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
Vomit clean up Employee health
Employee health

Date: 03/03/20	21	Time in: 10:10	Time out: 3:40	FS 8							sk Category 1ed	Page <u>1</u> of <u>2</u>	2_
		tion: 10.10	2-Follow Up			1 4-1	Investi	σatiα	n		6-Other	TOTAL/SCOR	
Establishment	Nan	ne:		Contact/Owner I		17-1	III V C.SLI	Sam	,II	* Number of Repeat Violations: ✓ Number of Violations COS:		TOTAL/SCOP	
Costco 104 Physical Addre		rocery		Costco t control :		Ноо	od	Τ.	Greas		w-up: Yes	1/99/ <i>F</i>	1
Hwy 276				ab 2/22		01/21	1	L	es 01	/14/2021 No 🔽	Pics		
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 NO = not observed NA = not applicable COS = corrected on site Mark an vin appropriate box for IN, NO, NA, COS Mark an vin appropriate box for R													
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status													
O I N N C U N O A O Time and Temperature for Food Safety R O I N N C U N O A O Employee Health								R					
(F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т			S	12. Management, food employees an		employees;			
						/			knowledge, responsibilities, and repo				
	2. Proper Cold Holding temperature(41°F/45°F) See 13. Proper use of restriction and exclusion; No dischaeyes, nose, and mouth Screening					charge from							
V	3. Proper Hot Holding temperature(135°F)								Preventing Contamin	Preventing Contamination by Hands			
/	4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves us				sed 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 (APPROVI											
	6. Time as a Public Health Control; procedures & records Sticking only					Highly Susceptible Populations							
			1.0							16. Pasteurized foods used; prohibite	ed food not offe	ered	
			proved Source							Pasteurized eggs used when required All required			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial								Chemicals				
		8. Food Received at pro	oper temperature					-		17. Food additives; approved and pro & Vegetables	roperly stored; \	Washing Fruits	
	Protection from Contamination					/			18. Toxic substances properly identif	ified, stored and	d used		
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plun	mbing			
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Deli					~			19. Water from approved source; Plubackflow device City Approved	umbing installe	ed; proper		
	11. Proper disposition of returned, previously served or reconditioned Damaged 11. Proper disposition of returned, previously served or disposal 20. Approved Sewage/Wastewater Disposal Syst disposal					Disposal Systen	n, proper						
		1				<u> </u>							
		Pri	ority Foundat	ion Items (2 Po	ints) vi	olati	ons R	quir	e Cor	rective Action within 10 days			
O I N N U N O A	COS		ority Foundat of Knowledge/ I		ints) vi	O U		N	C	rective Action within 10 days Food Temperature Cont	ntrol/ Identifica	ation	R
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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 Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco 1049 grocery		Physical Address: Hwy 276		City/State: Rockwall	License/Permit # FS 8937	Page <u>2</u> of <u>2</u>				
T4 /T		T E	TEMPERATURE OBSERVAT		T	T				
Item/Location Produce wall unit		<u>Temp F</u>	Item/Location Don't 10 Coolor unit 0	Temp F	Item/Location	<u>Temp</u>				
		37/39	•	+						
Produce wic		30's	Dept 19 cooler unit 3	30's						
Except on left side			Dairy wic	34/37						
when entering		49/41	Wif 2	-17/14						
(Cut melon side)			Wif 1	-11/9						
`	Grocery coffin cheese		Wic	30's						
	Dept 19									
С	ooler unit 1	30's								
		OF	SERVATIONS AND CORRECTIV	E ACTION	S	l				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIREC	TED TO THE CONDITIONS OB	SERVED AND				
	Cool labeling- sticker	on box o	or on packaging							
	Keep an eye on area									
34	Small gap at back BB	S roll doo	or							
	Keep an eye on spills	under do	og and cat food areas and v	arious ba	gged foods etc					
W	Wif units will be replace	Wif units will be replaced - to address exposed pipes in wif that allow ice to accumulate (stalactite)								
	Hot water in restroom	100 F								
	Areas under pallets et	Areas under pallets etc re on a rotating cleaning schedule								
	Good rotation etc									
						_				
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(signature)		/e	A AMIL.		ride, i erson in ella	-90 OHIO				
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(Kelly Kirkba	utrick	\mathcal{KS}							