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

Date: 09/08/2020	Time in: 12:44	Time out: 1:50	FS 8							Grocery Risk Category Med Page 1 of _	2
	ction: 1-Routine	2-Follow Up			4-I	Invest	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
Establishment Nat Costco 1049 (Contact/Owner Costco	Name:	Hoo	.d		C=		* Number of Repeat Violations:	Α
Physical Address: Hwy 276		Ecola	ab 09/08/2020		Na	ou		07/0	01/2	e trap : Follow-up: Yes 7000 1250/1000/800 Follow-up: Yes 70077	
Compliance Mark the appropriat	e points in the OUT box for		m Mark		ropria	ate box	x for	IN,	NO,	plicable $COS = corrected on site NA, COS$ Mark an V in appropriate box for R ive Action not to exceed 3 days	ch
Compliance Status					Co	mplia	nce	Stat	us	we Action not to exceed 3 tays	I
O		nperature for Foo egrees Fahrenheit)		R	O U T	I N	O	N A	C O S	Employee Health	R
· / ·	1. Proper cooling time a	and temperature							S.	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	Т
	2. Proper Cold Holding	temperature(//1°E	8/45°E)							Proper use of restriction and exclusion; No discharge from	_
3	Corn dip					/				eyes, nose, and mouth Policy / screening	
	3. Proper Hot Holding t	temperature(135°F	F)							Preventing Contamination by Hands	
/	4. Proper cooking time and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly	
/	5. Proper reheating prod Hours)	cedure for hot hold	ding (165°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	6. Time as a Public Hea	alth Control; proce	dures & records	+						Gloves if neêdêd	+
		-								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
	App	proved Source					•	~		Pasteurized eggs used when required	
	7. Food and ice obtained good condition, safe, and destruction									Chemicals	
~	8. Food Received at proper temperature At receiving 17. Food additives; approved & Vegetables					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	Protection	from Contamina						18. Toxic substances properly identified, stored and used Watch in produce wic			
	Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing	
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Spray bottle					~			1	19. Water from approved source; Plumbing installed; proper backflow device City approved	
<i>-</i>							20. Approved Sewage/Wastewater Disposal System, proper				
O I N N C	Pri	ority Foundati	ion Items (2 Po	oints) vi	iolati O			uire N	Cor	rective Action within 10 days	R
O I N N C U N O A O S		of Knowledge/ F			U T			A	o s	Food Temperature Control/ Identification	K
	21. Person in charge pro and perform duties/ Cer 2					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	22. Food Handler/ no un All eMployees	nauthorized persor	ns/ personnel			•	/		28. Proper Date Marking and disposition		
	Safe Water, Recor	rdkeeping and Fo Labeling	ood Package			~			29. Thermometers provided, accurate, and calibrated; Chemica Thermal test strips Lollipops		
	23. Hot and Cold Water See attached	r available; adequa	ate pressure, safe							Permit Requirement, Prerequisite for Operation	
	24. Required records av destruction); Packaged Commercial I	vailable (shellstock Food labeled ADEIS	tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
	Conformance v 25. Compliance with V	with Approved Pr								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	HACCP plan; Variance processing methods; ma	obtained for spec	ialized			~				supplied, used	
	Cons	sumer Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	26. Posting of Consume foods (Disclosure/Remi Commercial labels					•	/			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
O I N N C	Core Items (1 Poin	nt) Violations Re	equire Correctiv	R R	Not a				Da C	ys or Next Inspection , Whichever Comes First	R
U N O A O S		of Food Contami			U T				o s	Food Identification	
	34. No Evidence of Inse animals	ect contamination,	rodent/other			•				41.Original container labeling (Bulk Food)	
	35. Personal Cleanlines	C. C								Physical Facilities	
V	36. Wiping Cloths; prop Spray bottles		red			~				42. Non-Food Contact surfaces clean	
w	37. Environmental cont Condensation	amination				/				43. Adequate ventilation and lighting; designated areas used	
	38. Approved thawing i			+-1			_			44. Garbage and Refuse properly disposed; facilities maintained	
	36. Approved mawing i	method				/				Area looks good	ļ
	**	er Use of Utensils			1	✓	1			Area looks good 45. Physical facilities installed, maintained, and clean	+
	**	er Use of Utensils	ly used, stored,		1	<u> </u>				Area looks good	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kelly Cashion	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco 1049 grocery		Physical A Hwy 2		City/State: Rockwall	License/Permit # Fs 8937	Page <u>2</u> of <u>2</u>			
·			TEMPERATURE OBSERVAT		T. 7				
Item/Loc	ce wall unit in defrost	Temp F	Item/Location	Temp F	<u>Item/Location</u>	Temp I			
Produ	ce wan unit in derrost		Product temp street corn dip)					
Р	Produce WIC		Front product	50's					
N	∕lelon area	41	Dairy room	30's					
(Cut lettuce	39/41	WIF	-11/-8					
	D19 cases		Wic	20-30's					
	34/38/41/								
	33/39/40								
	31/37 /35								
		OF	 	VE ACTIONS	S				
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIREC	TED TO THE CONDITIONS OBSEI	RVED AND			
W	Watch storage of sanit	tizer spra	y bottle over product hangir	ng on rack	-200 ppm				
	Cool labels on packag	•		<u> </u>					
45	· · · · · ·								
	Paper under boxes - changed weekly or more often								
03	Corn dip internal food terr	np in end c	ap at 54 in front in solid box / wh	nite queso r	next to it is 39 F - moved box	ces out of temp			
	Pics taken of high prod	duct - am	bient temp in this unit is 35	F					
45	Address condensatio	n at door	s to customer freezer unit /	from uppe	er side wall (outsides)				
45	A small amount of con	densatio	n frost in WIF						
	Watch areas around fl								
	Watching for dented c	ans							
	Restrooms hot water								
	Multi purpose disinfec	tant used	on all common surfaces 2	00 ppm					
	Employees screened a	at arrival	/ temps monitored if they ha	ave possih	ly been exposed/				
Covid			es as needed / all employees and	<u> </u>	•	areas sanitized			
Received (signature)	by:		Print:		Title: Person In Chargo				
Inspected	See abou		Print:						
(signature)	Kelly Kirkho	utríck	RS						