Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ☑ First aid kit
- ☑ Allergy policy
- ☑ Vomit clean up
- ☑ Employee health

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
4/25/26	12:40	1:12	FS2023-6	7	21	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	Number of Repeat Violations: ___ / Number of Violations COS: ___	
Starbucks	Amanda Brannen		1/99/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ☑
2235 S Goliad Rockwall, Tx	Ecolab 4/10/26	N/a	Southwaste 2/18/26 5000g	

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 '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an X in appropriate box for **R**

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

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
			✔		1. Proper cooling time and temperature			✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See			✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
			✔		3. Proper Hot Holding temperature(135°F)							**Preventing Contamination by Hands**	
			✔		4. Proper cooking time and temperature			✔				14. Hands cleaned and properly washed/ Gloves used properly	
			✔		5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves & utensils	
	✔				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source					✔		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Penske contract							**Chemicals**	
	✔				8. Food Received at proper temperature Checking					✔		17. Food additives; approved and properly stored; Washing Fruits & Vegetables N/a	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used Stored low and separated	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard			✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 7			✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
	✔				22. Food Handler/ no unauthorized persons/ personnel 21 during orientation before first shift			✔				28. Proper Date Marking and disposition Good date labels	
					Safe Water, Recordkeeping and Food Package Labeling			✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Black thermapen, strips current	
	✔				23. Hot and Cold Water available; adequate pressure, safe 133, good pressure							**Permit Requirement, Prerequisite for Operation**	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial labels			✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted & current	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory		W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On menu, ingredients upon request			✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided confirmed 160st	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✔				34. No Evidence of Insect contamination, rodent/other animals			✔				41.Original container labeling (Bulk Food)	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	✔				36. Wiping Cloths; properly used and stored Stored in solution			✔				42. Non-Food Contact surfaces clean	
	✔				37. Environmental contamination			✔				43. Adequate ventilation and lighting; designated areas used	
	✔				38. Approved thawing method Refrigerator			✔				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✔				45. Physical facilities installed, maintained, and clean	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Mop heads			✔				46. Toilet Facilities; properly constructed, supplied, and clean Cleaned and stocked	
	✔				40. Single-service & single-use articles; properly stored and used					✔		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mindy Herod	**Print:** Mindy Herod	**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 Address:	City/State:	License/Permit #	Page 2 of 2
Starbucks	2235 S Goliad	Rockwall, Tx	FS2023-6	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk fridge	36	Whole Milk	38	Whip	40
RTE fridge	34	Sweet Cream	39	Cold Bar 2	
Freezer 1 htt	2.6	Oat	40	Vanilla Vegan Crm	40
Freezer 2 htt	0.5	Cold Bar 1		Sweet Crm	40
UC thaw Fridge main	40	2% Milk	39	Drive thru fridge amb	38
UC thaw Fridge overflow	39	Coconut Milk	40		
Hot Bar 1		Almond Milk	39	Self serve wall	36
Skim Milk	38	Hot Bar 2			

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 temperatures are taken in F
	Restrooms equipped temp was greater than 104 in both rooms
	Hand sinks equipped greater than 106 throughout kitchen
	3comp sink not set up, 133, using quat sani tested 200ppm
	Red sani buckets filled at 3 comp sink
	Dishwasher confirmed 160st
	Rte UC refrigerators both holding defrosted prepackage foods
	All food items are precooked, arrive frozen, thawed in refrigerator, using tongs to xfer in oven and xfer to
	paper sleeve. Hand directly to customer. Thermalized to corporate approved temp, no hot holding, cooked to order
	Digital thermapen, strips current 07/2027, 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
39	Mop heads stored in mop sink, should be hung up to drip dry properly

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature) RS	**Print:** Richard Hill	Samples: Y N # collected

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