Retail Food Establishment Inspection Report First aid kit Allergy policy/training 													a			
2nd Followup \$50.00 City of Rockwall																
Date: Time in: Time out: License/Permit # Est. Type Risk Category											Est. Type Risk Category	 ,				
11/18/2020 9:15 11:00 FS 88 Purpose of Inspection: ✓ 1-Routine 2-Follow Up 3-Complai								Inve	etiae	tio	<u></u>]	Coffee Low/ med Page 1 of 2				
Es	tabli	ishm	nent	Nam	e: Contact/Owner	1.		mve	suga	1110	ш р		Ľ			
Texas health presby COFFEE BAR Presby Physical Address: Pest control :							Ho					se trap : Follow-up: Yes / 1/99/A	١			
Horizon Massey Compliance Status: Out = not in compliance IN = in compliance						$\mathbf{O} = \mathbf{no}$	09/2 t observ		NA	4	e ca	afe No pplicable COS = corrected on site R = repeat violation W- Watch	1			
Ma	ark tl	he ap	oprop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violations	-						O, NA, COS Mark an V in appropriate box for R tive Action not to exceed 3 days				
0	Compliance Status 0 I N C Time and Temperature for Food Safety					R	0		iance N O	Ν	Status N C A O					
U T	N	0	A	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		U T	T S 12. Management, food employees and conditional em								
		~						~				knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy				
		~			3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands				
		~			4. Proper cooking time and temperature			~				14. Hands cleaned and properly washed/ Gloves used properly				
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves				
					6. Time as a Public Health Control; procedures & records					Highly Susceptible Populations						
					Approved Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Us foods / Starbucks										Chemicals				
	~	8. Food Received at proper temperature Checking								~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_			
	Protection from Contamination						~		-		18. Toxic substances properly identified, stored and used					
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						•				Watch Water/ Plumbing				
		10. Food contact surfaces and Returnables ; Cleaned and									19. Water from approved source; Plumbing installed; proper					
	Sanitized at <u>200</u> ppm/temperature 11. Proper disposition of returned, previously served or reconditioned D : a c a webs at					$\left \right $		くく				backflow device City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
_	reconditioned Discarded Priority Foundation Items (2 Po					oints)	violat	ions	Rea	uire	Cor	rrective Action within 10 days				
O U T	I N	N O	N A	C O	Demonstration of Knowledge/ Personnel			I N	N O	N A	C O	Food Temperature Control/ Identification	R			
Т	~			S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3		T	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel 13						~			28. Proper Date Marking and disposition Used within 24 hrs						
Safe Water, Recordkeeping and Food Pac Labeling				Safe Water, Recordkeeping and Food Package Labeling	Thermal test strips						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
-	23. Hot and Cold Water available; adequate pressur			23. Hot and Cold Water available; adequate pressure, safe 130				Digital Permit Requirement, Prerequisite for Operation								
╞	_ /	24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled			$\left \right $		~				30. Food Establishment Permit (Current/ insp sign posted) Posted					
					Conformance with Approved Procedures							Utensils, Equipment, and Vending				
		 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 						~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
	Consumer Advisory						~		_		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request / will check with Starbucks			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
					Core Items (1 Point) Violations Require Corrective							Three comp in kitchen uss or Next Inspection, Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	O U T	I N	N O	N A	C O S	Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/other animals				~			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities				
	~	_			 36. Wiping Cloths; properly used and stored In bucket 37. Environmental contamination 	$\left \right $		くく				 42. Non-Food Contact surfaces clean Watch 43. Adequate ventilation and lighting; designated areas used 				
╞	38. Approved thawing method				+		~				44. Garbage and Refuse properly disposed; facilities maintained					
\vdash		•			Proper Use of Utensils			- -				45. Physical facilities installed, maintained, and clean Watch				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Cutting board will remove			~				46. Toilet Facilities; properly constructed, supplied, and clean See cafe				
	~				40. Single-service & single-use articles; properly stored and used Watch use of cloth under items				~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Nichole Anguiano	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name:	Physical A		City/State:	н	License/Permit # FS 8810	Page.	2 of 2					
riest	by coffee bar	Horizo	DN TEMPERATURE OBSERVA	Rockwa		F3 00 IU							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F					
Cold to	op unit												
	-												
Wr	nipped cream	41											
Upric	ht milk pass thru	36											
		OB	SERVATIONS AND CORRECT	TVE ACTION	NS								
Item Number			NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSER	VED AN	ID					
Trumber	NOTED BELOW:												
	Hot water at -136 F												
	Will remove cutting board as it is badly scored and not used												
	Sanitizer at 200 ppm	koonina	freeh and drained										
W	Drawers used for ice -												
vv		lowerio	owel for drying etc - temp use										
	Yellow digital	nonu bor	ord is procent at most star	bucke now	,								
Allergy statement on menu board is present at most starbucks now Using pitchers that are labeled to keep separated - Washing daily at least every 4 hrs All pastries are prepackaged and self served out of case All surfaces are sanitized etc using peroxide for nonfood and quats for food contact Maint to kitchen in works													
			•										
Received			Print:			Title: Person In Charge/	Owner						
(signature)	See attac	ched											
Inspected													
(signature)	Kelly Kírkpo	ıtríck	\mathcal{RS}			Complex X M	f aa11. f	A					
Form EH-06	5 (Revised 09-2015)					Samples: Y N #	¢ collecte	^s u					