Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Purpose of Inspection:	2/98/A lation W-Watch e box for R
1950 N Goliad Rockwall, TX W/ Grocery insp No = not observed NA = not applicable COS = corrected on site R = repeat vio Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status O I N N O A O S S S S S S S S S S S S S S S S S	e box for R
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status O I N N O A O S S C Time and Temperature for Food Safety (F = degrees Fahrenheit) I. Proper cooling time and temperature 1. Proper Cold Holding temperature 2. Proper Cold Holding temperature(41°F/45°F) 3. Proper Hot Holding temperature(135°F) Preventing Contamination by Ham	e box for R
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Prevening Contamination by Han	
A Brown as bling time and town controls	ds
4. Proper cooking time and temperature	sed properly
5. Proper reheating procedure for hot holding (165°F in 2 Hours) 15. No bare hand contact with ready to eat foods of alternate method properly followed (APPROVED)	
6. Time as a Public Health Control: procedures & records	
Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not of	ered
Approved Source Pasteurized eggs used when required	
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite	
destruction Starbucks/Kroger milk	
8. Food Received at proper temperature 17. Food additives; approved and properly stored; & Vegetables	Washing Fruits
Protection from Contamination 18. Toxic substances properly identified, stored an	d used
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	ed; proper
11. Proper disposition of returned, previously served or reconditioned discarded 20. Approved Sewage/Wastewater Disposal System disposal	n, proper
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days	
O I N N C U N O A O Demonstration of Knowledge/ Personnel R U N O A O Food Temperature Control/ Identific	ation
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 27. Proper cooling method used; Equipment Ade	quate to
7 In Store 22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition	
Safe Water, Recordkeeping and Food Package 29. Thermometers provided, accurate, and calibrat	ed; Chemical/
Safe water, recording and rood rackage	
Labeling Inermal test strips digital	
	peration
Labeling 23. Hot and Cold Water available; adequate pressure, safe	
Labeling 23. Hot and Cold Water available; adequate pressure, safe	port sign posted)
Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 30. Food Establishment Permit (Current/insp red) 12/31/2023	port sign posted)
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Retail Food Establishment Inspection Report

Received by: (signature) Casey Schultz	Casey Schultz	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er #574 Starbucks	Physical A	address: N Goliad		ity/State:	all, TX	License/Permit # FS-9360	Page <u>2</u> of <u>2</u>	
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undor	counter cooler/half n hal	27						_	
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under co	ounter sandwich cooler ambient	36							
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		OI	SERVATIONS AND	CODDECTIV	E ACTIO	NC			
Item	AN INSPECTION OF YOUR ES						HE CONDITIONS OBSE	RVED AND	
Number	NOTED BELOW:						3	· 	
	Hand sink with soal	p and pa	aper towels. No	eed to pos	st empl	oyee he	alth poster.		
	3 comp sink 113 F	•	•	•	•	•	•		
	Sani sink setup to 200 ppm quats.								
	Sanitizer approved food contact wipes at 200-400ppm quats								
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	Ice machine deflector panel clean/watch as it is black/sanitize often								
	Carafes and blenders are washed with hot water after every use								
	Milk frothers sanitized after every use								
	All carafes and blenders are WRS every 4 hours								
	Dummy TCS sandv			very other	day/no	ot for sa	le		
	All prepackaged items labeled correctly								
	All TCS foods date marked								
42	To clean outside of under counter cooler/handles and doors								
45	Watch piece of tape holding door shut/plumbing from hand sink. Repair door to shut correctly								
45	To clean floor/some food debris								
Received	bv:		Print:			T	Title: Person In Charg	e/ Owner	
(signature)	•			SAV C	Chi	ılt→			
Ţ.	Casey Schallz		Ca	sey S		11LZ	<u>Manage</u>		
Inspected (signature)	Casey Schultz Iby: Christy Cov	ato - a	Print:	iotro O a	w t ~ —	DC			
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