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

09/08/202	0 9:08	Time out: 9:57		nse/Permit # 8935						Est. Type Grocery / limited Risk Category Med Page 1 of 2	2_
	ection: 1-Routine	2-Follow Up		mplaint	4-	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE
Establishment Na Costco 1049			Contact/O	wner Name:						* Number of Repeat Violations: Y Number of Violations COS: tran: Follow-un: Yes 2/98/A	٨
Physical Address Hey 276	:	See	st control:		Ho 05/2			Gre See		trup:	<u> </u>
Compliance Mark the appropria	e Status: Out = not in co	Jiiipiiance	compliance em	NO = not Mark ✓ in ag						olicable COS = corrected on site R = repeat violation W-Watc. Mark an In appropriate box for R	:h
Compliance Status	,	ority Items (3 l	Points) viol	ations Requ		n <i>medi</i> ompli			_	we Action not to exceed 3 days	
O I N N C U N O A C	Time and Ter	nperature for Fo		R	O U	I N	N	N A	C O	Employee Health	R
T	Proper cooling time	and temperature			Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	No process 3		PE/ 45°E)			~				13. Proper use of restriction and exclusion; No discharge from	<u> </u>
	See	g temperature(+1 1	17 43 17			~				Policy	
/	3. Proper Hot Holding See	temperature(135°	°F)							Preventing Contamination by Hands	
V	4. Proper cooking time See					1				14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating pro Hours)	ocedure for hot hol	lding (165°F	in 2						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	6. Time as a Public He	alth Control; proc	cedures & rec	ords						Gloves Highly Susceptible Populations	
		annound Course							+	16. Pasteurized foods used; prohibited food not offered	
	7. Food and ice obtains	od from approved	source: Food	in					1	Pasteurized eggs used when required	
	good condition, safe, a destruction Dallas	nd unadulterated;								Chemicals	
	8. Food Received at pr At receiving	oper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		n from Contamin	nation			/				No washing 18. Toxic substances properly identified, stored and used	
	9. Food Separated & p	rotected, prevente	ed during food							Watch Water/ Plumbing	
	10. Food contact surface	ces and Returnable	es ; Cleaned a	ind						19. Water from approved source; Plumbing installed; proper	
	Sanitized at 150			or.					_	backflow device New three comp and Dishmachine 20. Approved Sewage/Wastewater Disposal System, proper	-
	reconditioned Disc	ard	ously served			~				Watch	
									_	VVACOIT	ــــــ
0 I N N C	Pr			(2 Points)	О	I	N	N	С	rective Action within 10 days	R
O I N N C U N O A C S	Pr Demonstratio	n of Knowledge/	Personnel	R		I N	N	N A		Food Temperature Control/ Identification	R
U N O A C	Demonstratio 21. Person in charge prand perform duties/ Ce 2	n of Knowledge/	Personnel tion of knowledger (CFM)	R edge,	O U	I N	N	N A	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kelly Cashion	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Costco food court		Physical Address: Hwy 276		City/State: Rockwa	II	License/Permit # Page 8935				
			TEMPERATURE OBSERVAT							
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Loca			Temp		
Pizza table ambient		37	Wic	35	Hot dog hot holding			170		
	Cheese	37	Chicken bake	39						
Caesar dressing		37								
Chicken bake		41	Chicken bake cooking temp	172						
Upright freezer		-3	Soft serve machine	•						
			Rt one being cleaned							
			Left soft serve	39						
		O	BSERVATIONS AND CORRECTIV	E ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHM	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TI	HE CONDITIONS OBS	ERVED AN	ND		
	No tables - no condiments / self service /drink refills single cup / no refills of original Social distancing stickers on floor / plexiglass at POS /hand sanitizer on wall outside prep area /									
	Hot water at hand sink 100 F									
34	Fruit flies and flies obs		nren area							
0+	Refilled paper towels a		i prop area							
45	•		nodod							
40	Dusty ceiling air vents where needed									
	Discussed sanitizing surfaces after cleaning - using spray bottle and allowing to air dry per label									
	Hot water at three comp -									
	Sanitizer at three comp -150 -200 Now Dishmaching high town 177 on external reading (will check with label)									
	New Dishmachine - high temp - 177 on external reading (will check with label)									
	Using day dots									
	Using Iollipop digital thermos									
	Hot water at 110 at three comp sink! - adjusted									
	Wearing gloves to touch rte foods									
	Ingredients are available by request									
	Tongs and utensils and trays are w r s every 4 hrs or less									
Received (signature)	See ahov	/ <u>P</u>	Print:			Title: Person In Char	ge/ Owner			
Increat-	See abou		Drints							
Inspected (signature)	u by: ・	trai al	Print:							
	Kewy Ku M	urun				Samples: Y N	# collecte	ed		