Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ite:	- IC	201	24	Time in:	Time out:		License/Po			70				Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	2
11/15/2021 2:45 4:00 Purpose of Inspection: 1-Routine 2-Follow Up				FOOD5073 3-Complaint 4-Investigation 5						_	7 00 0	5-CO/Construction 6-Other						
		se o i ishm				2-Follo		-Compla t/Owner N		_	-Inve	stiga	ation	1	* Number of Repeat Vio		TOTAL/SCOR	КE
					offee (Ridge) #6	6259									✓ Number of Violations		4/96/	Δ
		al A Rid			ad Rockwall, TX		Pest control Ecolab/ m	onthly		Ho n/a			Gı LE	rease S/7	e trap : 75 gallons/2mo	Follow-up: Yes No	4/30/	7
					Status: Out = not in con	mpliance IN	= in compliance	e NO) = not						oplicable COS = corrected or	on site R = repeat vio	olation W- Watc	h
Ma	ırk t	he ap	prop	riate	points in the OUT box for e										ox for IN, NO, NA, COS Mive Action not to exceed 3 d	1ark an 💢 in appropriat Iavs	e box for R	
Co	mpli	ance N	Sta N	tus					R	_	Compl							R
U	N	0	A	os	Time and Tem (F = de	perature fo egrees Fahre	•	7		U	J N	0	A	o s	Em	ployee Health		K
	7				1. Proper cooling time a	nd temperat	ture				7				12. Management, food empl knowledge, responsibilities,		employees;	
							(4400) 4500								• •		1 6	
	~				2. Proper Cold Holding t	temperature	e(41°F/ 45°F)				~				13. Proper use of restriction eyes, nose, and mouth	and exclusion; No dis	charge from	
					3. Proper Hot Holding te	emperature((135°F)											
			•		4. Proper cooking time a						1				14. Hands cleaned and prop	ontamination by Han		
		•									~				1 1	•		<u> </u>
		~			5. Proper reheating proce Hours)	edure for he	ot holding (165	oF in 2			~				No bare hand contact wi alternate method properly for			
					6. Time as a Public Heal	lth Control:	procedures &	records							*****			
	~						<u> </u>				1				Highly Sus 16. Pasteurized foods used;	sceptible Populations		
					Арр	proved Sou	rce				~				Pasteurized eggs used when	•	iered	
				1	7. Food and ice obtained	1 from appro	oved source; Fo	ood in										
	~				good condition, safe, and destruction		ated; parasite								•	Chemicals		
					Corpora 8. Food Received at prop		oturo				1				17. Food additives; approved	d and properly storad	Washing Emits	
	~				check at recei		iture				~				& Vegetables	a and property stored,	washing Fruits	
				<u> </u>	Protection		amination			-	~				water only 18. Toxic substances proper	ly identified, stored an	ıd used	<u> </u>
				<u> </u>	9. Food Separated & pro			food										
	~				preparation, storage, disp										Wa	ter/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p	es and Retur ppm/temper	rnables ; Clean cature	ed and			~			-	19. Water from approved so backflow device	ource; Plumbing installe	ed; proper	
	_				11. Proper disposition of reconditioned disca	f returned, p	previously serv	red or			~				20. Approved Sewage/Wastedisposal	tewater Disposal System	m, proper	
	V				UISC	าเดยด												
								ms (2 Po	ints)	viola	tions	Req	uire	Cor	rective Action within 10 da	ıys		
O U	I N	N O	N A	CO	Prio	ority Fou	ndation Itei		ints)	O U	I	Req N O	uire N A	C 0	rective Action within 10 da		eation	R
O U T		N O	N A			ority Four	ndation Iter dge/ Personne	el		0	I	N	N	C	Food Temperati	ure Control/ Identific		R
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Retail Food Establishment Inspection Report

Received by: (signature) Eric McCord	Eric McCord	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:		Physical Address:		City/State:				e <u>2</u> of			
Starbuc	cks Coffee (Ridge) #6259	2769	Ridge Rd	Rockwall,	TX	FOOD5073					
Item/Loc	ation	Temp F	TEMPERATURE OBSER		m/Locat	tion		Temp l			
	ounter sandwich		Terris Escation	Temp 1	III Locat			1cmp 1			
cooler/ar	mbient	38									
under co	ounter sandwich cooler/ambient	38									
under	counter cooler/milk	40									
under c	counter cooler/sweet cream	39									
unde	er counter/milk	39									
2 do	or cooler back/milk	40									
2 doc	or freezer ambient	2									
front r	ready to eat ambient	29									
			SERVATIONS AND CORRE								
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	ΓABLISHME	NT HAS BEEN MADE. YOUR AT	ENTION IS DIRECTE	D TO TH	IE CONDITIONS OBSERV	ED AN	ĺD			
	Front hand sink 124	. F									
	Back hand sink 120										
	3 comp sink 131 F	•									
	l e	00 nnm	nuats								
	Sani sink setup to 200 ppm quats										
	Sani bucket setup to 200 ppm quats										
	Sani at frother @ 200 ppm quats Frother sanitized after every use										
				er every lise a	and V	VRS every 4 ho	ııre				
	Mixing pitchers rinsed with hot water at 120+ after every use and WRS every 4 hours										
	If allergy alert, fresh equipment used that has been WRS										
No self serve creamers, sugar, etc 45 Clean floors/under coolers, equipment											
45 45	Clean floor drains/fo										
32				noro coffoo is	ctoro	.d					
<u>32</u> 42	Seal unsealed wood at front counter/ shelves where coffee is stored										
42	Clean counters/under bar espresso machine										
40	Dishwasher sanitizing per Temp Rite strips										
42											
	Dummy TCS foods in display (not for sale)										
	Corporate procedure for contact less for personal cups (placed in labeled dummy cup for this process only)										
	Coffee/ tea nozzles WRS daily										
40	Ingredients upon request/prepackaged all labeled										
42	Clean air vents										
W	Store boxes of cups up off of floor 6 inches										
	-		T = -			-					
Received (signature)			Eric V	lcCord		Title: Person In Charge/ Manager	Jwner				
Inspected	l by:		Print:								
(signature)	Christy Cor	tez. 1	RS Christy	Cortez, R	S	Samples: Y N #					