Followup fee of \$50.00 after fitst Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 8/17/23		}	9:00 Time out: License/Permi									9 CPFM	Food handlers	Page 1	of <u>2</u>		
					tion: 1-Routine	2-Follow U		3-Complaint ontact/Owner Name:			4-Investigation			5-CO/Construction	6-Other		
Establishment Name: Kroger SW 575 Starbucks Physical Address: Contact/Owner I Eric Drake Properties Pest control:										I c.	***************************************	Number of Repeat Violations: Number of Violations COS: etrap://waste oil Follow-up: Yes		4/96	5/A		
2935 Ridge Rd, Rockwall, TX 75032 With grocery inspection							N/a With g			Wit	th gr	ocery inspection	No 🗸				
Mark the appropriate points in the OUT box for each numbered item Mark '							Mark '✓' a c	not observed NA = not applicable COS = corrected on site R = repeat v checkmark in appropriate box for IN, NO, NA, COS Mark an in appropri							e box for R	Vatch	
Priority Items (3 Points) violations Compliance Status								Complianc			e Status	tus					
O U T	N O A O S (F = degrees Fahrenheit)						R	U T	N	N O	N C A O S	C O S	Employee Health				
		Proper cooling time and temperature							/				12. Management, food emplo knowledge, responsibilities,		employees;		
	~				2. Proper Cold Holding See	temperature(41°	°F/ 45°F)		٧	٧				13. Proper use of restriction a eyes, nose, and mouth Need state poster	and exclusion; No disc	charge from	
		/			3. Proper Hot Holding to	emperature(135°	°F)								ontamination by Han	nds	
		/			4. Proper cooking time a	and temperature	,			/				14. Hands cleaned and prope	erly washed/ Gloves u	ised properly	
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			in 2		~				15. No bare hand contact wit alternate method properly fol Gloves			'
	ı	/			6. Time as a Public Heal	Ith Control; prod	cedures & rec	eords						Highly Sus	ceptible Populations		
					Арр	proved Source				/				16. Pasteurized foods used; p Pasteurized eggs used when		fered	
	•	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Starbucks				in		Chemica				(Chemicals				
	~				8. Food Received at pro Checked on de	_	;	*				/		17. Food additives; approved & Vegetables	and properly stored;	Washing Frui	ts
					Protection	from Contami	nation			/				18. Toxic substances properl	y identified, stored an	id used	
	~				9. Food Separated & propreparation, storage, disp	play, and tasting	g							Water/ Plumbing			
	/				10. Food contact surface Sanitized at 200 p			and		1			-	19. Water from approved sou backflow device City approved			
11. Proper disposition of returned, previously served or reconditioned Discard immediately							1				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper				
				!													
	ļ				Prio	ority Founda	tion Items							rective Action within 10 day	ys		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personnel	R	viola:	I	Req N O	N A	Cor C O S	•	ys nre Control/ Identific	eation	R
U	I N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cert 1	of Knowledge/ sent, demonstra tified Food Man	Personnel ation of knowled tager (CFM)	edge,	U	I	N	N	C O	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu	re Control/ Identific sed; Equipment Adeque		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Eric Drake	Print: Eric Drake	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: er SW 575-Starbucks	Physical 2	Address: Ridge Rd, Rockwall TX	City/State: Rockwa	II, Tx	License/Permit #	Page 2 of				
			TEMPERATURE OBSERVA		.,						
Item/Loca	ation	Temp	Item/Location	Temp	Item/Lo	cation	Tem				
Ready to eat food cooler		40	Glass merch	52							
Cold brew		38									
Expr	resso cooler 1	36									
	Milk	37									
	Half & half	38									
	Vhip cream	42									
•	resso cooler 2	35									
C	oconut milk	37			A TO						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHM	BSERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTEI n F			THE CONDITIONS OBSE	ERVED AND				
39cos	s Ice bucket needs to be stored upside-down										
32	Time to either replace	or sand	cutting board								
	Hand sink equipped 1	06, cold	bar sink 112, work or subn	nitted for p	uch fau	cet					
	3 comp sink setup, 11	2 using	quat sani 200ppm								
	Date marking looks gr	eat in ex	presso coolers								
45cos			•	behind ed	guipme	nt					
	General minor cleaning underneath, around, in-between, behind equipment Using sani wipes to clean wand on expresso machine										
			•								
Received (signature)	Eric Drak	e	Eric Dr	ake		Title: Person In Charg	ge/ Owner				
Inspected (signature)	77.	11) Richar								