High								
W	Need to watch conden	sation in	all Pos deli cases						
	Case 2 with loose elec								
Cos	Watch condition of spinach in produce wic								
	Hot water in back restroomAt hand sink 100								
	Construction note								
	Condensation in POS units from ceiling								
Loose electrical cap in unit 2									
Received (signature)			Print:			Title: Person In Charge/	Owner		
Inspected		<u> </u>	Print:						
(signature)		ıtríck	(RS			Samples: Y N #	collected		
orm EH-06	(Revised 09-2015)								