Follow-up fee of \$50.00 is required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/Image: City of RockwallCity of RockwallImage: Vomit clean up Employee heal									olicy/trainii an up	ng									
Dat 03		3/2	20	21	Time in: 10:10	Time out: 3:40		License/Per		n	ee	ed	2	02		ist. Type Demo	Risk Category	Page $\underline{1}$ of _	2
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N						nt	-	[nve				5-CO/Constru * Number of R	uction	6-Other	TOTAL/SCO	RE		
Cos	Costco 1049 demo CDS CDS											_		 ★ Number of R ✓ Number of V 	violations C	OS:	2/98 <i>i</i>	۸	
Phy Hwy		l Ao	ldre	ss:		See	st contr e grocer	У		Hoc Na	od		C Se	Grease ee gro	e trap : ocery		Follow-up: Yes	2/301	٦
Mar					Status: Out = not in con points in the OUT box for	$\frac{IN}{IN} = in$	complia tem	nce NO Mark M) = not ol						$\begin{array}{ll} \text{oplicable} & \text{COS} = c \\ \text{, NA, COS} \end{array}$	orrected on s Mar	site $\mathbf{R} =$ repeat via k an $$ in appropri	plation W-Wate	ch
					•					e Im	med	liate	Co	rrect	ive Action not to ex				
0	I N N C C N N A O S Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	Co U T		iance N O	e Status N C A O S		Employee Health								
	1. Proper cooling time and temperature						12. Management, food employees and conditional emp knowledge, responsibilities, and reporting					employees;							
	/	2. Proper Cold Holding temperature(41°F/45°F) Coolers on floors							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy						
	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 properly							
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat food alternate method properly followed (APPROV Gloves											
					6. Time as a Public Hea	alth Control; pro	cedures	& records			Highly Susceptible Pop								
	Approved Source						16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required					Iered							
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial						Chemicals 17. Food additives; approved and properly stored; Wash					WellingFride							
					8. Food Received at pro At receiving ch						~				& Vegetables	••	and properly stored;	Washing Fruits	
					Protection	n from Contami	nation				~				18. Toxic substance Watch storage	es properly	identified, stored an	nd used	
•					9. Food Separated & pro preparation, storage, dis	· • • ·		g food									r/ Plumbing		
					10. Food contact surface Sanitized at 200			aned and			~			Γ	19. Water from app backflow device City approv		ce; Plumbing install	ed; proper	
					11. Proper disposition or reconditioned Not r	of returned, previ reused	iously se	erved or			~						vater Disposal Syste	m, proper	
0	I	N	N	С	Prie	ority Founda	tion It	ems (2 Poi	nts) via	olati 0	ions 1	Req N	uire N		rrective Action with	nin 10 days		_	R
U T	N	0	A	0 S	Demonstration 21. Person in charge pre-	n of Knowledge/				U T	N	0	A	O S	Food T	emperature	e Control/ Identific	cation	
					and perform duties/ Cer 1 cfm 22. Food Handler/ no ur	rtified Food Man	ager (C	FM)			~				27. Proper cooling Maintain Product 728. Proper Date Ma	Гетрегаture		quate to	
•					13 total	-						~		+ +	-		ccurate, and calibrat	ed: Chemical/	-
	_		I		Safe Water, Recor	Labeling		-			~				Thermal test strips Digital				
•	4	_			23. Hot and Cold Water See 24. Required records av									1		• /	Prerequisite for O nit (Current/ insp s	-	
					destruction); Packaged I Off shelves /			*		W	~				Posted bel	hind się	gn / need 20	021	
			~		25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Speciali e obtained for spe	zed Proceed	cess, and		w	~				31. Adequate hand supplied, used	washing fac	accessible a	nd properly	
					Cons	sumer Advisory	7				~				designed, construct	ted, and use			
•					26. Posting of Consume foods (Disclosure/Remi Postings at stations	inder/Buffet Plat	e)/ Aller				~				33. Warewashing F Service sink or cur Equipped		ondition stalled, maintained, facility provided	used/	
0	I	N	N	C	Core Items (1 Poin	nt) Violations	Require	Corrective	Action A	Not 0	to E	xcee N	ed 9 N	00 Da		ion , Which	hever Comes First		R
		0	A	o s	34. No Evidence of Inse	of Food Contan			K	U T	N	0	A	o s	41.Original contair		dentification (Bulk Food)		
					animals 35. Personal Cleanlines	ss/eating, drinkin	g or tob	acco use				•				Physic	cal Facilities		
	/				36. Wiping Cloths; prop	perly used and st	ored			1					42. Non-Food Con	tact surface			
					Using spray bc 37. Environmental conta						~			H	Clean spice co 43. Adequate venti Watch		ighting; designated	areas used	
┣┼		/			38. Approved thawing r	method					~			H		efuse prope	rly disposed; faciliti	es maintained	+
					39. Utensils, equipment		erly used			1					Ceiling air ven	nts	, maintained, and cl constructed, supplied		+
					dried, & handled/ In us Watch 40. Single-service & sin	se utensils; prope	erly used	l			~				47. Other Violation				_
W					and used Avoid r							~							

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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	nent Name: to 1049 Demo	Physical A	^{ddress:} HWY 276	City/State: Rockwal		License/Permit # FS 9491	Page <u>2</u> of <u>2</u>			
COSIC		12231	TEMPERATURE OBSERVA			103431				
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion	Temp F			
No ten	nps 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	ED AND			
		time - vi	sual only - any Tcs is not s	erved and	not eate	n and is only displ	aved under			
			o make up display not for o							
	Hot water - 110 F			201100111119						
	Sink sanitizer - 200 pp	m								
42	Clean salt and pepper		etc exterior							
	Hand sink equipped									
45	Clean air vents where	needed								
	Keep an eye on cutting									
	Always best to use nst	-								
	5		ep when actively working o	demo						
		Sanitizer spray bottle and gloves 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			s for non original product							
	Using lollipop thermo -	- digital								
	Advised to use any sanitizer per label									
Dest	h		D _:-/		I	Titles Decore I off	0			
Received (signature)	San ahay		Print:			Title: Person In Charge/	Owner			
Inspected (signature)	See abov by: Kelly Kírkpa	to al	\mathcal{P} rint:							
	кену китра	uruk				Samples: Y N #	collected			