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: 10/	17	7/2	4	Time in: 12:45	Time out: 1:30		icense/Pe S20							6 CPFM	Food handlers	Page 1	of <u>2</u>
Purpo	se o	f Ins	pec	tion: 1-Routine	2-Follow U	Jp 3-	-Complai	int	4	-Inve	estig	atior	1 [5-CO/Construction	6-Other	TOTAL/S	SCORE
Establ Starb			Nam	ne:			/Owner N da Bran							Number of Repeat Viol Number of Violations C	ations: COS:	0/40	0/4
Physic 2235 S				wall, Tx		est control : olab 4/3/25			Ho N/a	od				e trap :/ waste oil vaste 2/11/25 5000g	Follow-up: Yes No	0/10	U/A
Mark				Status: Out = not in co	ompliance IN = in	compliance	NO Mark '		t obse					plicable COS = corrected on ox for IN, NO, NA, COS Ma	site R = repeat vio	lation W=	Watch
									iire I	nme	diate	Cor	recti	ive Action not to exceed 3 da		C COX IOI IX	
O I U N	N O	Stat N A	C O		nperature for Fo			R	į		N	e Stat N A	C O	Emp	loyee Health		R
T			S	1. Proper cooling time a	egrees Fahrenhei and temperature	1t)			Т	<u>'</u>			S	12. Management, food emplo	yees and conditional	employees;	
		•		2. Proper Cold Holding	(416	0E/450E)				~				knowledge, responsibilities, a		-1 C	
~				See	temperature(41	F/ 45 F)				~	,			13. Proper use of restriction a eyes, nose, and mouth Employee health form		charge from	
		~		3. Proper Hot Holding t	temperature(135°	°F)									ntamination by Han	ıds	
		~		4. Proper cooking time						/				14. Hands cleaned and prope	rly washed/ Gloves u	ised properly	,
		~		5. Proper reheating production Hours)	cedure for hot ho	olding (165°	°F in 2			•	·			15. No bare hand contact with alternate method properly foll Gloves & utensils)
/				6. Time as a Public Hea	alth Control; proc	cedures &	records								eptible Populations		
				Ap	proved Source							_		16. Pasteurized foods used; p. Pasteurized eggs used when r		fered	
Т				7. Food and ice obtaine			ood in							N/a			
~				good condition, safe, ar destruction Penske	nd unadulterated; contract	; parasite								C	Chemicals		
/				8. Food Received at pro		;						/		17. Food additives; approved & Vegetables	and properly stored;	Washing Fru	uits
					n from Contamin	nation				'	'			N/a 18. Toxic substances properly Stored low and separa		d used	
/				9. Food Separated & pr preparation, storage, dis			ood				<u> </u>				er/ Plumbing		
•				10. Food contact surfact Sanitized at 200			ed and		Ī	~				19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper	
/				11. Proper disposition of reconditioned Disc	of returned, previ ard	iously serve	ed or			/	,			20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
		_	_				(2 D.	4>	. ,	tions	Pac	-	C				
		1		***	ority Founda	ition Iten	ns (2 Po	_		_				rective Action within 10 day	S		
O I U N T	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel	1	R R	viola U	I N	N O	N A	C O O S	-	s re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name:		Physical A	ddress:	City/State:		License/Permit # Pag	ge <u>2</u> of <u>2</u>				
Starbucks			S Goliad	Rockwa	II, Tx	FS2023-6					
Item/Location		Temp	TEMPERATURE OBSERVA Item/Location	Temp	Item/Loca	tion	Temp				
Milk fridge		•		-			40/38				
		38	2% Milk	39	Whip/soy milk		40/30				
RTE fridge		39	Sweet Cream	40	Cold Bar 2						
Freezer 1 htt		10.1	Oat		Oat/coconut		39/39				
Freezer 2 htt		9.8	Cold Bar 1		Drive thru fridge amb		36				
UC thaw Fridge main		41	Whole Milk	39	Whip		39				
UC thaw Fridge overflow		41	Sweet Crm	39							
Hot I	3ar 1		Almond Milk	39	Se	olf serve wall	39				
Skim	Milk	39	Hot Bar 2								
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS						
	ECTION OF YOUR ES BELOW: all temperature	OUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
Restro	Restrooms equipped temp was greater than 104 in both rooms										
Hand s	Hand sinks equipped greater than 105 throughout kitchen										
3comp	sink not set up	, 115, usi	ng quat sani tested 200pp	m							
Red sa	Red sani buckets filled at 3 comp sink										
Dishwa	Dishwasher confirmed 160st										
Rte UC	Rte UC refrigerators both holding defrosted prepackage foods										
All food	All food items are precooked, arrive frozen, thawed in refrigerator, using tongs to xfer in oven and xfer to										
paper s	paper sleeve. Hand directly to customer. Thermalized to corporate approved temp, no hot holding, cooked to order										
	Digital thermapen, strips current, gloves available										
	Ovens are clean and well maintained										
	Pastries, breads and cookies not self served / discarded daily										
	Rear service door air curtain confirmed operational										
	Ice machine confirmed air gap, very clean in ice bin										
	Using sani wipes for guest tables and touching points in restrooms tested 200ppm										
	Using sandwich board vs no long displaying sandwiches in display case										
	Using Quats sani towel in solution to wipe wand between orders - 200ppm Remove shipping liner off side portions of air curtain										
77 11011101	o ompping imo	011 0140	portions of all ourtain								
						I					
Received by: (signature)	e abov	e/e	See ab	ove		Title: Person In Charge/ Own	er				
Inspected by:	2 MH		Richard								
Form EH-06 (Revised 0	V	187 (13 monard	<i>A</i> 1 11111		Samples: Y N # colle	eted				