Follow-up fee of \$50.00 is required after 1st Followup

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: 05/05/2022		Time out: 1:48	Fs 8	Permit # 813						Food handlers Food managers All within 30 days of hire Food managers Page 1 of 2	2_
Purpose of Inspec	tion: 1-Routine	2-Follow Up			4-]	Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	RE
Establishment Nan	ne:		Contact/Owner	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	
Starbucks 1372 Physical Address:	28 Laguna		Starbucks control:		Нос	od		I G	roos	te trap : Follow-up: Yes 6/94/	4
Laguna		Ecola	ab 04/20/2022		Na	ou				need most current No Pics	
Compliance S	Status: Out = not in compoints in the OUT box for ea	pliance IN = in co		NO = not						pplicable COS = corrected on site R = repeat violation W-Watcl O, NA, COS Mark an V in appropriate box for R	h
Mark the appropriate										O, NA, COS Mark an √in appropriate box for R tive Action not to exceed 3 days	
Compliance Status	-	3	,		C	ompl	ianc	e Sta	tus		
O I N N C O A O S	Time and Temp	perature for Foo grees Fahrenheit)	•	R	O U T	I N	N O	N A	C O S	Employee Health	R
	1. Proper cooling time and									12. Management, food employees and conditional employees;	
										knowledge, responsibilities, and reporting	
	2. Proper Cold Holding to	emperature(41°F	7/45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	2.8	. (1250T	7)							To post at hand sink	
	3. Proper Hot Holding ter		·)							Preventing Contamination by Hands	
	4. Proper cooking time an	nd temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
	5. Proper reheating proce	dure for hot hold	ding (165°F in 2			. /			15. No bare hand contact with ready to eat foods or approved		
	Hours) Hours) alternate method properly followed (APPROVED Y N Tongs gloves etc							Tongs gloves etc			
	6. Time as a Public Health Prep only	h Control; proce	dures & records							Highly Susceptible Populations	
Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Penske 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked eggs rethermalized Chemicals											
										Precooked eggs rethermalized	
	good condition, safe, and									Chaminala	
	destruction Penske	·								Cnemicais	
	8. Food Received at propo	er temperature								17. Food additives; approved and properly stored; Washing Fruits	
	To check							'		& Vegetables	
	Protection f	rom Contamina	ation			/				18. Toxic substances properly identified, stored and used	
W	Food Separated & protegreparation, storage, disp.		during food							Water/ Plumbing	
	Working on sneeze guards 10. Food contact surfaces		a . Classed and							19. Water from approved source; Plumbing installed; proper	
	Sanitized at 200 pp	pm/temperature				/				backflow device	
	11. Proper disposition of			+						City approved 20. Approved Sewage/Wastewater Disposal System, proper	<u> </u>
	reconditioned Disca	ırded				/				disposal	
	Prior	rity Foundati	ion Items (2 F							rrective Action within 10 days	
O I N N C O A O	Demonstration of	of Knowledge/ P	Personnel	R	O U T	I N	O	N A	C 0	Food Temperature Control/ Identification	R
T	21. Person in charge pres			,	1				S	27. Proper cooling method used; Equipment Adequate to	
	and perform duties/ Certi: See	•				•				Maintain Product Temperature	
	22. Food Handler/ no una See	authorized persor	ns/ personnel			/				28. Proper Date Marking and disposition Good rotation	
	Safe Water, Record	lkeeping and Fo	ood Package		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		Labeling			2					Using thermoworks confirmed operation / need Dishmachine labels	
	23. Hot and Cold Water a	available; adequa	ate pressure, safe							Permit Requirement, Prerequisite for Operation	
	24. Required records avail destruction): Packaged For	ilable (shellstock ood labeled	tags; parasite		W	/				30. Food Establishment Permit (Current/ insp sign posted)	
	destruction); Packaged Fo									Need to post	
	25. Compliance with Var	iance, Specialize	ed Process, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	HACCP plan; Variance o processing methods; man					/				supplied, used Equipped	
	New app on iPac	mer Advisory			-					32. Food and Non-food Contact surfaces cleanable, properly	
	Collsu	iller Auvisory				/				designed, constructed, and used	
	26. Posting of Consumer	Advisories; raw	or under cooked							Watch 33. Warewashing Facilities; installed, maintained, used/	_
	foods (Disclosure/Remino Statement on menu bo	der/Buffet Plate) pard - allergens	/ Allergen Label present /poste	r	W	~				Service sink or curb cleaning facility provided WillFollowup on Dishmachine	
	Core Items (1 Point)) Violations Re	equire Correcti	ve Action	Not	to E	xce	ed 9	0 Da	ays or Next Inspection , Whichever Comes First	
O I N N C U N O A O	Prevention of	Food Contami	nation	R	O U	I N	N O	N A	CO	Food Identification	R
T S	34. No Evidence of Insec	t contamination,	rodent/other		T		/		S	41.Original container labeling (Bulk Food)	
W	animals Watch for flies 35. Personal Cleanliness/		or tobacco use	+			•				
										Physical Facilities 42 Non-Food Contact purposes along	
	36. Wiping Cloths; prope In buckets		ieu		1					42. Non-Food Contact surfaces clean	
1	37. Environmental contar Watch frost	mination				/				43. Adequate ventilation and <u>lighting</u> ; <u>designated areas used</u> Watch	
	38. Approved thawing me					/				44. Garbage and Refuse properly disposed; facilities maintained	
 -		Use of Utensils			1	Ť	_	_		45. Physical facilities installed, maintained, and clean	_
	39. Utensils, equipment,				Ë	_	_	_	-	46. Toilet Facilities; properly constructed, supplied, and clean	<u> </u>
1	dried, & handled/ In use Invertice buckets	utensils; properl	y used		W					See notes	
	40. Single-service & sing	le-use articles; p	properly stored							47. Other Violations	
	and used				1		~	l	1	1	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks Laguna		Physical A			/State: ockwal	I	License/Permit # Pag FS 8813		ge <u>2</u> of <u>2</u>	
<u>-</u>		TEMPERATURE OBSERV		ATIO	NS					
Item/Location		Temp F	Item/Location		Temp F	Item/Location			Temp 1	
RTD case		32/35	Cafe hot bar		37	Upright freezer			10	
Cold bar rt		40	Whipped		41	Milk upright			35	
Whipped cream		41	Sandwich unit			RTD back of house			39/40	
	ColdBar left	40.2	40/41/39			Sandwich portion of 2 door			40	
	Whipped	41	Keg fridge		43	Bottom freezer			10	
Hot	bar drive thru	38	Drive thru RTD)	39					
	Whipped	41	Back up for egg bite		37					
	· · · · · · · · · · · · · · · · · · ·	• •			<u> </u>					
		OF	SERVATIONS AND CORREC	TIVE.	ACTION	IS				
Item Number	and the second s		NT HAS BEEN MADE. YOUR ATTE				E CONDITIONS OBSE	RVED A	ND	
Number	NOTED BELOW: All temps F									
147	Added black "sneeze guard" and still planning on adding better Restroom water is reaching 100 BUT doesnt reengage after water shuts off for a significant amount of time									
W				ter w	vater sr	iuts off to	r a significant an	nount	or time	
	Not using self service at this time for creamers									
	Display only in pastry case - all TCS kept in cooler until ordered and then rethermalized in precalibrated oven Hot water at hand sink 100 / dump sink 111/									
40			· · · · · · · · · · · · · · · · · · ·							
42,										
	Watch placement of Sani buckets next to plug outlet and also under plumbing									
	Avoid over stocking coolers									
	Sani buckets 150-200 - watch mixing temp / adhere to label Monitoring devices in all units - attached to iPads for temp checks - indicates if not holding temp as well									
				ip cn	iecks -	indicates	ii not notaing te	mp as	weii	
	This is called the temp									
W	Sleeved and tongs are		<u> </u>		difficult	t to aloon				
VV	<u> </u>		lack trays as they make the	iem	anncun	t to clean				
	Hot water at drive thru		IK II8							
W	No rinse Sani wipes -		nok Door							
VV	Keep an eye on small		ACKDOO!							
			and of house							
37	Need to dust fan guard in RtD back of house									
31	Having frost / ice issue in bottom freezer portion - gasket is not tight fitting in the corner to address Sanitizer in sink 200 ppm - water temp at 91 poster indicates to check at 75 f - discussed lower temp etc									
29				iioalt	JO IU UI	ioon at 70	/ i - diacuaaeu 10	WEI IE	inh eld	
45	Need thermo labels for Dishmachine Need to add silicone to rt of hand sink in front area and behind the new back splash									
45	Need to add silicone to rt of hand sink in front area and behind the new back splash Clean Drains where needed									
10	Diean Dialis Wilele Heeded									
• •	A JUPP and allow for a second for									
!!										
!!										
Will Followup on Dishmachine confirmation wirh labelws Received by: Print: Title: Person In Charge/ Owner										
(signature)	See abov	e								
Inspected (signature)		itici ch	Print:							
	Rewy MM MD	ur un					Samples: Y N	# collecte	ed	