Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
✓ Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

			Time in: 9:58	Time out: 3:28		nse/Permit #						Page 1 of 2	2_		
			tion: 1-Routine	2-Follow U		mplaint		Inves	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE		
	Establishment Name: Costco 1049 deli				Contact/Owner Name: Costco					✓ Number of Violations COS: e tran/ waste oil Follow-un: Yes □ 0/100/	΄ Λ				
J				Pest control : See grocery			Hood Greas 02/08/2023 See gr				e trap/ waste on	$\overline{}$			
C	omplia	nce S	tatus: Out = not in c	Uniphanice	compliance	NO = not						plicable COS = corrected on site R = repeat violation W- Water	:h		
Mark the	appro	oriate	points in the OUT box for			Mark √ in ag ations Requ						NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days			
	Compliance Status O I I N N C Time and Temperature for E				and Cafety	Co	Compliance Status			tus C					
	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$					R	U T	U N O		A	OS	Employee Health			
/			Proper cooling time and temperature Blast chiller									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
			2. Proper Cold Holdin	°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	+			
~			See					~				eyes, nose, and mouth To post at all hand sinks			
~			3. Proper Hot Holding See	temperature(135°	°F)							Preventing Contamination by Hands	Ī		
~			4. Proper cooking time	e and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly Gloves			
			5. Proper reheating pro	ocedure for hot ho	olding (165°F i	n 2			. /			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	T		
			,	- Id. Control	1 0	1		Ш				antennate method properly followed (ATTROVED 1, N.)			
·			6. Time as a Public He	eaith Control; prod	cedures & rec	oras						Highly Susceptible Populations			
			$\mathbf{A}_{\mathbf{j}}$	pproved Source			/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
			7. Food and ice obtain			in						If needed			
/			good condition, safe, a destruction Comm	and unadulterated;	; parasite							Chemicals			
			8. Food Received at pr									17. Food additives; approved and properly stored; Washing Fruits			
			At receiving				W	~				& Vegetables Veggie wash used to have checked			
			Protectio	n from Contami	nation			~				18. Toxic substances properly identified, stored and used			
/	9. Food Separated & protected, preven preparation, storage, display, and tastir							<u> </u>				Water/ Plumbing			
~			10. Food contact surfa Sanitized at <u>200</u>	ces and Returnable	les ; Cleaned a e	nd		/				19. Water from approved source; Plumbing installed; proper backflow device			
			11. Proper disposition	of returned, previ	iously served o	or						City Approved 20. Approved Sewage/Wastewater Disposal System, proper	-		
·			reconditioned					~				disposal			
0 1	N N	С	Pr	riority Founda	tion Items	(2 Points)	violat		Req N	uire N	Cor	rective Action within 10 days	R		
	O A	o s		on of Knowledge/			U T	N	O	A	o s	Food Temperature Control/ Identification			
•			21. Person in charge p and perform duties/ Co See above			edge,		/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
/			22. Food Handler/ no	unauthorized pers	ons/ personnel			/				28. Proper Date Marking and disposition Good			
	Safe Water, Recordkeeping and Labeling				Food Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes			
/			23. Hot and Cold Water See	er available; adeq	uate pressure,	safe						Permit Requirement, Prerequisite for Operation			
	24. Required records available (shells destruction); Packaged Food labeled			ck tags; parasi	te						30. Food Establishment Permit (Current/ insp sign posted)				
			with ingreat	ents								Posted at front			
			25. Compliance with		zed Process, a	nd						Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
/			HACCP plan; Variand processing methods; n					~				supplied, used Equipped			
			Con	nsumer Advisory	7			/				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch			
			26. Posting of Consum foods (Disclosure/Ren									33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	T		
		Ш	On labels / separat	tion / new allerg	gen sesame							Set up			
	N N	С	`	,	•	ective Action	0	I	N	N	С	ys or Next Inspection , Whichever Comes First	R		
U N T	O A	o S		of Food Contan			U T	N	0	A	o S	Food Identification			
'			34. No Evidence of In animals Watch						/			41.Original container labeling (Bulk Food)			
/			35. Personal Cleanline	-								Physical Facilities			
/			36. Wiping Cloths; pro In buckets dis	operly used and st	ored ats bindir	ng		'	[42. Non-Food Contact surfaces clean Watch			
			37. Environmental cor	ntamination				'				43. Adequate ventilation and lighting; designated areas used			
			38. Approved thawing	method				~				44. Garbage and Refuse properly disposed; facilities maintained			
			Prop	per Use of Utensi	ls			/				45. Physical facilities installed, maintained, and clean Watch	T		
			39. Utensils, equipmer dried, & handled/ In u			ed,		~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	-		
			Watch 40. Single-service & s	ingle-use articles;	properly store	ed						47. Other Violations	\vdash		
/			and used										Ì		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Nick Locicero	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RAsc	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: CO deli	Physical A		City/State: Rockwa l		License/Permit # 8933	Page	age <u>2</u> of <u>2</u>			
		T = -	TEMPERATURE OBSERVAT		T = =						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	ntion		Temp 1			
Wic ai	mbient	35	Rotisserie chilled								
Rotis	serie room prep	51	1 hr	95-112							
	Chicken	35	Wic deli area	38							
Rotiss	erie /rib Customer case		Chicken	38							
Am	bient rib case	150/160	Service deli case	,							
Us	sing tphc too		Partially in defrost	t							
	oked chicken.		Other areas								
	189-193	Logged	35-40								
	100 100		SERVATIONS AND CORRECTIVE	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREC	CTED TO TI	HE CONDITIONS OBSE	RVED AN	D			
	AllSurfaces in chicken	prep roo	m are wrsafter every ske	wered							
	Hot water 115	p. op . o o	That's wire alter every ene								
	Power soak 113										
	Sanitizer 200 ppm in s	skewer si	nk								
	Sprayer with back siph										
	Sanitizer in single sink										
	Hot water at hand sink		·								
	Hot water in cooking a										
	Loggin temps in book										
	Using Iollipop thermos										
W	oster at hand sinks needed										
	All equipment on cleaning schedule										
	• •			uirments / s	skin remov	ed and pieces place	d on trav	to coole			
Chickened underweight will be cooled down in blast chiller to meat the requirments / skin removed and pieces place. Hot water at hand sink 106 sanitizer in bucket 200'ppm											
Using victory wash - watch and test when in use - to have ecolab check / not required											
	Ash sink at three com		Took Whom in doo to have	000145 01	1001(711)	, roquirou					
Sink sanitizer 200 ppm											
	Cutting glove is washed after each use and sanitized										
Test strips on site											
	. cot outpo ott out										
Received	by:		Title: Person In Charg	ge/ Owner							
(signature)	See abou	/e									
Inspected	l by:		Print:								
(signature)	Kelly Kírkpo	ıtrick	\mathcal{RS}			Samples: Y N	# collecte	ed.			