

Retail Food Establishment Inspection Report

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

Date: 5/21/2024	Time in: 12:20	Time out: 1:10	License/Permit # need current/to post	Est. Type	Risk Category	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: Dutch Bros Coffee	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2230 Ridge Rockwall, TX	Pest control : Ecolab/ 5-2-2024	Grease trap : n/a to email	

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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
						3					
	✓					Water/ Plumbing					
3							✓				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
1						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: <small>(signature)</small> <i>Sarah Kannard</i>	Print: Sarah Kannard	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Dutch Bros Coffee	Physical Address: 2230 Ridge	City/State: Rockwall, TX	License/Permit # need current/to post	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
freeze machines/ mix	33				
mix	37				
mix	32				
Milk cooler/milk	41				
WIC ambient	32				

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:
	warewash hand sink 100+F equipped
	3 comp sink 110F
	Using quats tabs for sani sink in 3 comp sink
29	Need quats test strips
18	Need to store spray bottles and chemicals low and separate/not over 3 comp sink/COS
	Espresso machines cleaned with specified manu tabs per manufacturer's instructions/ nightly
	Frothers are supposed to be sanitized with quats sanitizer after every use
	Blenders are rinsed using rapid rinser then WRS every 4 hours if used
10	Need to clean milk frother/dried milk
	Rolling ice containers/draining continuously over floor drains with air gaps
	Front hand sink 100+F equipped
	Freeze machines broken down and cleaned every other day
	All sleeved straws
42	To clean air curtain guards and air return vent/dusty
	Hanging thermos in WIC
	Digital thermo
42	Need to clean around ice dispenser chute/on the outside
	Air curtains working
10/42	Need to clean Espresso machines/dried coffee/every 4 hours especially frothers to prevent buildup
36	Need to store wiping cloths in sani buckets/ not dirty on prep counters
42	To clean hand sinks/inside and around, on

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Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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