

\$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
- Employee health

Date: 03/03/2021	Time in: 10:10	Time out: 3:40	License/Permit # FS 8933	Est. Type Deli	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Costco 1049 deli	Contact/Owner Name: Costco	* Number of Repeat Violations: _____	0/100/A
		✓ Number of Violations COS: _____	

Physical Address: Hey 276	Pest control : See grocery	Hood 01/21/21	Grease trap : See grocery	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓					✓					
W						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
				✓							
				✓		Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					W	✓				
Protection from Contamination						✓					
	✓					Water/ Plumbing					
						✓					
						✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					W					
				✓		✓					
				✓		✓					
Proper Use of Utensils						W					
	✓					✓					
	✓										

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Shashanda Trujillo	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco 1049 deli	Physical Address: Hwy 276	City/State: Rockwall	License/Permit # FS 8933	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Blast chiller		Wic	24/28	Floor cases	34/37
Meat loaf	31	Hot holding			
Chicken	31	Chicken pieces	151		
Meat on cart in prep room	41	Whole	161		
Meat room	45/46	Ribs	167		
Ham		Floor coffin end unit	Defrost		
Quinoa salad	37	Followup found it still in defrost			
		Alarm status unit being emptied			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water at hand sink 110/ three compartment 114
	Sink sanitizer 200 ppm
	Gloves used to touch rte foods
	Using victory wash for veggies - replacing empty container -
	Hot water at 2nd hand sink
	Chicken and beef are cooked from raw to require temps
	All other items are received precooked
45	Watch fan guard in wic keep clean ceiling too
	Sanitizer bucket - wiping cloth 200 ppm - watch cloth towels - discussed
	Using lollipop thermos digital
	Haccp log recording cooking temps
	Rotisserie area hot water 118
	Sanitizer - 200/ soaker sink sanitizer 200 ppm
	Washing carts after each use
	2 hrs hold time for items self service in warmers
	Watch temps in warmer - but using temp
W	Will Followup on coffin end cooler with shrimp that was on alarm status / defrost / product pulled at insp

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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