	Retail Food Establishment Inspection Report  First aid kit  Allergy policy  Vomit clean up  Employee health																		
	Date:         Time in:         Time out:         License/F           9/22/2021         10:20         11:15         FS-9												Е	st. Type	Risk Category	Page $\underline{1}$ of $\underline{2}$	2		
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla												n [	5-CO/Constru	iction	6-Other	TOTAL/SCO	RE	
	Establishment Name: Contact/Owner Starbuck's Kroger #574							act/Owner N							<ul> <li>★ Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>				_
Ph	Physical Address: Pest control :						Hood Grease trap				rease				5/95/ <i>F</i>	4			
						$0 = \mathbf{n}\mathbf{c}$	n/aw/main inspNo $P = not observed$ NA = not applicableCOS = corrected on siteR = repeater of a checkmark in appropriate box for IN, NO, NA, COS $A = not applicableMark an X in appropriate box for IN, NO, NA, COSMark an X in appropriate box for IN, NO, NA, COS$						lation W-Watc	ch					
Mark the appropriate points in the OUT box for each numbered item Mark '\' Priority Items (3 Points) violations R													-					e box for R	
Co	mpliance Status							R		Compl	nplianco I N		tus C	[					
U T	N	0	Α	O S	F = degrees Fahrenheit)					U     N     O     A     O     Employee Health       T     S     12. Management, food employees and conditional employees									
	~				1. Proper cooling time and temperature						~				knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	-				3. Proper Hot Holding to	temperature(135°	F)			-	<u> </u>								
			~		4. Proper cooking time a	-	,				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used pr								
		~			<ul> <li>4. Proper cooking time and temperature</li> <li>5. Proper reheating procedure for hot holding (165°F in 2</li> </ul>					15. No bare hand contact with ready to eat foods						h ready to eat foods o	r approved	-	
			~		Hours)	11.6				alternate method properly followed (APPROVE						llowed (APPROVED	Y N)		
L	~				6. Time as a Public Hea	uth Control; proc	edures	& records									ceptible Populations	C 1	
					Арј	proved Source					~				16. Pasteurized foo Pasteurized eggs us				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals								
					8. Food Received at pro	oper temperature					Γ.					; approved	l and properly stored;	Washing Fruits	
	~				checked at re	eceipt					~				& Vegetables			d wood	
	Protection from Contamination						~				18. Toxic substances properly identified, stored and used								
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					Water/ Plumbing 19. Water from approved source: Plumbing installed;					ed: proper				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						~				backflow device	noveu soi	ince, r lumbing instan	ed, proper	
	~				11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewa disposal	age/Waste	ewater Disposal Syste	m, proper	
0	I	N	N	С	Prie	ority Founda	tion It	tems (2 Po	ints)	viola			uire N	Cor	rective Action with	vin 10 day	vs		R
U T	N	0	A	O S		n of Knowledge/				U T	N	N O	A	O S	Food Te	emperatu	re Control/ Identific	ation	
	~				21. Person in charge pro and perform duties/ Cer w/store 7 total	rtified Food Man	ager/ P	osted			~				27. Proper cooling Maintain Product T		sed; Equipment Ade	quate to	
	~				22. Food Handler/ no ur	nauthorized perso	ons/ per	rsonnel			~				28. Proper Date Ma	nt	-		
	Safe Water, Recordkeeping and Food Package						~				Thermal test strips		accurate, and calibrat	ed; Chemical/					
_	Labeling           23. Hot and Cold Water available; adequate pressure, safe			ssure, safe			<u> </u>				digital	uiremen	t, Prerequisite for O	neration					
⊢			24. Required records available (shellstock tags; parasite			parasite	$\left  \right $	30. Food Establishment Permit (Current/insp						-	-				
	destruction); Packaged Food labeled						1				12/31/202								
					25. Compliance with Va		ed Pro	cess, and							31. Adequate hand		<b>upment, and Vendin</b> acilities: Accessible a		
	~				HACCP plan; Variance processing methods; ma			1			~				supplied, used				
					Com		ictions								32 Food and Nor	food Corr	act surfaces alconation	nroperly	
				<u> </u>	Cons	sumer Advisory				2					32. Food and Non- designed, construct		tact surfaces cleanable sed	e, properly	
	r				Cons 26. Posting of Consume foods (Disclosure/Remi	<b>sumer Advisory</b> er Advisories; rav	v or une			2	v				designed, construct	ted, and u	sed installed, maintained,		
0	I	N	N	С	26. Posting of Consume foods (Disclosure/Remi Core Items (1 Poin	sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations H	v or uno e)/ Alle Require	rgen Label 2 <i>Corrective</i>	Actic	on No	I	Ν	Ν	С	designed, construct 33. Warewashing F Service sink or cur	ted, and us Facilities; b cleaning fon , Whit	sed installed, maintained, g facility provided chever Comes First		R
O U T		N O	NA	C O S	26. Posting of Consume foods (Disclosure/Remi <b>Core Items (1 Poin</b> <b>Prevention o</b>	sumer Advisory er Advisories; raw inder/Buffet Plate nt) Violations K of Food Contam	v or und e)/ Alle Require ination	rgen Label 2 <i>Corrective</i>		on No	I N				designed, construct 33. Warewashing F Service sink or curl ys or Next Inspecti	ted, and u Facilities; b cleaning on, Whi Food	sed installed, maintained, g facility provided chever Comes First Identification		R
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Received by: (signature) Lance Sayen	Lance Sayen	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: uck's Kroger #574	Physical Address: 1950 N Goliad		City/State: Rockwall, TX		License/Permit # FS-9360	Page <u>2</u> of <u>2</u>
		1000	TEMPERATURE OBSERVA		<u>, 17</u>	100000	
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F
under	counter cooler/cream	36					
under co	unter sandwich cooler/ambient	35					
front cus	stomer grab display ambient	38					
W	IF ambient	-14					
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS		
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	FABLISHME	ENT HAS BEEN MADE. YOUR ATTER	NTION IS DIRE	CTED TO TH	HE CONDITIONS OBSER'	VED AND
	Hand sink 117 F						
	3 comp sink 129 F						
			ontact wipes at 200 qu	lats			
	Quats at 3 comp sir						
40	Milk frother sanitize						
42 32			311				
32	Rusty step stool	after ev	very use using sprayer	device at	t sink/h	ot water at 120	<b>F</b>
35			nd separate in coolers				1
00			aths for sandwiches, b		2.		
			ded every other day/no				
45	Gasket broken at W						
Received	hv		Print:			Title: Person In Charge/	Owner
(signature)	•			Save	n	Employe	
Inspected (signature)	Lance Sayen <sup>Iby:</sup> Chrísty Corl		Print: Christy C	-			
	Craisly CON	ez, r	Christy C		сv	Samples: Y N #	collected