Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ☑ First aid kit
- ☑ Allergy policy
- ☑ Vomit clean up
- ☑ Employee health

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
3/9/26	9:15	12:00	FS-00586	20	All	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:				
Costco Food Court	Gisela Gutierrez	✗ Number of Repeat Violations: ___ ✓ Number of Violations COS: ___			4/96/A
Physical Address:	**Pest control :**	**Hood**	**Grease trap :/ waste oil**	**Follow-up:**	
1225 State Hwy 276 Rockwall, Tx 75087	Refer to Grocery Insp	Commercial 2/12/16	Refer to Grocery Insp	Yes ☑ No ☐	

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 '✓' a checkmark 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
		✔			1. Proper cooling time and temperature			✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See			✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
	✔				3. Proper Hot Holding temperature(135°F) See							**Preventing Contamination by Hands**	
	✔				4. Proper cooking time and temperature See			✔				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 foods or approved alternate method properly followed (APPROVED Y_ N_)	
	✔				6. Time as a Public Health Control; procedures & records Pizza Sauce							**Highly Susceptible Populations**	
					Approved Source			✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Costco Depot							**Chemicals**	
	✔				8. Food Received at proper temperature Checking			✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used Stored low and separate	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard			✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 20			✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				22. Food Handler/ no unauthorized persons/ personnel All before first shift			✔				28. Proper Date Marking and disposition Good date labels	
					Safe Water, Recordkeeping and Food Package Labeling			✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
2					23. Hot and Cold Water available; adequate pressure, safe See							**Permit Requirement, Prerequisite for Operation**	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels		W					30. **Food Establishment Permit/Inspection** Current/ insp posted	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory			✔				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On labels		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided See	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✔				34. No Evidence of Insect contamination, rodent/other animals			✔				41.Original container labeling (Bulk Food)	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use Stored separately							**Physical Facilities**	
	✔				36. Wiping Cloths; properly used and stored Using spray bottles			✔				42. Non-Food Contact surfaces clean	
	✔				37. Environmental contamination			✔				43. Adequate ventilation and lighting; designated areas used	
	✔				38. Approved thawing method WIC			✔				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✔				45. Physical facilities installed, maintained, and clean	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✔				46. Toilet Facilities; properly constructed, supplied, and clean Refer to grocery inspection	
	✔				40. Single-service & single-use articles; properly stored and used			✔				47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Gisela Gutierrez	**Print:** Gisela Gutierrez	**Title: Person In Charge/ Owner** Management
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Costco Food Court	1225 State Hwy 276	Rockwall, Tx	FS-00586	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Oven 390/400/375		Vanilla/Mint	33/32	Cheese	199
Hot Dog water	177/176	Pizza Prep		Hot holding	
Bun Steamer	154	Cheese	40	Pepperoni	156
Mocha	33	WIC	36	Turkey Provolone	118
Strawberry Smoothie	60	Calzone	37	Chicken Bake	126
Prep cooler		Vanilla Icecream mix	24		
Strawberry	32	Cooking			
Soft Serve		Pepperoni	202		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Hand sinks equipped greater than 105 throughout the kitchen
23/33	3 comp sink set up, 103, quat sani 200ppm
	Using digital thermo and strips are current 04/2027
W	Strawberry smoothie mix just added to machine, must reach 41 or colder by 12:30pm. End of insp 54
	Using Day dots for products
	Dishwasher confirmed 160 st
	Cleaning soda nozzles every night
	Ice chutes are clean
	Using gloves and utensils to handle Rte products
W	Main Permit posted but expired, to post current permit upon receipt from city hall
	Hot holding for sandwiches 20 mins, pizza 25 mins, calzone and chicken bake 20 mins to discard

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature) RS	**Print:** Richard Hill, RS	Samples: Y N # collected

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