## \$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: 09/07/	/20	22	Time in: 9:30	Time out: <b>3:36</b>	Fs 89							Food handlers Food Managers Page 1 of _	2_	
Purpose o	of Ins	pect	tion: 1-Routine	2-Follow Up	3-Compla	int	4-I	Invest	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE	
Establishment Name: Costco 1049 meat		(	Contact/Owner Name: Costco							* Number of Repeat Violations:   Vumber of Violations COS:   se tran: waste oil	/Δ			
Physical A 1225 SH 2		ss:		See g	control : rocery		Hoo Na	od				se trap: waste oil : Follow-up: Yes O/ IOO/ ocery	_	
			tatus: Out = not in co	ompliance IN = in co	mpliance No	O = not c  In ap						policable $COS = corrected on site$ NA, COS  Mark an $R = repeat violation W-Wate$ in appropriate box for R	ch	
						Requir	_	<i>medic</i> mplia			_	tive Action not to exceed 3 days		
O I N U N O	N	C O		nperature for Foo	d Safety	R	OU	Î	N	N	С			
T		S	1. Proper cooling time	egrees Fahrenheit) and temperature			T				S	12. Management, food employees and conditional employees;		
-			A D	(4107	(4507)			_				knowledge, responsibilities, and reporting		
~			2. Proper Cold Holding <b>See</b>	g temperature(41°F)	(45°F)			<b>/</b>				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	/		3. Proper Hot Holding	temperature(135°F)	)							Preventing Contamination by Hands		
	/		4. Proper cooking time	and temperature				<b>/</b>				14. Hands cleaned and properly washed/ Gloves used properly	Т	
	/		5. Proper reheating pro Hours)	cedure for hot hold	ing (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 He	alth Control; proced	dures & records							Gloves		
			Prep only									Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered		
				proved Source								Pasteurized eggs used when required		
			7. Food and ice obtained good condition, safe, and									Chemicals		
			destruction Usda  8. Food Received at pro-									17. Food additives; approved and properly stored; Washing Fruits		
<b>/</b>			At receiving	oper temperature						/		& Vegetables		
			Protection	n from Contamina	tion			<b>/</b>				18. Toxic substances properly identified, stored and used Watch		
<b>/</b>			9. Food Separated & pr preparation, storage, di		during food					-		Water/ Plumbing		
			Organization  10. Food contact surface		; Cleaned and					T		19. Water from approved source; Plumbing installed; proper		
			Sanitized at 200					<b>/</b>			backflow device City approved			
	•		11. Proper disposition reconditioned	of returned, previou	isly served or			<b>/</b>			20. Approved Sewage/Wastewater Disposal System, proper disposal			
			Pri	iority Foundati	on Items (2 Po							rrective Action within 10 days		
O I N O	N A	C O S	Demonstration	n of Knowledge/ P	ersonnel	R	O U T			A	C O S	Food Temperature Control/ Identification	R	
_			21. Person in charge pr and perform duties/ Ce					/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
			See  22. Food Handler/ no u See	nauthorized person	s/ personnel			•	/			28. Proper Date Marking and disposition	-	
				ordkeeping and Fo								Exp dates used 29. Thermometers provided, accurate, and calibrated; Chemical/	-	
			ŕ	Labeling	Ü						Thermal test strips Lollipop			
<b>'</b>			23. Hot and Cold Water See									Permit Requirement, Prerequisite for Operation		
<b>/</b>			24. Required records a destruction); Packaged		tags; parasite			<b>~</b>				30. Food Establishment Permit (Current/ insp sign posted ) Posted		
				with Approved Pr								Utensils, Equipment, and Vending		
			25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for speci	alized							31. Adequate handwashing facilities: Accessible and properly supplied, used		
			Temps taken	sumer Advisory	ITOHS							Equipped  32. Food and Non-food Contact surfaces cleanable, properly	_	
			Con					<b>/</b>				designed, constructed, and used Watch		
			26. Posting of Consum foods (Disclosure/Rem					/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
			On packaging  Core Items (1 Points)	nt) Violations Re	auire Corrective	Action	Not	to Ex	cee	d 90	Da	Confirmed  sys or Next Inspection , Whichever Comes First	_	
0 I N U N O	N A	C O		of Food Contamir		R	O U	I	N	N A	C O	Food Identification	R	
T		S	34. No Evidence of Insanimals Watch	ect contamination,	rodent/other		T		/		S	41.Original container labeling (Bulk Food)		
/			35. Personal Cleanlines	ss/eating, drinking of	or tobacco use							Physical Facilities		
/			36. Wiping Cloths; pro	perly used and stor	ed			<b>/</b>				42. Non-Food Contact surfaces clean Watch		
<b>/</b>	•		37. Environmental con Watch	tamination				/	1		1	43. Adequate ventilation and lighting; designated areas used	T	
-	1		38. Approved thawing Pull	method			H	<b>/</b>	1		44. Garbage and Refuse properly disposed; facilities maintained			
				er Use of Utensils			H	/				45. Physical facilities installed, maintained, and clean Watch	T	
			39. Utensils, equipmen dried, & handled/ In us									46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>	1	
		-	Watch  40. Single-service & si			H	H	-				47. Other Violations	-	
<b>/</b>			and used	· I				·						

## 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)

TEMPERATURE OBSERVATIONS	Establishment Name: Costco 1049 meat	Physical Ad			City/State: Rockwall	License/Permit # 8934	Page 2 of 2
Wic 29/30  Room temp 42  Customer cases 36-39  Bunkers 39/36/35/37/  Fish bunkers 34/37/38/39/40  Non-Review of the company of the conditions of the conditi		11111					
Room temp 42  Customer cases 36-39  Bunkers 39/36/35/37/ Fish bunkers 34/37/38/39/40  OBSERVATIONS AND CORRECTIVE ACTIONS  Bean AN INSPECTION OF YORK ISTABLESMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Watch flooring under pallets  Hot water 112 / hand sinks 102/108  Sink sanitizer 200 ppm / test strips in site  At least every 4 hrs everything is cleaned and sanitized  Grinding 2-4 times per day — min 2,times per day  W To dust ceiling in wice in front of fans  Great inspection  Great inspection  Construction list:  Seal all gaps in paneled in meat room  Seal hole next to hand sink on curb where water is collecting	Item/Location	Temp F				m/Location	<u>Temp</u>
Customer cases 36-39  Bunkers 39/36/35/37/ Fish bunkers 34/37/38/39/40  Construction list: Seal all gaps in paneled in meat room Seal hole next to hand sink on curb where water is collecting  Bunkers 39/36/35/37/ Fish bunkers 43/37/38/39/40  Construction list: Seal hole next to hand sink on curb where water is collecting	Wic	29/30					
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OSSERVATIONS AND CORRECTIVE ACTIONS    Item							
DESERVATIONS AND CORRECTIVE ACTIONS    Bern   North Bellow: all temps							
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