Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

8/28/24		-	8:30	1:00		S-80							10	50 food handlers	Page 1 o	f_2_	
Purpose of Inspect			tion: 1-Routine	2-Follow	2-Follow Up 3-Complain		nt	4-	4-Investigat			1	5-CO/Construction	6-Other	TOTAL/SC	ORE	
Kroger SW 575-Starbucks Kroger)wner Na	ame:						Number of Repeat Violations: Number of Violations COS:			/Λ	
Physica 2935 Rie				kwall, Tx		Pest control : efer to grocery	report		Ho N/a	od				e trap :/ waste oil o grocery report	Follow-up: Yes 🔽	2/98	A
				Status: Out = not in co	ompliance IN = i	in compliance			t obser					plicable COS = corrected on	site \mathbf{R} = repeat vio	lation W= W	atch
Mark th	е ар	prop	riate	points in the OUT box for Prio										ox for IN, NO, NA, COS Maive Action not to exceed 3 da		e box for K	
Complia O I	N	N	C	Time and Ten	nperature for l	Food Safety		R	О		N	N	C		1 W 1/1		R
U N T	0	A	o s		legrees Fahrenh	neit)			T		О	A	o S	12. Management, food emplo	loyee Health	employees:	
	/			1. Troper cooming time (and temperature					/				knowledge, responsibilities, a		employees,	
~				2. Proper Cold Holding See	g temperature(4	1°F/ 45°F)				/				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No disc	charge from	
				3. Proper Hot Holding	temperature(13	5°F)				_				Duovonting Co	ntamination by Han	da	
+-				4. Proper cooking time	and temperatur	re				/				14. Hands cleaned and prope			
+	_			5. Proper reheating pro-	cedure for hot h	holding (165°F	in 2			•				15. No bare hand contact with	h ready to eat foods o	r approved	+
				Hours)						_				alternate method properly fol Gloves	lowed (APPROVED	YN)	
				6. Time as a Public Hea	alth Control; pr	ocedures & re	cords			1					ceptible Populations		
				Ap	proved Source	e				~				16. Pasteurized foods used; p Pasteurized eggs used when r		ered	
				7. Food and ice obtaine			d in										
				good condition, safe, and destruction Kroger	nd unadunterate	d; parasite								C	Chemicals		
				8. Food Received at pro	oper temperatur	re								17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	;
				Checking	• ~ .					'				N/A 18. Toxic substances properly	v identified, stored an	d used	
1 1				9. Food Separated & pr	rotected, preven		d			'							
'				preparation, storage, di										Wate	er/ Plumbing		
/				10. Food contact surfact Sanitized at <u>200</u>	ces and Returna ppm/temperatu	bles; Cleaned are	and			/				19. Water from approved sou backflow device	rce; Plumbing installe	ed; proper	
				11. Proper disposition of	of returned, pre-	viously served	or						Ī	City approved 20. Approved Sewage/Waste	water Disposal Syster	n, proper	
~				reconditioned Disc	ard					~				disposal			
	_									<u> </u>	\Box		_				
0 I	N	N	C		iority Found		(2 Poi	nts)	0	I	N	N	С	rective Action within 10 day			R
O I U N T	N O	N A	C O S	Demonstration	ority Found of Knowledge	e/ Personnel		_	_	I N	_			Food Temperatu	re Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Candy Weley	Print: Candy Weley	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: er SW 575-Starbucks	Physical A		City/State:	II T∨	License/Permit # FS-8030	Page 1 of 1					
Kroge	er SVV 373-Starbucks	2935	Ridge Rd TEMPERATURE OBSERVAT		II, IX	F3-0030						
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	ation	Tem					
Sandw	vich cooler	38	Coconut milk	38								
Keg	cooler non tcs	50	Whip	38								
	Hot bar		Beverage cooler	40								
	JC cooler L											
V	Whole Milk	37										
	HWC	37										
U	IC cooler R	00										
	Soy milk	38										
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature	TABLISHME	SSERVATIONS AND CORRECTIVE OF THE SEEN MADE. YOUR ATTENT F			THE CONDITIONS OBS	ERVED AND					
	Restrooms - refer to grocery report											
	Hand sink equipped gr		•									
	, , , , ,		quat sani 200ppm, strips cu	rrent								
	Using sani wipes to clean steam wand after every use, 200ppm											
30	Permit expired, need update permit posted											
	Digital thermo onsite											
	New cutting board ons	site										
	All food fully cooked and arrive frozen, thawed and reheated per order, no hot holding											
	Using tongs to handle Rte foods placed into bags and handed directly to customer											
	Allergens noted on menu											
	Dates labels good on products in coolers											
	All food contact surfaces w/r/s once every 4 hours or as needed											
	Display case for sandy	viches a	re using picture boards									
	All pastries are discard	ded daily	at closed, new products pla	aced in d	lisplay e	very morning						
Received (signature)	See abov		See abo)\/ <u>Q</u>		Title: Person In Char	ge/ Owner					
Inspected		<u> </u>	Print:									
(signature)	$\square - \square$	C_{τ}	Richard	Hill								