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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 09/08/2020	Time in: 11:26	Time out: 12:08	FS 89							Est. Type Grocery	Risk Category Med	Page <u>1</u> of <u>2</u>
Purpose of Inspect Establishment Nar	ction: 1-Routine	2-Follow Up	3-Complain	-	4-I1	nvesti	igati	ion		nstruction r of Repeat Viola	6-Other	TOTAL/SCORE
Costco 1049 n Physical Address:			ostco		Ноос	d		Grea	✓ Number	r of Violations C	OS: Follow-up: Yes	2/98/A
Hwy 276		See sto	nlianaa	1	Na			See s	store No 🗹			
Compliance Mark the appropriate	e points in the OUT box for	прпансе	Mark 🗸		ropriat	te box	for l	IN, NO	D, NA, COS		rk an 🗸 in appropri	plation W-Watch late box for R
Compliance Status O I N N C	Time and Tem	perature for Food S	Safety	R	О	Î I	N 1	Status N C				1
U N O A O S	(F = de)	egrees Fahrenheit)			U T	N (0	A O S			oyee Health	amployagg
'	Proper cooling time a	•			•	/			knowledge, re	esponsibilities, a		
	2. Proper Cold Holding See	_	5°F)			/			13. Proper use eyes, nose, an Policy		nd exclusion; No dis	scharge from
	3. Proper Hot Holding to	emperature(135°F)								Preventing Cor	ntamination by Hai	nds
	4. Proper cooking time a	and temperature				/			14. Hands cle	eaned and proper	rly washed/ Gloves i	used properly
	5. Proper reheating proc Hours)	cedure for hot holding	g (165°F in 2			/			15. No bare had alternate method Gloves	or approved O Y N _ N _)		
/	6. Time as a Public Heal Prep only	lth Control; procedur	res & records							Highly Susce	eptible Populations	
	Арр	proved Source					·			ed foods used; pr ggs used when re	ohibited food not of equired	fered
	7. Food and ice obtained good condition, safe, and destruction									C	hemicals	
	8. Food Received at prop At receiving	per temperature					ı		17. Food addi & Vegetables		and properly stored;	Washing Fruits
	Protection	from Contamination	on			/			18. Toxic substances properly identified, stored at			nd used
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Wate	r/ Plumbing	
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>150</u> ppm/temperature				-	/			19. Water from approved source; Plumbing installed; p backflow device City inspected			led; proper
/	11. Proper disposition of reconditioned	of returned, previously	y served or			/			20. Approved Sewage/Wastewater Disposal System, proper disposal			em, proper
	Prio	ority Foundation	n Items (2 Poi							within 10 days	3	
O I N N C U N O A O S		of Knowledge/ Per		R				N C A O S		od Temperatur	e Control/ Identific	cation
	21. Person in charge pre and perform duties/ Cert 2	tified Food Manager	(CFM)						Maintain Prod	luct Temperatur		equate to
	22. Food Handler/ no un All	nauthorized persons/	personnel			V				te Marking and		
		rdkeeping and Food Labeling	l Package			/			29. Thermomore Thermal test Lollipop		ccurate, and calibra	ted; Chemical/
	23. Hot and Cold Water See	available; adequate	pressure, safe							it Requirement	, Prerequisite for O	peration
	24. Required records ava destruction); Packaged I		gs; parasite						30. Food Esta Posted	ablishment Per	mit (Current/ insp s	sign posted)
	Conformance w 25. Compliance with Va	vith Approved Proc							21 Adamete		pment, and Vendir	
	HACCP plan; Variance processing methods; ma	obtained for speciali	ized						supplied, used Equippe	1	cilities: Accessible a	und property
	Cons	sumer Advisory				/			designed, con	structed, and use		
	26. Posting of Consume foods (Disclosure/Remin Labels include					/				or curb cleaning	nstalled, maintained, facility provided	, used/
0 I N N C	Core Items (1 Poin	t) Violations Requ	uire Corrective A	Action .	_			90 D	,	pection , Whic	hever Comes First	1
U N O A O S	Prevention of 34. No Evidence of Inse	of Food Contaminat			U T	N (0 .	A O S		Food I	(Bulk Food)	
	animals 35. Personal Cleanliness					·						
	36. Wiping Cloths; prop	0. 0		_					42. Non-Food	Physi Contact surface	cal Facilities	
	In buckets	erry asea and stored			1	_			See			1
	37 Environmental conte	amination		1					+5. Aucquaie		Ighting, decignora	areas used
	37. Environmental conta			_	 !						ighting; designated	
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	37. Environmental conta					/			44. Garbage a	and Refuse prope	erly disposed; faciliti	ies maintained
	38. Approved thawing n	method er Use of Utensils			1	V			44. Garbage a 45. Physical fa	and Refuse properations	erly disposed; facilitient, maintained, and cl	ies maintained
	38. Approved thawing n	r Use of Utensils , & linens; properly u	ised		1	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			44. Garbage a 45. Physical fa	acilities installed	erly disposed; faciliti	ies maintained

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Seafood / 34/3 Ground 33/37 Roo Item AN IN NOTE Hot Sink Kee Wate 42 Clea	ers	Hwy 276		Rockwall	FS 8934	
Meat bunke 27/3 Seafood / 34/3 Ground 33/37 Roo Item AN IN NOTE Hot Sink Kee Wate 42 Clea	ers		TEMPERATURE OBSE			
Seafood / 34/3 Ground 33/37 Roo Item AN IN NOTE Hot Sink Kee Wate 42 Clea	ers	Temp F It	tem/Location		/Location	Temp
Seafood / 34/3 Ground 33/37 Roo Item AN IN NOTE Hot Sink Kee Wate 42 Clea			Wic	27		
34/3 Ground 33/37 Roo Item AN IN NOTE Hot Sink Kee Wate 42 Clea	34/39/40					
Item Number AN IN NOTE Hot Sink Kee Wate 42 Clear	meat bunkers					
Item Number AN IN NOTE Hot Sink Kee Wate 42 Clear	9/39/41					
Roo Item Number Note Hot Sink Kee Wate 42 Clea	beef case					
Roo Item Number Note Hot Sink Kee Wate 42 Clea	'38/39/41					
Item Number AN IN NOTE Hot Sink Kee Wate 42 Clear	m temp	45				
Number NOTE Hot Sink Kee Wate 42 Clea	in temp	70				
Number NOTE Hot Sink Kee Wate 42 Clea		OBSE	ERVATIONS AND CORR	RECTIVE ACTIONS		
Hot Sink Kee Wate 42 Clea	NSPECTION OF YOUR <mark>EST</mark> ED BELOW:	'ABLISHMENT	'HAS BEEN MADE. YOUR A	ATTENTION IS DIRECTED	TO THE CONDITIONS OBSI	ERVED AND
Sink Kee Wate 42 Clea	water at hand sink	100 F				
Kee Wate 42 Clea	water at three com	p - 115 F				
Wate 42 Clea	sanitizer 150 -200	ppm				
42 Clea	ping an eye on cut	ting board	S			
42 Clea	ch parts to wrappin	g machine)			
			d wrapping machine	· · · · · · · · · · · · · · · · · · ·		
	an under pallets in		11 0			
	·					
Received by:			Print:		Title: Person In Char	ge/ Owner
(signature)	See abov Celly Kirkpa	<u>e</u>				
Inspected by: (signature)	ellu Kirkha	tvíckú	Print:			