

Retail Food Establishment Inspection Report

City of Rockwall

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| Received by: (signature) Haleigh Avant Printed /covid | Print: | Title: Person In Charge/ Owner |
| Inspected by: (signature) <i>Kelly Kirkpatrick RS</i> | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

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|---|------------------------------------|--------------------------------|------------------------------------|-------------|
| Establishment Name: Starbucks 13728 | Physical Address: Laguna | City/State: ROCKWALL | License/Permit # FS 8813 | Page 2 of 2 |
|---|------------------------------------|--------------------------------|------------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|-------------------------------------|-----------|----------------------|--------|------------------|--------|
| Customer Tcs food case | 31/34 | Drive thru cooler | 35/40 | Back room | |
| Sandwich cooler | | Under counter cooler | 33 | Freezer / cooler | -3/39 |
| 35/36/38/41 | | Whipped cream | 43/45 | Rtd | 33 |
| Under counter cooler 1 | 36/37 | Cooler 2 | 36 | Milk cooler | 35 |
| Under counter cooler 2 | 31/32 | Whipped cream | 41 | | |
| | | Upright freezer | 16 /19 | | |
| Whipped cream left out at room temp | /52 54/56 | | | | |
| Cold brew plus milk | 41/43 | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

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|-------------|---|
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: |
| | Hot water 116 F |
| | All foods are precooked rte and rethermalized to serve |
| 42/45 | Minor detailed cleaning needed under counters and cabinets and inside etc |
| | Thermos in coolers in warmest location? |
| 10 | Sanitizer for machines- less than 100 ppm quats / none indicated in red buckets |
| 02 | Whipped cream to be time labeled or to keep at 41 or less / currently in 50's |
| | Label indicates discard date of 8 ?? |
| | Will address rotation / |
| | Plans for a renovation which should address all water leaks and other issues from current and past |
| W | Draining issues and standing water issues with Dishmachine to be addressed |
| | Sink sanitizer at 200 ppm / this is what is also placed into buckets / therefore allBuckets to be replaced |
| 35 | Store employee drinks below customer items in reach in coolers |
| 37 | Two door freezer is having a condensation issue again possibly from boxes on top shelf and door and gasket issue |
| | Avoid over filling all coolers especially milk - avoid storing blocking fan and air flow |
| 42 | Clean spills in milk cooler |
| | To address ice issue in freezer |
| | Dishmachine at 160 surface temp |
| W | Air gap from ice bin drain to ice machine is present the 2nd pipe is resting on the drain to refer to building insp |
| 46 | Need soap on one restroom |
| 32 | Replace food containers where needed |
| | |
| Cos | Discarded whipped cream and corrected sanitizer buckets etc |
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| Inspected by: (signature) <i>Kelly Kirkpatrick RS</i> | Print: | Samples: Y N # collected |

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