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
Allergy policy/training Vomit clean up Employee health
Employee health

					License/Permit # FS 8936						Food handle	Food managers 20	Page <u>1</u> of <u>2</u>	2		
				ction: 1-Routine	2-Follow Up		nplaint		-Inve	stiga	ation		5-CO/Construction	6-Other	TOTAL/SCOR	RE
Esta	ablis	hment	t Nar			Contact/Ow Costco	ner Name	:					* Number of Repeat Viol  ✓ Number of Violations			
-		l Addr		anely	Pes	t control :		Но	ood		Gı	rease	e trap :	Follow-up: Yes	2/98/ <i>P</i>	1
: 122		H 276				grocery			e groo	Ť	-	Ŭ	ocery	No Circle one)		
Mar				Status: Out = not in co e points in the OUT box for	ompliance IN = in c r each numbered ite	em N	$NO = nc$ Lark $\sqrt{in a}$						plicable <b>COS</b> = corrected or <b>NA</b> , <b>COS</b>	ark an $\mathbf{R}$ = repeat vio	olation W-Watcl ate box for R	h
G	ļ.	Gı		Prio	ority Items (3 I	Points) viola	tions Requ						ive Action not to exceed 3 de	ays		
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T	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$					1		0	A	s	Employee Health  12. Management, food employees and conditional employees;					
	1. Proper cooling time and temperature							/				employees,				
	2. Proper Cold Holding temperature(41°F/ 45°F)						-					13. Proper use of restriction	and exclusion; No dis	charge from		
	See						eyes, nose, and mouth Posted at hand sinks						6			
	3. Proper Hot Holding temperature(135°F)											ontamination by Har	nds			
	4. Proper cooking time and temperature										14. Hands cleaned and propo	erly washed/ Gloves u	ised properly			
	5. Proper reheating procedure for hot holding (165°F in 2				2	-	<del> </del>				15. No bare hand contact wit					
	·			Hours)						V			alternate method properly for	llowed (APPROVED	O Y <sub></sub> N <sub></sub> )	
	·	/		6. Time as a Public He Prep only	alth Control; proce	edures & reco	rds						Highly Sus	ceptible Populations		
				Ar	oproved Source								16. Pasteurized foods used; pasteurized eggs used when		fered	
		1	_			F 1:							Cooking	required		<u> </u>
١.				7. Food and ice obtaine good condition, safe, a	nd unadulterated;		1						(	Chemicals		
				destruction Comme	ercial									3 <b>-10-11-10-1</b> 5		
Ι.				8. Food Received at pr Receiving	oper temperature				/				<ul><li>17. Food additives; approved</li><li>&amp; Vegetables</li></ul>	l and properly stored;	Washing Fruits	
Ľ								-					Veggie wash if r 18. Toxic substances properl	needed	nd used	<b>—</b>
				9. Food Separated & pr	n from Contamin				~				Watch	y racinimos, stores an	id used	<u> </u>
				preparation, storage, di	· A	_							Wat	er/ Plumbing		
•	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 160 SR					v	//			-	19. Water from approved sou backflow device City approved / p					
	٠	/		11. Proper disposition reconditioned Disc	of returned, previo	ously served or			~				20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper	
L	_			<u> </u>		tion Items (2	2 Points)	viola	tions	Req	uire	Cor	rective Action within 10 day	vs		
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Gavin Jones	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: co 1049 bakery	Physical A	ddress:		ty/State:		License/Permit #	Page <u>2</u> of <u>2</u>		
00310	o 10+0 bakery	. 1220	TEMPERATUR				1 0 0000			
Item/Loc	ation	Temp F	Item/Location	L ODGERVIII	Temp F	Item/Location	on	Temp I		
Bakery cake case		Defrost								
Cheese cake		37								
	Wic	34/35								
	Wif									
	Coffin case	38/39								
Itam			SERVATIONS AND			-				
Item Number	AN INSPECTION OF YOUR EN NOTED BELOW:	STABLISHME	NT HAS BEEN MADE.	YOUR ATTENTION	ON IS DIREC	CTED TO THE	E CONDITIONS OBSE	RVED AND		
	Allergens pulled out a	t bottom	of label for identi	fication on p	ackages					
	Not using veggie was	h at this t	me	-						
33/cos	Hot water at hand sinks 105	/ veggie sink	124 / three comp 114	then dropped / v	vash sink wa	ater was 56	F (dumped and refill	ed) room temp 68		
33/cos	Dump sink before the	wash sink	is 124f / chemica	als dispenser	for wash	ing sink is	s only 105 F -ad	ded hot water		
33/cos	-									
W	But swivel sink faucet dispenses 120 and up and can be mixed with the soap dispenser to be 110 /COS Watch sprayer height over sink - keep at least 1 inch above top of sink - unit on right is borderline									
							<u> </u>			
	Sanitizer bucket / sprayer 200 ppm Using lollipop thermos									
W	Bakery crud on floor into Wif is cleaned weekly									
	Watch for ice on pipes etc / monitored weekly									
	Will also check on ice on plastic curtains									
	Dishmachine confirmed with 160 SR label									
	Watch pipe wrapping etc - not washable - in future									
	Minor cleaning neede									
	Thin or ordering freeded only									
ij	Manager is having ho			ng temp for	washing	at three c	omp over 110 b	out will have it		
	Looked into to confirm	n consiste	ency							
Received	by:		Print:			7	Γitle: Person In Charg	ge/ Owner		
(signature)	See abov	ve								
Inspected (signature)	See abov	atríck	Print:				Samples: Y N	# collected		