Followup Fee \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 3/24/25			Time in: 8:30	Time out: 12:30		FS-9								CPFM 1	Food handlers 3	Page 1 _	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla						int	4-Investigation				tion	1 [5-CO/Construction 6-Other		TOTAL/SCORE				
Establishment Name: Contact/Owner Lance Sayen Kroger #574 Starbucks Lance Sayen								:						Number of Repeat Violations: Number of Violations COS:		8/92)/Λ		
Physical Address: 1950 Goliad Rockwall, Tx 75087 Pest control: See grocery report												e trap :/ waste oil ocery report	Follow-up: Yes No	0/32	-/ A				
Ma	ark tl	Com he ap	plia prop	nce S	Status: Out = not in copoints in the OUT box for	ompliance IN = in compliance reach numbered ite	complian em	nce No Mark	0 = nc							plicable COS = corrected on ox for IN, NO, NA, COS Ma	n site R = rep &W ¥i& ark an X in appropriat	Waiteth te box for R	
Co	mpli	Priority Items (3 Points) violations						Requ	uire	Immediate Compliance									
O U T	I N	N N C O A O Time and Temperature for Food Safety			R		O I N			N C									
1		~		S (F = degrees Panrennett) 1. Proper cooling time and temperature				Ī		~			5	12. Management, food emplo knowledge, responsibilities, a		employees;			
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See				,	/				13. Proper use of restriction a eyes, nose, and mouth Employee health is p		charge from			
		~		3. Proper Hot Holding temperature(135°F)										ontamination by Har	nds				
		~			4. Proper cooking time and temperature					~				14. Hands cleaned and prope	erly washed/ Gloves u	ised properly			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)					15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVEI Gloves & utensils					llowed (APPROVED)		
		6. Time as a Public Health Control; procedures & records									Highly Suso	ceptible Populations							
					Ар	proved Source					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					fered			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Kroger / Starbucks											(
	~				8. Food Received at pro Checked upor						ŀ	~				17. Food additives; approved & Vegetables N/a	and properly stored;	Washing Frui	its
						n from Contamin						/				18. Toxic substances properly	y identified, stored an	nd used	
	~				9. Food Separated & pr preparation, storage, di	splay, and tasting											er/ Plumbing		
3					10. Food contact surfact Sanitized at _200_	ppm/temperature		•			(~			•	19. Water from approved sou backflow device City approved		• •	
	~				11. Proper disposition of reconditioned Disca	of returned, previo ard immed	ously se liatel	rved or			ļ	/				20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper	
0	-		.,		Pri					viol			_			rective Action within 10 day	28		
O U T	I N	N O	N A	C O S	Demonstration	ority Foundat	tion Ito Person	ems (2 Po	ints)	viol	latio O U T	I	Requ N O	n N A	Cor C O S	·	ere Control/ Identific	cation	R
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cel	n of Knowledge/ esent, demonstrat rtified Food Mana	Personation of kanger (CF	ems (2 Po		viol	O U T	I	N	N	C 0	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu	re Control/ Identific sed; Equipment Ade re		R
U	I N	N O	N A	0	Demonstration 21. Person in charge pr	n of Knowledge/ esent, demonstrat rtified Food Mana	Personation of kanger (CF	ems (2 Po		viol	O U T	I N	N	N	C 0	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking	re Control/ Identific sed; Equipment Ade re	quate to	
U	I N	N O	N A	0	21. Person in charge pr and perform duties/ Cer 1 22. Food Handler/ no u 3	esent, demonstrat rtified Food Mana mauthorized personated prdkeeping and F Labeling	Personnion of kager (CF	ems (2 Ponel characteristics) and characteristics (2 Ponel character		viol	O U T	I N	N	N	C 0	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and	re Control/ Identific sed; Equipment Ade re I disposition accurate, and calibrat	quate to	
U	I N V	N O	N A	0	21. Person in charge pr and perform duties/ Cer 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, GOOD pro	n of Knowledge/ resent, demonstrat rtified Food Mana mauthorized perso ordkeeping and F Labeling r available; adeque essure	Personnion of k ager (Ch ons/ persons/	ems (2 Ponel characteristics) ems (2 Ponel characteristics) ensured characteristics ensured characteri		viol	O U T	I N	N	N	C 0	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, Si Permit Requiremen	re Control/ Identificated; Equipment Adere I disposition accurate, and calibrated trips current to the control of the current to the control of the current to the current	quate to	/
U	I N V	N O	N A	0	21. Person in charge pr and perform duties/ Cer 1 22. Food Handler/ no u 3 Safe Water, Reco	resent, demonstrat retified Food Mana mauthorized person ordkeeping and F Labeling ravailable; adeque essure vailable (shellstoc Food labeled	Personnion of k ager (CF ons/ persons/	ems (2 Ponel characteristics) ems (2 Ponel characteristics) ensured characteristics ensured characteri			O U T	I N	N	N	C 0	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, Si	re Control/ Identifice sed; Equipment Ader re disposition accurate, and calibrate trips current t, Prerequisite for Ormit/Inspection Curr	quate to	/
U	I N	N O	N A	0	Demonstration 21. Person in charge preand perform duties/ Cert 22. Food Handler/ no ut 3 Safe Water, Reconverse and Cold Water 118, Good precedence and Cold Water 24. Required records and destruction); Packaged Prepackaged	resent, demonstrate triffed Food Mana anauthorized person tradeling and F Labeling ravailable; adeques a valiable (shellstock Food labeled with Approved P	Personnion of kager (CF ons/ personnion of ka	ems (2 Ponel connel con			O U T	I N	N	N	C 0	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, Si Permit Requiremen 30. Food Establishment Per Posted & expired	re Control/ Identifice sed; Equipment Adere disposition accurate, and calibrate trips current t, Prerequisite for O rmit/Inspection Current disposed to the control of the current of the	quate to	/
U	I N V	N O	N A	0	21. Person in charge pr and perform duties/ Cer 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, GOOD pr 24. Required records av destruction); Packaged Prepackaged Conformance vith V HACCP plan; Variance processing methods; m.	resent, demonstrate triffed Food Mana anauthorized person tabeling revailable; adequesting and sural anauthorized person tabeling revailable (shellstock Food labeled with Approved Parainace, Specialize obtained for specianufacturer instru	Personnion of kager (CF ons/ personnion of ka	ems (2 Ponel connel con			2	I N	N	N	C 0	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing fasupplied, used	re Control/ Identificated; Equipment Adere I disposition accurate, and calibrated trips current t, Prerequisite for Ormit/Inspection Current in the control of the control	quate to red; Chemical peration rent/ insp post g nd properly	/
U		N O	N A	0	21. Person in charge pr and perform duties/ Cer 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, Good pro 24. Required records and destruction); Packaged Prepackaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m	resent, demonstrate triffed Food Mana triffed Fo	Personation of kager (CF) ons/ personate press ond Parate press Procedu ed Procedu ed Proceductions	ems (2 Ponel chowledge, FM) sonnel ckage ssure, safe parasite cres cess, and			2	I N	N	N	C 0	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, Si Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing for supplied, used 32. Food and Non-food Control designed, constructed, and us Brown cutting bo	re Control/ Identifice sed; Equipment Adere I disposition accurate, and calibrate trips current t, Prerequisite for O rmit/Inspection Current inpment, and Vendin accilities: Accessible a act surfaces cleanable act deard	quate to red; Chemical reation rent/ insp post nd properly e, properly	/
U	I N V	N O	N A	0	21. Person in charge prand perform duties/ Cer 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, Good pr 24. Required records adestruction); Packaged Prepackaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Posted on display g	resent, demonstrate riffied Food Mana mauthorized person reduced p	Personnion of kager (CF ons/ personnion of ka	ems (2 Ponel chowledge, FM) sonnel ckage ssure, safe parasite cres cess, and	R		2		N O	N A	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, s: Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing for supplied, used 32. Food and Non-food Cont designed, constructed, and us Brown cutting bo 33. Warewashing Facilities; Service sink or curb cleaning	sed; Equipment Adere I disposition accurate, and calibrate trips current t, Prerequisite for O rmit/Inspection Current acilities: Accessible a act surfaces cleanable sed pard installed, maintained, t facility provided	quate to red; Chemical reation rent/ insp post nd properly e, properly	/
UT		N	N	O S	21. Person in charge prand perform duties/ Cer 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, Good processing methods; more consumerated by the consumeration of the consume	resent, demonstrat rtified Food Mana mauthorized person rdkeeping and F Labeling ravailable; adequestible (shellstoc Food labeled with Approved P ariance, Specialize obtained for specianufacturer instrusumer Advisory er Advisories; ravinder/Buffet Plate lass	Personnion of kager (CF ons/ persons/ p	ems (2 Ponel chowledge, FM) sonnel ckage ssure, safe parasite eres eres eres eres der cooked egen Label	R		2	I N	N O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Cont designed, constructed, and us Brown cutting bo 33. Warewashing Facilities; i Service sink or curb cleaning	re Control/ Identificated; Equipment Adere Identificated; Equipment Adere Identificated; Equipment Adere Identificated; Equipment, and calibrated; Equipment, and Vending actilities: Accessible and act surfaces cleanable and installed, maintained, a facility provided	quate to red; Chemical reation rent/ insp post nd properly e, properly	/
UT	V V V		A	OS	21. Person in charge prand perform duties/ Cer 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, Good processing methods; more consumerated by the consumeration of the consume	resent, demonstrate triffied Food Mana triffied Foo	Personnion of kager (CF ons/ persons/ p	ems (2 Ponel chowledge, FM) sonnel ckage ssure, safe parasite parasite der cooked gen Label Corrective	Action		2 2 2 Vot t	I N	Ceee	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Cont designed, constructed, and us Brown cutting bo 33. Warewashing Facilities; i Service sink or curb cleaning	re Control/ Identification sed; Equipment Adere I disposition accurate, and calibrate trips current t, Prerequisite for O rmit/Inspection Current inipment, and Vendin accilities: Accessible a act surfaces cleanable sed pard installed, maintained, tracility provided chever Comes First Identification	quate to red; Chemical reation rent/ insp post nd properly e, properly	/ ded
U T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O s	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, Good processing methods; methods; methods methods methods methods methods (Disclosure/Rem Posted on display of Core Items (1 Poin Prevention)	resent, demonstrat rtified Food Mana mauthorized person reduced pe	Personnion of kager (CF ons/ persons/ p	ems (2 Po nel chowledge, FM) sonnel ckage ssure, safe parasite ess, and der cooked gen Label Corrective	Action		2 2 2 Vot t	I N	N O	N A A A A A A A A A A A A A A A A A A A	C O S	27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, Since Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing fasupplied, used 32. Food and Non-food Cont designed, constructed, and us Brown cutting bo 33. Warewashing Facilities; Service sink or curb cleaning ys or Next Inspection, Whice Food 41. Original container labelin	re Control/ Identification sed; Equipment Adere I disposition accurate, and calibrate trips current t, Prerequisite for Ormit/Inspection Current dipment, and Vendin accilities: Accessible and act surfaces cleanable sed pard installed, maintained, a facility provided chever Comes First Identification g (Bulk Food)	quate to red; Chemical reation rent/ insp post nd properly e, properly	/ ded
U T	V V V	N	N	O s	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, Good processing methods; Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m. 26. Posting of Consumfoods (Disclosure/Rem Posted on display of Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	resent, demonstrate triffied Food Mana triffied Food Labeling triffied Food Labeling triffied Food Labeling triffied Food Mana triffied Food Mana triffied Food Mana triffied Food Mana triffied Food Contameted Contamination triffied Food Contameted Contamination triffied Food Mana triffied Food Contameted Food Contameted Food Mana triffied Food Contameted Food Mana triffied Food Contameted Food Contameted Food Contameted Food Mana triffied Food Contameted Food Contameted Food Contameted Food Mana triffied Food Contameted Food	Personnion of kager (CF ons/ persons/ p	ems (2 Po nel chowledge, FM) sonnel ckage ssure, safe parasite ess, and der cooked gen Label Corrective	Action		2	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	C O S	27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, Since Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing fasupplied, used 32. Food and Non-food Cont designed, constructed, and us Brown cutting bo 33. Warewashing Facilities; Service sink or curb cleaning ys or Next Inspection, Whice Food 41. Original container labelin	re Control/ Identificated; Equipment Adere Identification accurate, and calibrated trips current to the current	quate to red; Chemical reation rent/ insp post nd properly e, properly	/ ded
U T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O s	21. Person in charge preand perform duties/ Cer. 1 22. Food Handler/ no u. 3 Safe Water, Reco. 23. Hot and Cold Water. 118, Good preserved for the process of the process	resent, demonstrate triffed Food Mana triffed Food Labeling triffed Food Labeled with Approved Pariance, Specialize to obtained for special triffed Food Mana triffed Food Contament of Food Contament Manager Manag	Personnion of kager (CF ons/ persons/ p	ems (2 Po nel chowledge, FM) sonnel ckage ssure, safe parasite ess, and der cooked gen Label Corrective	Action		2	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Cont designed, constructed, and us Brown cutting bo 33. Warewashing Facilities; Service sink or curb cleaning ys or Next Inspection, Whice Food 41. Original container labeling	re Control/ Identification sed; Equipment Adere I disposition accurate, and calibrate trips current t, Prerequisite for Ormit/Inspection Current injument, and Vendin accilities: Accessible and act surfaces cleanable sed pard installed, maintained, a facility provided chever Comes First Identification g (Bulk Food) sical Facilities sees clean	quate to red; Chemical rent/ insp post	/ ded
U T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O s	21. Person in charge pr and perform duties/ Cer 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Water 118, Good processing methods: Maccompany of the processing methods: Maccomposite of the p	resent, demonstrat rtified Food Mana mauthorized person and F Labeling ravailable; adequestible (Shellstoc Food labeled with Approved P Variance, Specialize obtained for specialize obtained for specialize anufacturer instrustible (Shellstoc Food Labeled with Approved P Variance, Specialize obtained for specialize obtained for specialize obtained for specialize obtained for specialize of Food Contamer Advisory and Food Contamer Contamination series and stocoray bottle tamination	Personnion of kager (CF ons/ persons/ p	ems (2 Ponel characteristics) ckage ssure, safe parasite parasite cres cres cres cres cres cres cres cr	Action		2	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, S Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Cont designed, constructed, and us Brown cutting bo 33. Warewashing Facilities; Service sink or curb cleaning ys or Next Inspection, White Food 41. Original container labelin Phys 42. Non-Food Contact surface	re Control/ Identification sed; Equipment Adere I disposition accurate, and calibrate trips current tt, Prerequisite for Ormit/Inspection Current special disposition accilities: Accessible and accilities: Accessible and accilities: Accessible and accilities accility provided control disposition g (Bulk Food) cital Facilities sees clean lighting; designated accessions.	quate to red; Chemical rearrant rent/ insp post red red; Chemical rent/ insp post red rent/ insp post red red red; Chemical	R R
U T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O s	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, Good pr. 24. Required records adestruction): Packaged Prepackaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m. Con 26. Posting of Consumfoods (Disclosure/Rem Posted on display g Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Wipes/sj 37. Environmental cont 38. Approved thawing Refrigerator	resent, demonstrat rtified Food Mana mauthorized person and F Labeling ravailable; adequestible (Shellstoc Food labeled with Approved P Variance, Specialize obtained for specialize obtained for specialize anufacturer instrustible (Shellstoc Food Labeled with Approved P Variance, Specialize obtained for specialize obtained for specialize obtained for specialize obtained for specialize of Food Contamer Advisory and Food Contamer Contamination series and stocoray bottle tamination	Procedured	ems (2 Ponel characteristics) ckage ssure, safe parasite parasite cres cres cres cres cres cres cres cr	Action		2	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, S Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing for supplied, used 32. Food and Non-food Contidesigned, constructed, and us Brown cutting bound and Service sink or curb cleaning ys or Next Inspection, White Food 41. Original container labeling 42. Non-Food Contact surfact 43. Adequate ventilation and 44. Garbage and Refuse properties.	re Control/ Identificated; Equipment Adere Identification accurate, and calibrated trips current tri	quate to red; Chemical rent/ insp post rent/ insp post	R R
U T	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	N	N	O s	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, Good pr. 24. Required records adestruction): Packaged Prepackaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m. Con 26. Posting of Consumfoods (Disclosure/Rem Posted on display g Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Wipes/sj 37. Environmental cont 38. Approved thawing Refrigerator	resent, demonstrate triffed Food Mana triffed Food Labeling triffed Food Labeling triffed Food Labeled with Approved Pariance, Specialize to obtained for special triffed Food Contamer Advisories; raw inder/Buffet Plate plass triffed Contamination triffed Food Contamer Contamination triffed Food Contamer Labeling perly used and story bottle triffed Food Contamination triffed Food	Personnion of kager (CF ons/ persons) persons attempts at	ems (2 Po nel chowledge, FM) sonnel ckage ssure, safe parasite parasite cess, and conditions conditions conditions conditions conditions ckage chowledge parasite chowledge conditions chowledge conditions chowledge conditions chowledge chowledge chowledge conditions chowledge	Action		2 2 1	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, s Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing fasupplied, used 32. Food and Non-food Cont designed, constructed, and us Brown cutting bo 33. Warewashing Facilities; is Service sink or curb cleaning ys or Next Inspection, Whice Food 41. Original container labeling 42. Non-Food Contact surfact 43. Adequate ventilation and 44. Garbage and Refuse prop	re Control/ Identification sed; Equipment Adere I disposition accurate, and calibrate trips current t, Prerequisite for O rmit/Inspection Current disposition act surfaces cleanable sed lard installed, maintained, tracility provided chever Comes First Identification g (Bulk Food) sical Facilities sees clean lighting; designated active constructed, supplied	quate to red; Chemical rent/ insp post rent/ insp post	R R
U T	X	N	N	O s	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u 3 Safe Water, Reco 23. Hot and Cold Wate 118, Good pr 24. Required records adestruction); Packaged Prepackaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Posted on display g Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Wipes/sj 37. Environmental cont 38. Approved thawing Refrigerator Prope 39. Utensils, equipmen 39. Utensils, equipmen	resent, demonstrat rtified Food Mana mauthorized person and the Labeling ravailable; adequences with Approved Pariance, Specialize and fariance, Specialize and for specialize and for special form of the fariance of the	Personnion of kager (CF ons/ persons) attempts a	ems (2 Ponel chowledge, FM) sonnel ckage ssure, safe parasite parasite cess, and der cooked gen Label Corrective t/other acco use	Action		2 2 1	I N V V V V V V V V V V V V V V V V V V	N O O	N A A A A A A A A A A A A A A A A A A A	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date marking 29. Thermometers provided, Thermal test strips Digital thermo, s: Permit Requiremen 30. Food Establishment Per Posted & expired Utensils, Equ 31. Adequate handwashing for supplied, used 32. Food and Non-food Contidesigned, constructed, and us Brown cutting both 33. Warewashing Facilities; Service sink or curb cleaning ys or Next Inspection, White Food 41. Original container labeling 42. Non-Food Contact surfact 43. Adequate ventilation and 44. Garbage and Refuse properly 45. Physical facilities; properly 46. Toilet Facilities; properly	re Control/ Identification sed; Equipment Adere I disposition accurate, and calibrate trips current t, Prerequisite for O rmit/Inspection Current disposition act surfaces cleanable sed lard installed, maintained, tracility provided chever Comes First Identification g (Bulk Food) sical Facilities sees clean lighting; designated active constructed, supplied	quate to red; Chemical rent/ insp post rent/ insp post	R R

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kelly Pittman	Print: Kelly Pittman	Title: Person In Charge/ Owner Store Manager
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger #574 Starbucks	Physical A	Goliad	City/State: Rockwall	, Tx	License/Permit # FS-9360	Page <u>2</u> of <u>2</u>
Item/Location	Temp	TEMPERATURE OBSERVA Item/Location	TIONS Temp	Item/Loc	ation	Temp
UC fridge		Self serve beverage coo	ei 36			
Whole Milk	38					
Milk 2%	38					
Whip cream	40					
Heavy whip cream	39					
Oat / Coconut Milk	39/39					
Sweet Cream	38					
Item AN INSPECTION OF YO		BSERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTEN			THE CONDITIONS OBSE	ERVED AND
Number NOTED BELOW: all tem	•	1 F				
Hand sink equip	•	agni 000nnm				
3 comp sink setu		eamer, tested 200ppm				
•		efrigerator at espresso sta	tion			
		ces every 4hrs or as need				
		and thawed in refrigerator	ieu			
·	`	tal, strips current				
· · · · · · · · · · · · · · · · · · ·		food in/out of oven, cooked	to order f	or comr	any specs, no ho	oldina
		ed, to post current permit a		01 001115	arry spees, no ne	Jang
		nachine, burn ice w/r/s entire		allow to	air drv before ice	reaccumlates
		tions include resurface or r				
	<u> </u>		<u>, , , , , , , , , , , , , , , , , , , </u>		<u> </u>	
Received by:		Print:			Title: Person In Charg	io/ Owner
(signature) See ab	ove	See ab	ove		TIGO, I CISUII III CIIAFE	20 OMIICI
Inspected by (signature)	472	Print:	7 1 1:11			
11/	11x1 ()	S Richard	וווח ג		Samples: Y N	# collected