	Followup Fee of \$50.00 after																	
•						<b>Retail Fo</b>	od Esta	bli	shn	nent	t In	spo	ect	ion Report		First aid		
ГП	st	ΓU	110	wu	ih							-		-		Allergy Vomit cl		
							(	Cit	y c	o <b>f</b> F	Ro	ck	Wa	all			ean up ee health	
Date:         Time in:         Time out:         License/P           8/21/24         12:15         12:55         FS-9						Permit #							CPFM	Food handlers	Page 1 of	2		
					12:15	12:55	FS-9						_		1	6		
_	<b>irpo</b> s tabli			-	tion: 1-Routine	2-Follow Up Cont	3-Compla act/Owner 1			4-Inv	estig	atio	n	5-CO/Cons	of Repeat Vio	6-Other	TOTAL/SCO	RE
Target Starbucks Elijah Dec							✓ Number of Violations COS:						COS: Follow-up: Yes	1/99//	Α			
Physical Address:         Pest control :           850 Steger Towne Rd Rockwall, Tx         Refer to store							N/a					e trap :/ waste oi to store	1	No		<u> </u>		
M					tatus: Out = not in con points in the OUT box for		11		ot obse checki					oplicable COS ox for IN, NO, NA		ark an $\mathbf{R}$ = repeat violation repeat violation $\mathbf{R}$ in appropriation $\mathbf{R}$		ch
						rity Items (3 Points	s) violations	s Req						tive Action not to	exceed 3 da	ays		
Compliance Status         Time and Temperature for Food Safety           0         I         N         N         C           U         N         O         A         O					R	Compliance Status           0         I         N         N         C           U         N         O         A         O         Employee Health							R					
Ť		-		S         (F = degrees Fahrenheit)           1. Proper cooling time and temperature					T			Š	12. Managemen	-	oyees and conditional	employees;		
						-				~				knowledge, resp	ponsibilities,	and reporting		
	~				2. Proper Cold Holding See	temperature(41°F/ 45°F	7)			~	,			eyes, nose, and	mouth	and exclusion; No dis	scharge from	
				_	3. Proper Hot Holding temperature(135°F)					-				State hand sink form posted				
					4. Proper cooking time	-		+		Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used prop								
					5. Proper reheating proc	•	65°F in 2		_	V						h ready to eat foods of		
					Hours)					~				alternate method Gloves				
	~	6. Time as a Public Health Control; procedures & records					& records			-		<u> </u>	1		Highly Sus	ceptible Populations		
										~	•			16. Pasteurized	fered			
					Approved Source           7. Food and ice obtained from approved source; Food in									Pasteurized eggs used when required				_
					good condition, safe, an destruction Target													
	~				8. Food Received at pro Checking	per temperature				~	,			17. Food additiv & Vegetables	ves; approved	l and properly stored;	Washing Fruits	
_	•			_					_		,			N/Ă 18. Toxic substa	ances properl	y identified, stored a	nd used	
_		<u> </u>		_	Protection from Contamination     9. Food Separated & protected, prevented during food					V						• •		
	~				preparation, storage, display, and tasting				_				1	19 Water from		er/ Plumbing	led: proper	
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160st					~	·			backflow device City appr	e e		,					
	<ul> <li>Proper disposition of returned, previously served or reconditioned Discard</li> </ul>						~	,					ewater Disposal Syste	em, proper				
Priority Foundation Items (2 Point						(ints)	) viol	ation	s Rea	uire		rrective Action w	vithin 10 day	vs				
O U	O I N N C				R		O I U N	N	N A	C 0			re Control/ Identifi	cation	R			
Т				S	21. Person in charge pre	esent, demonstration of I	knowledge,			Т			S	27 Proper cooli	ing method u	sed; Equipment Ade	equate to	
	~				and perform duties/ Cer 1	Ç,				~				Maintain Produc	ct Temperatu	re	quare to	
					22. Food Handler/ no ur 6, within 30 days			~	•	-		28. Proper Date Good date	kabels	-				
					Safe Water, Recor			~	•			Thermal test str	rips	accurate, and calibra	ted; Chemical/			
					23. Hot and Cold Water							Digital the		<u>ps current</u> t, Prerequisite for C	Ineration			
		_			122, good press 24. Required records av	ailable (shellstock tags;	parasite			_			[		-	rmit/Inspection Cur	-	
	~				destruction); Packaged I	Food labeled			\	Λ				Posted a	nd expi	red 12/31/23	3	
					Conformance w 25. Compliance with Va	vith Approved Procedu ariance, Specialized Pro			_				1		· · ·	ipment, and Vendir acilities: Accessible a	0	
	~				HACCP plan; Variance processing methods; ma	obtained for specialized				~	•			supplied, used Equipped	e			
					Temps recorded						,				on-food Cont	act surfaces cleanable	e, properly	
					26. Posting of Consume foods (Disclosure/Remi						,			33. Warewashin	ng Facilities;	installed, maintained, facility provided	, used/	+
					Display case	,			37			10	6 D	Dishwas	her con	firmed 160st	t	
0 U	I N	N O	N A	C O	Core Items (1 Poin	of Food Contamination		R		OT TO I O I U N	Ν	N A		iys or Next Inspe		Identification		R
Ť		-		s	34. No Evidence of Inse					Т	,		š	41.Original cont				
⊢					animals 35. Personal Cleanlines			$\left  \right $	_	V								-
⊢					36. Wiping Cloths; prop	perly used and stored		$\left  \right $		•			_	42. Non-Food C	•	sical Facilities		-
⊢					Stored in soluti 37. Environmental conta	ion 200ppm		$\left  \right $	1		<u> </u>		<u> </u>			lighting; designated	areas used	_
		$\downarrow$						$\left  \right $	╞					<u>^</u>		perly disposed; facilit		+
					38. Approved thaving r Refrigerator				┝					C		ed, maintained, and cl		+
	. /				Prope 39. Utensils, equipment dried, & handled/ In us				-	~				46. Toilet Facili	ities; properly	constructed, supplie		+
					40. Single-service & sin					_	~			47. Other Violat		μοπ		+
	~				and used	igit-use articles, proper	y stored				~			N/A	40115			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Ariana Santiago	Print: Ariana Santiago	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Target Starbucks	Physical A 850 St	<sup>ddress:</sup> t <b>eger Town Rd</b>	City/State: Rockwal	Tx	License/Permit # FS-9397	Page 1 of 2				
	000 0	TEMPERATURE OBSERVA		i, i X	100007					
Item/Location	Temp	Item/Location	Temp	Item/Loca	tion	Temj				
Self serve cooler	39	Whole/HWC	38/39							
Back freezer htt	11.7									
Back refrigerator amb	38									
Sweet cream	39									
Sandwich cooler	40									
Cold bar fridge										
2%/Soy/Whip	40/40/41									
Hot bar fridge										
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTEN F	NTION IS DIRE	CTED TO TH	HE CONDITIONS OBSEI	RVED AND				
Front hand sink equip	•	•								
	Kitchen Hand sink equipped temp greater than 108									
3 comp sink set up, 12		quat sani 200ppm								
Dishwasher confirmed		in refrigerator Marmed to			warder Nebeth	olding				
		in refrigerator, Warmed to	company	specs pe	i order, no not n	olaing				
Using spray bottle for		team wand on expresso r	nachino							
• • •		•	nachine							
v	Minor cleaning in service drawers on back line Using utensils to transfer hot food to sleeved packaging									
		/S every 4 hours or as nee	s needed							
*		ay case and identity all 9								
Sanitizer spray bottle			unergene							
	•		els on bac	k						
Using gloves to touch	Rte food	items with manufacturer labels on back ods								
Digital thermo onsite,	strips are	current								
Confirmed air gap at id	Confirmed air gap at ice machine									
	+									
(signature) See abov	/e	See ab	ove		Title: Person In Charge	/ Owner				
Inspected by: (signature)	ST	<sup>Print:</sup> Richar	d Hill		Samples: Y N	# collected				
Form EH-06 (Revised 09-2015)	_ /=									