Followup Fee																	
\$50.00 after Retail Food Establishment Inspection Report First aid kit												tion Report					
First Followup								Ci	City of Rockwall					kv	wall Vomit clean up Employee health		
Date: Time in: Time out: License/Pe								e/Permi	it #						CPFM Food handlers		
							50		<b>T</b>			_		-			
Establishment Name:					ie:	Contact/Owner N				Name:				n	5-CO/Construction     6-Other     TOTAL/SCORE     Number of Repeat Violations:     Number of Violations COS:		
Kroger #574 Starbuc						Pest control :			Hood						se trap :/ waste oil Follow-up: Yes 1/99/A		
									not ol			pplicable 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         Time and Temperature for Food Safety           0         I         N         N         C           U         N         O         A         O							R		Co O U	ompl I N	iance N O	e Sta N A	tus C O		R		
T			<b>A</b>	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				-	T	1	-	<u>а</u>	s	12. Management, food employees and conditional employees;	_	
	١										~		knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
L					2. Proper Cold Holding temperature(41°F/ 45°F) See					W eyes, nose, and mouth Need state poster							
	•				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		
	6. Time as a Publ				6. Time as a Public Hea	lic Health Control; procedures & records									Highly Susceptible Populations		
	Approved Source					proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
·			good condition, safe,			ned from approved source; Food in and unadulterated; parasite or / Starbucks					<u> </u>				Chemicals		
•					8. Food Received at proper temperature Checked upon delivery				-	& Vegetables				17. Food additives; approved and properly stored; Washing Fruits & Vegetables N/a			
					Protection from Contamination									18. Toxic substances properly identified, stored and used			
·					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						1			•	Water/ Plumbing		
·	/				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>200</b> ppm/temperature						~				19. Water from approved source; Plumbing installed; proper backflow device		
·	11. Proper disposition of returned, pr reconditioned Discard imm				of returned, previous	previously served or nediately								City approved           20. Approved Sewage/Wastewater Disposal System, proper           disposal			
	P							Points	<u> </u>	_		_	uire N	e Cor	rrective Action within 10 days	D	
	N	N O	N A	C O S	Demonstration of Knowledge/ Personnel					O U T	N	N O	A	o s	Food Temperature Control/ Identification	R	
·	/				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>			е,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
Ľ	~				22. Food Handler/ no un N/A				~				28. Proper Date Marking and disposition Great date marking 29. Thermometers provided, accurate, and calibrated; Chemical/				
					Safe Water, Recordkeeping and Food Package Labeling						~				Thermal test strips Digital thermo, strips current		
<b>~</b>			23. Hot and Cold Water available; adequate pressure, safe GOOD pressure										Permit Requirement, Prerequisite for Operation				
			24. Required record destruction); Pack		24. Required records av destruction); Packaged <b>Prepackaged</b>	rds available (shellstock tags; parasite aged Food labeled				30. Food Establishment Permit/Insp					30. Food Establishment Permit/Inspection Current/ insp posted Posted & current		
<u>⊨</u>						vith Approved Proc									Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly		
L					HACCP plan; Variance processing methods; ma	obtained for special	lized				~				supplied, used		
					Cons	sumer Advisory					~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
·					26. Posting of Consume foods (Disclosure/Remi						~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
0 1	r	N	N	C	Core Items (1 Point	nt) Violations Req	uire Correct	tive Act	_	Not 0	to E	xcee N	ed 90 N	0 Da	ays or Next Inspection, Whichever Comes First	R	
			A	o s	Prevention of Inse	of Food Contamina		Ň		U T	N	0	A	o s	Food Identification		
•					<ul><li>34. No Evidence of Inse animals</li><li>35. Personal Cleanlines</li></ul>				_		~				41.Original container labeling (Bulk Food)	_	
•		+			36. Wiping Cloths; prop	perly used and stored			-		~				Physical Facilities           42. Non-Food Contact surfaces clean		
	/				Using wipes/sp 37. Environmental cont				-		2 2				43. Adequate ventilation and lighting; designated areas used		
	/	+			38. Approved thawing a Refrigerator	method		+		-	· /				44. Garbage and Refuse properly disposed; facilities maintained		
						er Use of Utensils				1					45. Physical facilities installed, maintained, and clean		
·					39. Utensils, equipment dried, & handled/ In us				]		~				46. Toilet Facilities; properly constructed, supplied, and clean		
·					40. Single-service & sir and used	perly stored						~		47. Other Violations			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Kroger #574 Starbucks	Physical A <b>1950 (</b>		City/State: Rockwal	l, Tx	License/Permit # FS-9360	Page <u>2</u> of <u>2</u>	
		TEMPERATURE OBSERVA		T: 7			
Item/Location UC fridge	Temp	Item/Location	Temp	Item/Loo	cation	Temp	_
oc mage	33						
UC fridge expresso	32						
Milk	34						
Whip cream	32						
Heavy whip cream	34						
Oat milk	35						
Cold brew	34						
Item		SERVATIONS AND CORRECT					
ItemAN INSPECTION OF YOUR ESNumberNOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTEI F	NTION IS DIRE	ECTED TO	THE CONDITIONS OBSE	RVED AND	
Hand sink equipped 1	104						
3 comp sink setup 12							
Quat Sani wipes used							
45 Minor detail cleaning	under re	frigerator at espresso sta	ation				
W, R. S all food conta	act surfac	ces every 4hrs or as nee	ded				
All food is Rte prepac	kaged a	nd thawed in refrigerator					
Using gloves, therma	pen digit	al					
Tongs used when tran	sferring f	ood in/out of oven					
							_
							_
							_
							_
							_
Received by:		Print:			Title: Person In Charg	e/ Owner	_
(signature) See abov	/e	See ab	ove				
Inspected by: (signature)	9 9	Richar	ч ПШ				٦
Form EH-06 (Revised 09-2015)		nulla			Samples: Y N	# collected	