

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: 3/9/26	Time in: 9:15	Time out: 12:00	License/Permit # FS-00547	CPFM 3	Food handlers 40	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Costco (Demo Services) CDS	Contact/Owner Name: Larry Longe	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	0/100/A
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Physical Address: 1225 State Hwy 276 #1049c, Rockwall, TX 75032	Pest control : Refer to Grocery	Hood N/a	Grease trap / waste oil Refer to Grocery	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓			✓					
1. Proper cooling time and temperature None						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					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves available					
		✓				Highly Susceptible Populations					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
Approved Source						✓					
✓						18. Toxic substances properly identified, stored and used Stored separately					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Costco						Water/ Plumbing					
✓						✓					
8. Food Received at proper temperature Checking						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						✓					
✓						20. Approved Sewage/Wastewater Disposal System, proper disposal					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
✓											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
✓											
11. Proper disposition of returned, previously served or reconditioned No returns											
✓											

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓									✓		
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
✓						✓					
22. Food Handler/ no unauthorized persons/ personnel 40 within 30 days						28. Proper Date Marking and disposition All dates current					
Safe Water, Recordkeeping and Food Package Labeling						✓					
			✓			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current					
23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation					
✓						W					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						30. Food Establishment Permit/Inspection Current/ insp posted Posted, expired					
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/Buffer Plate)/ Allergen Label Labels						✓					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					

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

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Prevention of Food Contamination						Food Identification					
✓						✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
✓						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						✓					
✓						42. Non-Food Contact surfaces clean					
✓						✓					
36. Wiping Cloths; properly used and stored N/a						43. Adequate ventilation and lighting; designated areas used					
✓						✓					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
✓						✓					
38. Approved thawing method Cooking						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						✓					
✓						46. Toilet Facilities; properly constructed, supplied, and clean Refer to Grocery Insp					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						✓					
✓						47. Other Violations					
40. Single-service & single-use articles; properly stored and used											

