Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report Virtual insp City of Rockwall

First aid kit
Allergy policy/training Vomit clean up Employee health
✓ Vomit clean up
Employee health

Date: Time in: Time out: 03/11/2024 8:56 1:58			FS89							Food handlers 300	Food managers 18	Page 1	of 2					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					4-Investigation					5-CO/Construction	5-CO/Construction 6-Other		CORE					
Establishment Name: Costco 1049 meat Costco													* Number of Repeat Violations: ✓ Number of Violations COS:		0/100			
Physical Address: Pest control:								Hood Grease See g See g			e trap :/ waste oil							
1255 at hwy 276 See G Compliance Status: Out = not in compliance IN = in compliance NO									$\mathbf{O} = \text{not } \mathbf{O}$			NA	L	Ť		_	plation W-V	Vatch
Ma	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site Mark an in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													vattii				
Compliance Status								Compliance Status										
O U T	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$					R	O I N O A O Employee Health						R					
		/			Proper cooling time and temperature						12. Management, food employees and conditional em knowledge, responsibilities, and reporting					employees;		
	\dashv				2. Proper Cold Holding temperature(41°F/45°F)									13. Proper use of restriction and	charge from			
	~				2. Proper Cold Holding temperature(41 F/ 45 F)					~	4 ^							
			'		3. Proper Hot Holding temperature(135°F)				Preventing Contamination by Hands					nds				
			/		4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves used p								
			/		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					15. No bare hand contact with ready to eat foods or approalternate method properly followed (APPROVED Y								
	-				6. Time as a Public Health Control; procedures & records					Highly Susceptible Populations								
					Prep room 30's								_		16. Pasteurized foods used; pro	ohibited food not of		
						proved Source							•		Pasteurized eggs used when rec	quired		
					Food and ice obtaine good condition, safe, ar	* *		Food in							Ch	emicals		
					destruction													
	/				8. Food Received at pro At receiving	oper temperature	;				/				17. Food additives; approved a & Vegetables	nd properly stored;	Washing Frui	ts
		Protection from Contamination							'				Veggie wash 18. Toxic substances properly	identified, stored an	id used			
		9. Food Separated & protected, prevented during food											VV - 4	/ No L				
		preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and											19. Water from approved source	/ Plumbing	adı propar			
	~				Sanitized at	ppm/temperature	e 200	1-300			~				backflow device	æ; Plumbing install	eu; proper	
		/			11. Proper disposition of reconditioned Disc	of returned, previ arded	iously ser	ved or			/				20. Approved Sewage/Wastew disposal	ater Disposal System	m, proper	
		Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
					Pri	ority Founda		ems (2 Po							rective Action within 10 days			
O U T	I N	N O	N A	C O S		ority Foundan of Knowledge/	tion Ite		ints) v	iolati O U T		Requ N O	n N A	Cor.	rective Action within 10 days Food Temperature	e Control/ Identific	cation	R
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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 meat		Physical A	าwy 276		City/State: Rockwall	License/Permit # Fs8934	Page 2 of 2					
			TEMPERATUR	E OBSERVAT								
Item/Loc		Temp F	Item/Location		Temp F Item/I	<u>Location</u>	Temp I					
M1 1 3	35/28F	34-35										
	M1 2											
Fish	n 31/38/32/33											
Fron	t counter 34/35											
	Meat room	35 F										
		On	CEDVATIONS AND	CODDECTI	TE A CITIONIC							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND ENT HAS BEEN MADE.			O THE CONDITIONS OBSE	ERVED AND					
Number	NOTED BELOW: all temps F											
	Changing meat pads as needed / removing daily on sales floor under meat											
	Hair Nets and beard n											
	Hot water at hand sink											
	Signage posted at hand sink -!employee health											
	Cleaning room 34											
	Bucket sanitizer 300'p											
	Using 4 grinds per da											
	After each grind the grinder is taken apart to clean and sanitize											
	06-2025 - test strips											
	Hot water 3 comp 113/!hand sink 103!											
	All sprayers retract above the sink											
	Room is cleaned daily and sanitized											
	Equipment is replaced as needed											
	Temps taken every 2	hrs										
Received (signature)	See abov	/e	Print:			Title: Person In Charg	ge/ Owner					
Inspected	1 by:		Print:									
(signature)	See aboundary Kelly Kirkpa	tríck.	RS			Samples: Y N	# collected					