## Additional followups \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: 07/03/20	23	Time in: 2:03	Time out: <b>3:02</b>		Fs 929							Food handlers Food managers Page 1 of _	2
Purpose of In Establishment		tion: 1-Routine	2-Follow U	_	3-Complaint		4-In	nvest	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO  * Number of Repeat Violations:	RE
Starbucks 2				Starb		ne.						✓ Number of Violations COS:	۸
Physical Addre 778 I-30 East	ess:			est contro			Hood Ia	d				e trap/ waste oil 1/23 250 Follow-up: Yes / //90//	_
Complia	nce S	tatus: Out = not in c	ompliance IN = ir	n complian	ce NO=	not ob						plicable $COS = corrected on site                                   $	ch
Mark the approp	riate	points in the OUT box for										NA, COS Mark an vin appropriate box for R ive Action not to exceed 3 days	
Compliance Sta	tus					Ì	Con	nplia	nce			·	R
U N O A	o s		mperature for F degrees Fahrenhe		ty			N		Α	o s	Employee Health	
		1. Proper cooling time	and temperature	е								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		2. Proper Cold Holdin	g temperature(41	1°F/ 45°F)	1	-	_		_			13. Proper use of restriction and exclusion; No discharge from	-
w		See / watch v	whipped s	storag	е		•					eyes, nose, and mouth To be Posted at hand Sinks	
<b>V</b>		3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
V		4. Proper cooking time	e and temperature	e								14. Hands cleaned and properly washed/ Gloves used properly	
		5. Proper reheating pro	ocedure for hot h	olding (16	65°F in 2							15. No bare hand contact with ready to eat foods or approved	+
		Hours)	11.0			╡ .						alternate method properly followed (APPROVED Y. N. )	
		6. Time as a Public He Prep only / if using for v	ealth Control; pro whipped then nee	ocedures oced to use ti	& records ime labels							Highly Susceptible Populations	
		A	pproved Source	<b>:</b>								Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required	
		7. Food and ice obtain	ed from approve	d source;	Food in	+						Precooked	
		good condition, safe, a destruction	and unadulterated	d; parasite								Chemicals	
		8. Food Received at pt 38/39 sandwice								/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		Protectio	on from Contam	ination			•	/				18. Toxic substances properly identified, stored and used	
N V		9. Food Separated & preparation, storage, d	lisplay, and tastin		g food				_			Water/ Plumbing	
		10. Food contact surfa Sanitized at 200	ces and Returnat	bles ; Clea	aned and		3				1	19. Water from approved source; Plumbing installed; proper backflow device	
		11. Proper disposition				-					1	Drain from ice machine( send pic )  20. Approved Sewage/Wastewater Disposal System, proper	
		reconditioned	or returned, prev	viously ser	ived of		•					disposal	
		Pr	iority Found	ation Ite								rective Action within 10 days	
$\begin{bmatrix} \mathbf{O} & \mathbf{I} & \mathbf{N} & \mathbf{N} \\ \mathbf{U} & \mathbf{N} & \mathbf{O} & \mathbf{A} \\ \mathbf{T} & & & & \end{bmatrix}$	C O S	Demonstratio	on of Knowledge	e/ Personn		2				A	C O S	Food Temperature Control/ Identification	R
		21. Person in charge p and perform duties/ Co					1	/			5	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	Γ
		22. Food Handler/ no	unauthorized per	rsons/ pers	sonnel	-	•	/				28. Proper Date Marking and disposition	-
		Safe Water, Rec	ordkeening and	Food Pag	rkage			1				Rotation good 29. Thermometers provided, accurate, and calibrated; Chemical/	+
			Labeling				•					Thermal test strips Confirmed	
		23. Hot and Cold Water See	er available; adec	quate pres	sure, safe							Permit Requirement, Prerequisite for Operation	
		24. Required records a destruction); Packaged		ock tags; p	parasite		W		1		30. Food Establishment Permit (Current/ insp sign posted ) Post for customers to see		
		Per order	with Approved	Procedu	res	-						Utensils, Equipment, and Vending	
		25. Compliance with V	Variance, Special	lized Proc		1 1						31. Adequate handwashing facilities: Accessible and properly supplied, used	
		processing methods; n Using an app now / ther	nanufacturer inst	ructions	o or physical		•					Equipped	
			nsumer Advisor		s or priysical		W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch travs see 47	$\top$
		26. Posting of Consun foods (Disclosure/Ren	ner Advisories; ra	aw or und	er cooked gen Label						1	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	1
		Poster posted in ki	tchen				•			¥ = :		Confirmed both	
O I N N	C	·		•		ction l	0	I	N	N	С	ys or Next Inspection , Whichever Comes First	R
U N O A	o s		of Food Contai		/-d		U T	N	0	A	o S	Food Identification	
1		34. No Evidence of In animals Flies		-				١	_			41.Original container labeling (Bulk Food)	
<b>/</b>		35. Personal Cleanline Watch	<u> </u>		cco use							Physical Facilities	
W		36. Wiping Cloths; pro Discussed sto	rage				1				[	42. Non-Food Contact surfaces clean Minor cleaning inside coolers	
W		37. Environmental cor Condensation	ntamination On floor	in wic			•	/	T			43. Adequate ventilation and lighting; designated areas used	
		38. Approved thawing				7		/			1	44. Garbage and Refuse properly disposed; facilities maintained Watch	T
		Prop	per Use of Utens	sils			1		1		1	45. Physical facilities installed, maintained, and clean See	1
		39. Utensils, equipmendried, & handled/ In u			, stored,							46. Toilet Facilities; properly constructed, supplied, and clean Equipped	+
						1	- 1						
		and used	ingle-use articles	s; properly	stored	7 /	1		$\forall$			47. Other Violations See	T

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A	ddress:	City/State:	License/Permit #	Page <u>2</u> of <u>2</u>						
Starb	ucks 24180	I-30	TEMPERATURE OBSERV	Rockwall	FS 9290							
Item/Loca	ation	Temp F	Item/Location		/Location	Temp I						
Hot ba	ır 1 milk	36	Sandwich 1	33-38	Wic	34-36						
Whippe	Whipped ( just made today )/ milk		Sandwich 2	29	Wif	-2.3						
	Hot bar 2	31										
Whippe	ed ( made yesterday )	/45/ 54										
	Milk	38										
	Cold bar	31										
		0.70		THE ACTIONS								
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T.	<u> FABLISHMEN</u>	SERVATIONS AND CORREC' NT HAS BEEN MADE. YOUR ATTE		O THE CONDITIONS OBSE	RVED AND						
rumoer												
	Hot water at 112											
	Sink sanitizer 200 ppm											
	•	Discussed quats binding with wiping cloths in sanitizer quats - will wet cloths first  And always best not to have any dry tips sticking up out of solution										
				or solution								
	Dishmachine is high to	•	•		1 112 2							
Cos w			4 F - 24 hr label - this was	s planned to disc	card at this time							
W /42												
W	Avoid over stocking co											
			rte and rethermalized whe	en ordered only								
45	Dishmachine sanitizin	_			Paradaria							
45			uding sinks ice machine									
19	<b>.</b>		w proper flow at end of pipe as	it is raised at the en	d / dripping but flowing wi	nen tipped down						
	Sandwiches 38/39at d		utside temp									
	Discussed drying mop	os										
	(None on site )											
47	-	s with sti	ckers that make it unwas	hable yOur it	ems are stored on-s	ite in these						
	Test strips on site											
Received (signature)	by:		Print:		Title: Person In Charg	e/ Owner						
	See abou	/e										