\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

03/03/20			Time out: 3:40		S 893						Deli Risk Category Med Page 1 of _	2_
		tion: 1-Routine	2-Follow U		Complaint		Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO	RE
Establishment Costco 104				Contact/Costco	Owner Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	/ A
Physical Addr Hey 276	ess:			st control:		Ho	od 21/21				e trap : Follow-up: Yes V	A
Complia	nce S	itatus: Out = not in co	T .	compliance	NO = nc	٠		N/		Ť	plicable COS = corrected on site R = repeat violation W-Water	ch
Mark the approp	priate	points in the OUT box fo	or each numbered it		Mark √ in	approp	riate l	box f	or IN,	NO		
Compliance Sta		FII	mity Items (3	romes) vi	أسا	C	ompl	iance	Stat	us	ve Action not to exceed 5 days	
O Î N N C Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	U	N	N O	N A	C O S	Employee Health	R	
	1. Proper cooling time and temperature									٥	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	Т
	Good temps see attached 2. Proper Cold Holding temperature(41°F/45°F)					-	•				Proper use of restriction and exclusion; No discharge from	-
w		Will Followup	on unit in a	alarm st	atus		/				eyes, nose, and mouth	
		3. Proper Hot Holding See	temperature(135°	°F)							Screening Preventing Contamination by Hands	
		4. Proper cooking time See logs	and temperature				✓				14. Hands cleaned and properly washed/ Gloves used properly	
		5. Proper reheating pro			F in 2				7		15. No bare hand contact with ready to eat foods or approved	+-
		Hours)							/		alternate method properly followed (APPROVED $Y_{}N_{}$) Gloves	
/		6. Time as a Public He Prep only	alth Control; proc	cedures & r	ecords						Highly Susceptible Populations	
		Aı	pproved Source				/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		7. Food and ice obtains	•	I source: Foo	nd in						As required	
		good condition, safe, a	ınd unadulterated;		od in						Chemicals	
		destruction Commo									17 Parladicina de la contraction de la Contracti	
		Food Received at pr At receiving	oper temperature			W	/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			n from Contamii	nation			/				Veggie wash when needed / empty today 18. Toxic substances properly identified, stored and used	-
		9. Food Separated & p	rotected, prevente	ed during fo	od						Stored low	
		preparation, storage, d Good storages									Water/ Plumbing	
		10. Food contact surface Sanitized at <u>200</u>			l and		/			·	19. Water from approved source; Plumbing installed; proper backflow device	
		11. Proper disposition			l or					1	City approved 20. Approved Sewage/Wastewater Disposal System, proper	-
		reconditioned Disc	arded				/				disposal	
0 I N N		Pr	iority Founda	tion Item	s (2 Points)	violar		Req		Cor.	rective Action within 10 days	R
0 1 11										~	Food Temperature Control/ Identification	
O I N N N T N A	C O S	Demonstratio	n of Knowledge/	Personnel	K	U		О	A	o s	rood remperature control/ fuentification	
	О	21. Person in charge prand perform duties/ Ce	resent, demonstrat	tion of know	vledge,	U		0			27. Proper cooling method used; Equipment Adequate to	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shashanda Trujillo	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirmpatrk RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: CO 1049 deli	Physical A Hwy 2		ity/State: Rockwal	I	License/Permit # FS 8933	Page <u>2</u> of <u>2</u>				
00010	30 10 10 4011	1 1 1 W y Z	TEMPERATURE OBSERVAT		•	1.0.000					
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Locat	<u>ion</u>	Temp 1				
Blast	chiller		Wic	24/28	F	34/37					
	Meat loaf	31	Hot holding								
	Chicken	31	Chicken pieces	151							
Meat	on cart in prep room	41	Whole	161							
ľ	Meat room	45/46	Ribs	167							
	Ham		Floor coffin end unit	Defrost							
Q	uinoa salad	37	Followup found it still in defrost								
			Alarm status unit being emptied								
		OB	SERVATIONS AND CORRECTIV		NS						
Item Number			NT HAS BEEN MADE. YOUR ATTENTI			IE CONDITIONS OBSER	VED AND				
Number	NOTED BELOW: all temps F	- 440/Hom									
	Hot water at hand sink 110/ three compartment 114										
	Sink sanitizer 200 ppn										
	Gloves used to touch rte foods Using victory wash for veggies - replacing empty container -										
	Hot water at 2nd hand		replacing empty container								
	Chicken and beef are cooked from raw to require temps										
	All other items are rec										
45	Watch fan guard in wid										
	Sanitizer bucket - wiping cloth 200 ppm - watch cloth towels - discussed										
	Haccp log recording c	ooking te	mps								
	Rotisserie area hot wa	ter 118									
	Sanitizer - 200/ soake	r sink sar	nitizer 200 ppm								
	2 hrs hold time for items self service in warmers										
	Watch temps in warmer - but using temp										
			•								
14/	Mill Fallering an eaffin				/ al a £						
W	Will Followup on coffin end cooler with shrimp that was on alarm status / defrost / product pulled at insp										
	 										
Received (signature)	See ahov	/e	Print:			Title: Person In Charge/	Owner				
Inspected			Print:								
(signature)	Kelly Kirkpo	ıtrick	γRS			Samples: Y N #	collected				