Follow-up fee of \$50.00 is Retail Food Establishment Inspection Report e q u i r e d a ft e r FolloWUP Followup 03/05/2021 City of Rockwall City of Rockwall City of Rockwall Employee health											
Date:	License/Permit #					Est. Type	Risk Category	Page $1 \text{ of } 2$			
03/03/2021 Purpose of Inspec	10:10 3:40	FS 9491		eed			1 Dem 5-CO/Construction	O LOW 6-Other	Page of		
Establishment Nan Costco 1049 de	ne: C	ontact/Owner Name:	4-11	IVESIL	ano		S-CO/Construction * Number of Repeat Vie ✓ Number of Violations	olations:			
Physical Address:	Pest co	ontrol :	Hood Grease tra Na See grocer				trap :	Follow-up: Yes	2/98A		
Hwy Compliance S	Status: Out = not in compliance IN = in comp	pliance NO = not o	Na observe	d N			blicable COS = corrected of	on site \mathbf{R} = repeat vio	lation W- Watch		
	e points in the OUT box for each numbered item Priority Items (3 Poi	Mark V nts) violations Requir					Note Action not to exceed 3 d	1ark an 🗸 Iays			
Compliance StatusOINNCUNOAO	0 I N N C Time and Temperature for Food Sofery R 0 I N N C										
T S				T S 12. Management, food employees and conditional employees (knowledge, responsibilities, and reporting)				employees;			
	2. Proper Cold Holding temperature(41°F/ 4	5°F)					knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
	Coolers on floors		L				eyes, nose, and mouth Policy				
	3. Proper Hot Holding temperature(135°F)		Preventing Contamination by Ha								
	 Proper cooking time and temperature Proper reheating procedure for hot holding 	~ (165°E in)					14. Hands cleaned and prop		1 1 2		
	Hours)		alter				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves				
	6. Time as a Public Health Control; procedu	res & records					Highly Su	Highly Susceptible Populations			
	Approved Source				~		16. Pasteurized foods used; Pasteurized eggs used when	•	fered		
~	7. Food and ice obtained from approved sour good condition, safe, and unadulterated; para destruction Commercial		Chemicals								
	8. Food Received at proper temperature At receiving checked						17. Food additives; approve & Vegetables Watch only	d and properly stored;	Washing Fruits		
	Protection from Contamination	on	Vatch of the storage on carts			d used					
	9. Food Separated & protected, prevented du preparation, storage, display, and tasting	iring food					Water/ Plumbing				
~	10. Food contact surfaces and Returnables ; Sanitized at <u>200</u> ppm/temperature	Cleaned and	L				19. Water from approved so backflow device City approved	ource; Plumbing installe	ed; proper		
	11. Proper disposition of returned, previousl reconditioned Not reused	y served or		/			20. Approved Sewage/Wast disposal	ewater Disposal System	m, proper		
0 I N N C		n Items (2 Points) vi	iolatio	I N	quire N	e Corr	rective Action within 10 da	lys	-		
U N O A O T S	Demonstration of Knowledge/ Per 21. Person in charge present, demonstration	rsonnel	U T	N O	A	Ö S	Food Temperat	ure Control/ Identific			
	 21. Person in charge present, demonstration and perform duties/ Certified Food Manager 1 cfm 22. Food Handler/ no unauthorized persons/ 13 total 	r (CFM)		/		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition			quate to		
	Safe Water, Recordkeeping and Food Labeling	l Package					29. Thermometers provided Thermal test strips Digital	, accurate, and calibrate	ed; Chemical/		
~	23. Hot and Cold Water available; adequate See	-					Permit Requirement	nt, Prerequisite for O			
~	24. Required records available (shellstock ta destruction); Packaged Food labeled Off Shelves /						30. Food Establishment Permit (Current/ insp sign posted) Posted behind sign / need 2021				
	Conformance with Approved Proc 25. Compliance with Variance, Specialized 1	Process, and					31. Adequate handwashing	uipment, and Vendin facilities: Accessible a			
	HACCP plan; Variance obtained for speciali processing methods; manufacturer instruction		w				Equipped (keep	accessible a	always)		
	Consumer Advisory			/			32. Food and Non-food Cor designed, constructed, and u Keep an eye on 33. Warewashing Facilities	ised			
~	26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A Postings at stations for known allerge	Allergen Label					Service sink or curb cleanin Equipped	g facility provided	used/		
0 I N N C U N O A O	Core Items (1 Point) Violations Requ	R	0	I N	Ν	C		<i>ichever Comes First</i> I Identification			
U N O A O T S	Prevention of Food Contaminat 34. No Evidence of Insect contamination, ro		T	N 0	A	O S	41.Original container labeli				
	animals 35. Personal Cleanliness/eating, drinking or			V			-	sical Facilities			
	36. Wiping Cloths; properly used and stored Using spray bottles	1	1				42. Non-Food Contact surfa	ces clean	ressed		
	37. Environmental contamination			/			Clean spice container 43. Adequate ventilation an Watch	5			
	38. Approved thawing method			/			44. Garbage and Refuse pro	perly disposed; faciliti	es maintained		
	Proper Use of Utensils		1				45. Physical facilities install Ceiling air vents	led, mantained and e	sed		
	39. Utensils, equipment, & linens; properly u dried, & handled/ In use utensils; properly u						46. Toilet Facilities; proper	y constructed, supplied	l, and clean		
W 🖌	40. Single-service & single-use articles; prop and used Avoid reuse of ca		$\left \right $	~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Larry longe	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 Demo		Physical Address: 1225 HWY 276		City/State: Rockwall		License/Permit # Page 2 of 1		of <u>2</u>	
		1225 HVV Y 276 TEMPERATURE OBSERVA							
Item/Location		Temp F	Item/Location	Temp F	Item/Locat	ion	1	ſemp F	
No temps to check									
-		OB	SERVATIONS AND CORRECT	IVE ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	VED AND		
		time - vi	sual only - any Tos is not s	erved and	not eate	n and is only displ	aved u	Inder	
	No edible demo at this time - visual only - any Tcs is not served and not eaten and is only displayed under Plexiglass/ only using kitchen to make up display not for consuming								
	Hot water - 110 F								
	Sink sanitizer - 200 pp	m							
42	Clean salt and pepper shakers etc exterior Discarded as no longer in use								
	Hand sink equipped								
45	Clean air vents where	needed	Confirmed a	air ver	nts cl	eaned			
	Keep an eye on cutting	g boards							
	Always best to use nsf utensils								
	Hands to be washed in	n food pre	ep when actively working o	demo					
	Sanitizer spray bottle	and glove	es and paper towels etc						
	Hands are washed at least every 4 hrs or less for continuous prep and more often in cases of contamination								
W									
	Using lollipop thermo -	- digital							
	Advised to use any sa	nitizer pe	r label						
Dooping	hv.		Print.			Title: Parson In Chan-1	Owner		
Received (signature)	Soo show		Print:			Title: Person In Charge/	Uwner		
T-rect 1			Deci-4						
Inspected (signature)	by: Kelly Kírkpa	trick	$\mathcal{P} \mathbf{S}$						
	κειν κατρα	ur un				Samples: Y N #	collected		