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

Date:		24		Time in: 1:25	Time out: 2:14		S-9							6 CPF	M	Food handlers	Page 1	_ of_2
11/7/24 Purpose of Inspec									Invo	ction	tion		5-CO/Construct	ion	6-Other			
Establishment Name: Starbucks Laguna			Nan	ne:	1-Routine 2-Follow Up 3-Complai Contact/Owner N Jennifer Knigl				4-Investigation					Number of Repeat Violations: 1 Number of Violations COS:			TOTAL/SCORE	
Physical Address: 1699 Laguna Dr Rockwall, TX Compliance Status: Out = not in compliance IN = in compliance No					Hood N/a			Grease trap :/ waste LES 8/31/24 850g				Follow-up: Yes No	3/97/A					
Mark				points in the OUT box for	each numbered ite	tem	Mark '		neckm	ark in	appr	opriat	te bo	ox for IN, NO, NA, COS	S Mark	ite \mathbf{R} = repeat v an in appropri	iolation Wate box for	V= Watch R
Comp	lianc	e Sta	tus	Prio	ority Items (3	Points) 1	violations	Requ	_	nmea ompl				ive Action not to exce	ed 3 days	S		
O I	O I N N C U N O A O Time and Temperature for Food Safety			,	R	O U T	I N	N	N	C O S	C Employee Health							
	~		_~_	1. Proper cooling time	and temperature					/				12. Management, food knowledge, responsib			al employee	es;
~	,			2. Proper Cold Holding temperature(41°F/ 45°F) See					/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Have state hand sink form					
	/			3. Proper Hot Holding temperature(135°F)							<u> </u>					tamination by Ha	ınds	
	/			4. Proper cooking time	and temperature					/				14. Hands cleaned an	nd properl	y washed/ Gloves	used prope	erly
	~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			5°F in 2			/				15. No bare hand contalternate method prop				
~	•			6. Time as a Public Health Control; procedures & records			records							High		ptible Population		
Approved Source								<				16. Pasteurized foods Pasteurized eggs used			offered			
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Penske					ood in								Ch	emicals				
V	,			8. Food Received at pro Checking	oper temperature					/				17. Food additives; ap & Vegetables	•			Fruits
				Protection	n from Contamir	nation				/		18. Toxic substances properly identified, stored and Stored low and separate						
~	,			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water	/ Plumbing		
~	,			10. Food contact surfact Sanitized at 200			ed and			/			ı	19. Water from appro backflow device City approve		e; Plumbing insta	lled; proper	
~	,			11. Proper disposition of returned, previously served or reconditioned Discard						/				20. Approved Sewage disposal	e/Wastewa	ater Disposal Sys	em, proper	
							ns (2 Po	ints)	violai	tions	Req	uire	Cor	rective Action within	10 days			
O I U N	N O	N A	C O S	Pri		tion Iter	`	ints)	violar O U T	I N	Req	uire N A	Corr C O S		•	Control/ Identif	ication	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Pucks Laguna	Physical A		City/State: Rockwa l	II. Tx	License/Permit # FS-9459	Page	<u>2</u> of <u>2</u>	
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Col	d Brew fridge	40	Whole Milk	39	War	ming Fridge	2	36	
	Milk fridge	40	Almond Milk	40	D/T V	Warming Fric	lge	35	
	Freezer	11.2	Hot Bar 2		Self	serve cool	er	39/40	
E	Back Bar 1		Whip	39					
C	Oat/coconut	39/39	2% Milk	39					
Е	Back Bar 2		Nitro Cold Brew	40					
Wh	ip/sweet Crm	39/40	Fridge D/T	39					
	1 - 1 - 3 - 3 - 1 - 1		SERVATIONS AND CORRECTIONS		NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBSERV	VED AN	ND	
	Restrooms equipped t	emp grea	ater than 101 in each room						
	Hand sinks equipped,	temps gr	eater than 104 throughout I	kitchen					
	3 comp sink set up, 13	35, quat s	ani 200ppm, strips current						
	Dishwasher confirmed	d 160 st, t	emp dots available						
32/45	Oxidation on ceiling ve	ents throu	ighout kitchen, uncleanable	, need to	address	8			
	Cleaning expresss wa	nds with	sani towel between each us	se, 200pp	m				
	Bug light operation in	back of h	ouse						
	All food arrived frozen, thawed in fridge, heated to desire temp per order, no hot holding								
			en to sleeve packaging / ha	nded dire	ectly to c	ustomer			
	Digital thermapen the		ry 4 hours or as needed						
	· · · · · · · · · · · · · · · · · · ·								
Sani buckets filled at 3 comp sink, 200ppm on front line Display food is fresh everyday, discarded at end of days operations									
			•						
	Using picture board for hit items, no longer in display case Trash enclosure looks great, clean, dumpster has both lids								
3 , , 1 1 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3									
Received			Print:			Title: Person In Charge/	Owner		
(signature)	See abov	/e	See ab	ove					
Inspected (signature)		$\subset \tau$	Richard Richard	Hill					
Form EH-06	6 (Revised 09-2015)	سارك_	Indiaic	1 11111		Samples: Y N #	collecte	ed	