

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

Date: 01/28/2025	Time in: 4:16	Time out: 6:04	License/Permit # FS9296	Food handlers <small>All within 30 days</small> 5	Food managers 5	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Starbucks (walmart) 24180	Contact/Owner Name: Starbucks	* Number of Repeat Violations: <u> </u> ✓ Number of Violations COS: <u> </u>	3/97/A
Physical Address: 7781 E I-40	Pest control : Ecolab 01/12/2025 no ginfings	Hood Mav	Grease trap/ waste oil: Les 250Gals /12/3/24 3 mos
Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Wif <input type="checkbox"/>			

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
			✓			✓					★
	✓					✓					
			✓			Preventing Contamination by Hands					
			✓			✓					
							✓				
	✓					Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓					✓					
			✓			✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					W					
						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						W					
	✓								✓		

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
Prevention of Food Contamination						Food Identification					
W								✓			
1						Physical Facilities					
	✓					1					
			✓				✓				
			✓			W					
Proper Use of Utensils						1					
	✓						✓				
	✓								✓		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed) Rainlin Worland	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks (walmart)	Physical Address: 778 e fm 30	City/State: Rockwall	License/Permit # FS 9296'	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Temporary freezer #z1	28-33	Bar 2 hot water			
(product HTT.)		Whipped	40 f c		
Temp freezer 2	14-18'	Cold bar	38'		
(Product HTT)		Whipped cream	41		
Sandwich cooler	36				
Rtde	32				
Hot bar bar z1	35-36				
Bar 2 hot					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water 112 and up
	Allergy warning at menu /inside and outside ingredients by request /
	Restroom equipped - hot water. 114
	Dry storage looks great !
	Working on mop sink and hanging mops
	Water hose under rack removed to clean
	Wic ... to move employee foods to bottom shelf
	Nasty black sandwich racks are received from Penske / they have an extra set of yellow crates to move product into while stored on site
!!	Wif if is currently being worked on to address the condensation issue that has. Been On going for years / condenser on ground outside
	Evaporator goes inside / and will be installed to prevent further problems
	Using 24 hrs on whipped cream / sweet cream 48 hrs
	Hot water at hand sinks 100 plus
	Hot water at three comp sink 123!
W	Using Hobart unit Dishmachine- currently leaking / unit was repaired for that reason
W	To add employee poster to all hand sinks missing at one
	Sandwiches rte and received semi frozen and thawed in cooler / per order are heated
	rethermalized -not at a required temp - as is a rte
On order	Need thermo in warmest location / of cooler ..in all others - identified earlier and ordered already
✓	Using dot thermo labels for Dishmachine
✓	Using thermo works the apron and alcohol swabs
!!	New dumpster enclosure doors
42/	General cleaning of fan guards inside coolers
	Sanitizer in buckets 200 ppm - strips in fate and using swabs fotmthermosn
45	To clean under equipment along wall

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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