r e q Follo	u i i wu	reo		of \$50.00 is Ifter 1st		City of	Rocl	kWa		In	sp	ecti	ion Report	 First aid k Allergy po Vomit clea Employee 	olicy/trainir n up	าg	
	Date: Time in: Time out: License/Pe 03/14/2022 10:59 12:14 FS 93												Food handle	Food managers Store	Page <u>1</u> of _	2	
		of In ment		tion: 1-Routine	2-Follow Up	3-Compla		4-	Inve	stiga	atio	n	5-CO/Construction * Number of Repeat Viol	6-Other	TOTAL/SCO	RE	
Kro	ger	574	Sta	rbucks	Kro	ger	vame.				1		✓ Number of Violations	COS:	5/95//	Δ	
Phys 1950		Addre oliad	ess:		Pest con See groce	ery		Ho Na	od				e trap : ocery	Follow-up: Yes	5/35/7		
Mark				tatus: Out = not in cor points in the OUT box for	mpliance IN = in compli	ance N Mark	$\mathbf{O} = \operatorname{not}$						pplicable COS = corrected on , NA, COS Ma	a site \mathbf{R} = repeat vio ark an $$ in appropria	lation W-Wate	ch	
								re In	nmed	liate	Con	rrect	tive Action not to exceed 3 do				
0	I N C Time and Temperature for Food Safety N O A O				R			N O	Ν	С	Employee Health						
T	V	Image: Solution of the second seco					Т	~			S						
·	/		2. Proper Cold Holding temperature(41°F/ 45°F) See and watch sandwiches						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need poster at hand sink now				
	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Han						ds				
	4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves										
	V	5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~			15. No bare hand contact wit alternate method properly for Utensils				
	6. Time as a Public Health Control; proceed Prep only / all returned to cooler				alth Control; procedure o cooler	s & records								ceptible Populations			
					proved Source				~				16. Pasteurized foods used; p Pasteurized eggs used when a Precooked		ered		
		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					Chemicals										
U				8. Food Received at pro At receiving	oper temperature						~		17. Food additives; approved& Vegetables	and properly stored;	Washing Fruits		
				Protection	from Contamination	L			~				18. Toxic substances properly	y identified, stored an	d used		
				9. Food Separated & pro preparation, storage, dis	· · · · ·	ng food							Wat	er/ Plumbing			
ľ	/			Watch 10. Food contact surface Sanitized at 200 p		leaned and		3					19. Water from approved sou backflow device See attached	rce; Plumbing installe	ed; proper		
	V	•		11. Proper disposition of reconditioned	of returned, previously	served or			~				20. Approved Sewage/Waste disposal Watch	water Disposal System	n, proper		
0			C	Prio	ority Foundation	Items (2 Po	oints) v	violat 0		Req N			rrective Action within 10 day	28		R	
	I N N C		C O S	Demonstration	n of Knowledge/ Perso	onnel	ĸ	U T	Ν	0	A	o s	Food Temperatu	re Control/ Identific	ation	K	
·				21. Person in charge pre and perform duties/ Cert	rtified Food Manager (CFM)			~				27. Proper cooling method us Maintain Product Temperatu	re	juate to		
L				22. Food Handler/ no un Kroger training	nauthorized persons/ pe	ersonnel			~				28. Proper Date Marking and Good	<u>^</u>			
					rdkeeping and Food I Labeling	-			~				29. Thermometers provided, Thermal test strips Yes	accurate, and calibrat	ed; Chemical/		
L				23. Hot and Cold Water See					1			1	Permit Requiremen	· •	•		
U				24. Required records av destruction); Packaged I Commercial	Food labeled	er order		w	~				30. Food Establishment Per Posted 2019 MU	JST POST 2	022		
		Т		25. Compliance with Va		ocess, and							31. Adequate handwashing fa	upment, and Vendin acilities: Accessible and		-	
W		~		HACCP plan; Variance processing methods; ma Not taking temp	anufacturer instructions	3			~				supplied, used Equipped				
				Cons	sumer Advisory				~				32. Food and Non-food Cont designed, constructed, and us Watch		, property		
·	/			26. Posting of Consume foods (Disclosure/Remin Posting					~				33. Warewashing Facilities; Service sink or curb cleaning		used/		
0	[] N	I N	C	Core Items (1 Poin	nt) Violations Requi	re Corrective	Action	Not		Cxcee N	ed 9 N	0 Da С	ys or Next Inspection , Whic	chever Comes First		R	
	N C		o s		of Food Contaminatio		ĸ	U T	Ν	0	A	o s		Identification		K	
L				34. No Evidence of Inse animals No flies today	y					~			41.Original container labelin	g (Bulk Food)			
V	1			35. Personal Cleanliness		bacco use								ical Facilities			
w				36. Wiping Cloths; prop Disposable 37. Environmental conta Watch	amination		$\left \right $	1	~				42. Non-Food Contact surfaceSee43. Adequate ventilation and		reas used		
	~	/		38. Approved thawing n	method		+	\vdash	-		_	$\left \right $	44. Garbage and Refuse prop	erly disposed; faciliti	es maintained	┢	
		1			er Use of Utensils			1					45. Physical facilities installe	ed, maintained, and clo	ean	+	
·				39. Utensils, equipment, dried, & handled/ In use Storing Sep	t, & linens; properly us	ed, stored, ed			~				46. Toilet Facilities; properly Equipped	constructed, supplied	l, and clean	+	
L				40. Single-service & sin and used	ngle-use articles; prope	rly stored				~			47. Other Violations			1	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) John Conley	Print:	Title: Person In Charge/ Owner PiC
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	er 574 Starbucks	Physical Address: 1950 N Goliad		City/State: Rockwall			License/Permit # Page 2 o		2 of 2	
T. /T	<i>i</i> e		TEMPERATURE OBSERVA	TI	1	T . (T)			1 5 1 5	
Item/Loca		Temp F	Item/Location		<u>Temp F</u>	Item/Locati	ion		Temp F	
Small	customer cooler	37								
Sar	ndwich cooler	38/42	Lowered to 38 at ins	sp						
J	ust loaded		Will Followup on sandwich cool	ler						
Unde	er counter cooler	36/38								
Wh	ipped cream	37								
		OB	SERVATIONS AND CORRECT	IVE	E ACTION	IS				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	No self serve creamers etc									
	Hot water at hand sink	ks 112 / th	nree comp 115 and up							
45	Need to clean under ice machine and watch what is stored on top of unit									
	-		owing tall sandwiches to block a			-			-	
19/COS			e drain and wasn't allowing w	ate	r to flow	our - lowe	ered it to allow it to	drain p	properly	
	Will monitor it to make sure it is draining									
	Sink sanitizer being made / table turners for Wanda 200 ppm quats									
	Using Thermo works one working									
42/45	Very minor cleaning ne									
			ise and then w r s thoroug	niy	every 4	hrs thro	ugh sinks to wR	S		
	Same with tongs abov									
	Allergen posting on me		. I . de P . I . b	1						
	•		and rethermalized- when a							
			ced into cooler this the higher			-	-	are bloc	cking air	
	Flow on top shelf thus	такіпд т	emps higherthermo rea	adir	ng lower	ea auring	g insp			
Received (signature)	^{by:} See abov ^{by:} Kelly kírkpa	/e	Print:				Title: Person In Charg	e/ Owner		
Inspected	by:	-	Print:							
(signature)	Kelly kírkpa	ıtríck	(RS				Samples: Y N	# collect	ed	