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: 11/17/25		25	Time in: Time out: 12:55			License/Permit # FS-8813							CPFM 6	Food handlers 20	Page <u>1</u> of _2	2_		
	Purpose of Inspection: 1-Routine 2-Follow Up				3-Complaint 4-Investigation							5-CO/Construction	Construction 6-Other TOTAL/S		RE			
					act/Owner Name: nifer Knight							XNumber of Repeat Violar ✓ Number of Violations CO						
Physical Address: Pest control:						111	Н	ood		G	reas	e trap :/ waste oil	Follow-up: Yes	3/97/ <i>F</i>	4			
1699 Laguna Dr Rockwall, TX Ecolab 11/4/25 Compliance Status: Out = not in compliance IN = in compliance						2	N/:		**	4-			No 🗸		1			
Maı					points in the OUT box for	each numbered it	em	Mark '		ot obs checki					plicable COS = corrected on s ox for IN, NO, NA, COS Mark	the \mathbf{R} = repeat vio k an \mathbf{X} in appropriat	te box for R	ch
Cor	nnli	ance	Sta	tus	Prio	rity Items (3	Points)) violations	Requ		<i>mme</i> Comp				ive Action not to exceed 3 day	?S		
O U	N O A O Time and Temperature for Food Safety				ety	R		O I U N	N	N	CO				R			
T	(F = degrees Fahrenheit) 1. Proper cooling time and temperature							Γ			S	12. Management, food employ		employees;				
	(~				knowledge, responsibilities, an	nd reporting					
		2. Proper Cold Holding temperature(41°F/45°F))			-	,			13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No dis	charge from				
`			3. Proper Hot Holding temperature(135°F)				Н						Émployee health form	-				
	-	•						Н						14. Hands cleaned and proper	ly washed/ Gloves u			
	(•		Proper cooking time and temperature 5. Proper reheating procedure for bot holding (16)			65°F in 2	Ш	-	~				15. No bare hand contact with		1 1 7	-	
	(~		5. Proper reheating procedure for hot holding (16: Hours)			05 F III 2			~				alternate method properly follo				
	/				6. Time as a Public Health Control; procedures & Lobby Carafes			& records								ptible Populations		
					A	C						,			16. Pasteurized foods used; pro		fered	
						proved Source									Pasteurized eggs used when re	quirea		
(7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Penske										Ch	nemicals						
	/				8. Food Received at pro						~	,			17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
					Protection	n from Contamin	nation				~	,			18. Toxic substances properly Stored low and separat		nd used	
	/				9. Food Separated & pr preparation, storage, dis			g food				1				·/ Plumbing		
	/				10. Food contact surfact Sanitized at 200			aned and			~	,			19. Water from approved source backflow device City approved	ce; Plumbing install	ed; proper	
					11. Proper disposition of	_	ously se	rved or	H			,			20. Approved Sewage/Wastew	vater Disposal System	m, proper	
'					reconditioned Disc	ard					V				disposal			
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O U T	I N	N O	N A	C O S		ority Founda			ints)		ntion:	N	uire N A	C C O S	rective Action within 10 days	e Control/ Identific	cation	R
U		N O	N A			n of Knowledge/	Personi	nel			O I U N	N	N	C	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identific		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	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks Laguna Physical Address: 1699 Laguna Dr TEMPERATURE OBSERVATIONS Item/Location Thaw fridge 41 Hot Bar 1 City/State: Rockwall, Tx FS-8813 Temp Item/Location Temp Item/Location Warming Fridg Milk fridge Warming Fridg Milk fridge 38 Coconut Milk Warming Fridg	e 1 e 2	Temp 40 40										
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Milk fridge 38 Coconut Milk 38 D/T Warming Fri	dge	40										
Will mage to occuration to bit was in gran		40										
Freezer Defrost Hot Bar 2												
Back Bar 1 Whip 39												
Whole/Protein Milk 38/38 Sweet Crm 39												
Back Bar 2 Nitro Cold Brew 44												
Sweet Crm/Whip 37/38 Fridge D/T 39												
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSELVED TO THE CONDI	RVED AN	/D										
Restrooms equipped temp greater than 101 in each room												
Hand sinks equipped, temps greater than 104 throughout kitchen												
3 comp sink set up, 133, quat sani 200ppm, strips current 05/2027												
Dishwasher confirmed 160 st, temp dots available												
32/45 Oxidation on ceiling vents throughout kitchen, uncleanable, need to address, rebrand in work	S											
	Cleaning expresss wands with sani towel											
	Bug light operation in back of house											
	All food arrived frozen, thawed in fridge, heated to desire temp per order, no hot holding											
Using tongs to transfer from oven to sleeve packaging / handed directly to customer All tongs and utensils w/r/s every 4 hours or as needed												
Digital thermapen thermo onsite												
Sani buckets filled at 3 comp sink												
Display food is fresh everyday, discarded at end of days operations												
Trash enclosure looks great, keep up the good work												
32 Oxidation noted on interior shelves in refrigerators in BOH, to make cleanable, rebrand in wo	rks											
Using tphc for creamers in lobby, time labels on bottom												
Received by: Print: Title: Person In Charge	/ Owner											
See above See above												
Inspected by: (signature) N Ha	# collecte	ed										