Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
☐ Employee health

002	: :/21	-20)23	Time in: 10:40	Time out: 2:25		License/Pe							Food handlers 1 on site Food managers Page 1 of 2	2_
				tion: 1-Routine	2-Follow U		3-Complai		4-1	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE
Estab Krog				ne: rbucks		Kroge	ct/Owner N er	lame:						* Number of Repeat Violations: ✓ Number of Violations COS:	۸
Phys			ess:			est control			Hoo Na	od		Gro See		trap/ waste oil Follow-up: Yes V	1
	Cor	mplia	nce S	Status: Out = not in co	mpnance	n complianc	110) = not (= no	ot app	plicable COS = corrected on site R = repeat violation W-Watch	h
Mark	the a	pprop	riate	points in the OUT box fo										NA, COS Mark an v in appropriate box for R we Action not to exceed 3 days	
Compliance Status									_	Compliance Status				R	
U N			o s		nperature for F legrees Fahrenhe		y	R	U T	N	o	A	o s	Employee Health	
	/	•		Proper cooling time	and temperature)				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	+			2. Proper Cold Holding	g temperature(41	l°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
3			/	Customer cas	se / remov	ved To	cs			~				eyes, nose, and mouth Need poster at hand sink	
	/	•		3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
V	/			4. Proper cooking time	and temperature	e				1				14. Hands cleaned and properly washed/ Gloves used properly Utensils	
				5. Proper reheating pro Hours) Off imme	cedure for hot he	olding (16	5°F in 2			. /				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
												\perp		anemate method properly followed (ATTKOVED 1, 18, 3)	
	•			6. Time as a Public He Customer condiments r	ot provided	ocedures &	z records							Highly Susceptible Populations	
				A _I	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked	
				7. Food and ice obtaine good condition, safe, a			Food in					<u> </u>		. 100000100	
V				destruction Commi	nwrcial	i, parasite								Chemicals	
V	/			8. Food Received at pr		e				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					n from Contami	ination				~				18. Toxic substances properly identified, stored and used	_
V				9. Food Separated & p preparation, storage, d			food							Water/ Plumbing	
				10. Food contact surfact Sanitized at _200_			ned and							19. Water from approved source; Plumbing installed; proper backflow device	
				11. Proper disposition			ved or						i	City approved 20. Approved Sewage/Wastewater Disposal System, proper	
	1	1		reconditioned Disc						1				disposal	
	ľ			Dioc	alaba									disposai	
0 1	N	N	C				ms (2 Poi							rective Action within 10 days	D
O I U N			C O S	Pr		ation Ite		ints) v	iolati O U T		Requ N O	N A	C C O S	·	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gloria Crouch	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er 575 starbucks	Physical A		City/Sta		License/Permit # FS 8030	Page <u>2</u> of <u>2</u>					
Rioge	51 373 Starbucks	niuge	TEMPERATURE OB			1 3 0030						
Item/Loc	ation	Temp F	Item/Location			Location	Temp					
Custo	mer case											
Egç	gs and Gouda	48										
Sa	andwich unit											
<u> </u>	38-40											
Н	ot bar cooler	40										
	Milk	39										
Cold bar cooler		38										
Wh	nipped cream	38										
Item	AN INSPECTION OF YOUR EST		BSERVATIONS AND COR			O THE CONDITIONS ORSE	ERVED AND					
Number	NOTED BELOW: ALL TEMPS T											
	Hot water 110											
	Sanitizer in sink 150											
34	Observed fruit flies ne	ar sink										
02	Customer case is holding high temps to discard the egg and Gouda meal											
	Sandwiches are precooked and rethermalized when ordered											
	Using thermoworks thermo											
	Allergy posting and ingredients by request											
42/45												
	To wash tongs etc every 4 hrs if using for Tcs foods											
W	To provide poster at hand sink for employee health											
	Wipes in package for wands are testing around 200 ppm quats per											
39	Ice bucket to be store	d inverte	d on ice machine									
45	Need to clean under ice machine											
	i											
Received	by:		Print:			Title: Person In Char	ge/ Owner					
Received (signature)		/e	Print:			Title: Person In Char	ge/ Owner					