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

			21	Time in: 12:14	Time out: 12 :	48	FS 92	rmit # 296		Est. Type				Coffee Risk Category Page 1 of 2	2_	
			2-Follow U	ow Up 3-Complaint 4-Investigation					tiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	RE			
Establishment Name: Contact/Owner						tact/Owner N							* Number of Repeat Violations: ✓ Number of Violations COS:	0/01/4		
Starbucks 24180 walmart parking lot Starbucks Physical Address: Pest control:								Hood Grease				rease	Q/Q1/ <i>\</i>			
Tilysi	icui i	iddi			Ec	olab 06/	/10/21		Na					/10/21 250 No No		
Mark	Cor	nplia	nce S	Out = not in copoints in the OUT box for	ompliance IN = in	i complia	nce NO	not ob						policable $COS = corrected on site$ $R = repeat violation W-Watch NA, COS$ Mark an \sqrt{n} in appropriate box for R	h	
1/14114		PPTOF						• • •	_				_	ive Action not to exceed 3 days		
Compliance Status							R		Compliance Status O I N N C			tus C				
U N T	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$							U T	N	o	A	o s	Employee Health			
	•			Proper cooling time and temperature										12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Posting in restroom		
3		2. Proper Cold Holding temperature(41°F/45°F)					F) at 5/		٦,					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
3	Discarded whipped cream at 5				at 54							Policy / screening at arrival				
		3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands			
	/	1		4. Proper cooking time Precooked only	and temperature	e			•			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.)		
	6. Time as a Public Health Control; procedures & records									Highly Suscentible Deputations						
				Service only no official					Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered							
				Ap	proved Source					Pasteurized eggs used when required Precooked						
				7. Food and ice obtaine good condition, safe, ar	* *									Chemicals		
				destruction												
V				8. Food Received at pro	oper temperature	e						•		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
				Protection	n from Contami	ination				/				18. Toxic substances properly identified, stored and used In rr		
				9. Food Separated & pr preparation, storage, dis			ng food							Water/ Plumbing		
				10. Food contact surfac	ces and Returnal	oles ; Cle	eaned and		Т					19. Water from approved source; Plumbing installed; proper		
V				Sanitized at 200					١					backflow device City approved		
	/	•		11. Proper disposition or reconditioned	of returned, prev	iously s	erved or							20. Approved Sewage/Wastewater Disposal System, proper disposal		
				Pri	iority Founda	ation I	tems (2 Poi	nts) via	olatio	ons H	Requ	uire	Cor	rrective Action within 10 days		
O I U N			C 0	Demonstration	n of Knowledge	/ Persor	nnel	R	Ü		N O	N A	C O	Food Temperature Control/ Identification	R	
T			S	21. Person in charge pro and perform duties/ Cer					Т				S	27. Proper cooling method used; Equipment Adequate to		
				1 22. Food Handler/ no u			ŕ		_					Maintain Product Temperature Working putting whipped creamBack into cooler 28. Proper Date Marking and disposition	-	
V				5 on site and new er	mployees are	in work	is is		9					Good rotation 29. Thermometers provided, accurate, and calibrated; Chemical/		
				Safe Water, Reco	rdkeeping and Labeling	Food Pa	ackage		Thermal test strips Thermo works					Thermal test strips		
_	23. Hot and Cold Water available; adequate pressure, safe See											Permit Requirement, Prerequisite for Operation				
				24. Required records av		ock tags;	parasite					П		30. Food Establishment Permit (Current/ insp sign posted)		
V				destruction); Packaged Per order	Food labeled									Posted		
		T		Conformance v 25. Compliance with V										Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
V				HACCP plan; Variance processing methods; ma	e obtained for sp	ecialized			•					supplied, used Equipped		
				Con	sumer Advisor	y			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
				26. Posting of Consume	er Advisories: rs	aw or un	der cooked		_					Rusty shelving 33. Warewashing Facilities; installed, maintained, used/		
V				foods (Disclosure/Remi					•					Service sink or curb cleaning facility provided Set up		
				Core Items (1 Poir	nt) Violations	Require	e Corrective	Action 1			_			ys or Next Inspection , Whichever Comes First		
O I U N T		N A	C O S	Prevention	of Food Contar	mination	n	R			N O	N A	C O S	Food Identification	R	
1				34. No Evidence of Inse	ect contamination	on, roder	nt/other		1		/		3	41.Original container labeling (Bulk Food)		
	,			animals Flies 35. Personal Cleanlines	ss/eating, drinking	ng or tob	acco use							Physical Facilities		
				36. Wiping Cloths; pro	perly used and s	stored			4		1			42. Non-Food Contact surfaces clean		
_				Stored in buck 37. Environmental cont	æts				1	+	-		-	See 43. Adequate ventilation and lighting; designated areas used	\vdash	
1				Condensation					•		_					
	/			38. Approved thawing	meurod					/				44. Garbage and Refuse properly disposed; facilities maintained Watch		
					er Use of Utens				1]	45. Physical facilities installed, maintained, and clean See		
~				39. Utensils, equipment dried, & handled/ In us Watch						/				46. Toilet Facilities; properly constructed, supplied, and clean Equipped		
				40. Single-service & sin	ngle-use articles	; proper	ly stored			\dashv	_			47. Other Violations	\vdash	
V				and used Watch						•						

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: ucks 24180	Physical A	Address:	City/State: Rockwall	License/Permit # 9296	Page 2 of 2			
			TEMPERATURE OBSERV		•				
Item/Loc		Temp F	<u>Item/Location</u>	Temp F Ite	em/Location	Temp F			
Reach	in cooler		Warming rt	37					
Cc	old bar fridge	36	Wic	29-30's					
Wh	nipped cream	40	Wif	-7					
	Fridge 2	36							
Whipp	ed cream discarded	54							
2	2nd cream	41							
	Bar 1	34							
RtD sa	ndwiches warming's left	36							
		Ol	BSERVATIONS AND CORRECT	TIVE ACTIONS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTE	NTION IS DIRECTE	ED TO THE CONDITIONS OBS	ERVED AND			
	Hot water 122 F								
	Minor cleaning under l	behind a	nd around equipment						
	Minor cleaning inside	cooler							
	Sanitizer in three com	p sink 20	00 ppm						
	All Tcs sandwiches etc	are rte a	and rethermalized when ord	dered and serv	ed immediately no ho	t holding done			
02	One container of whippe	ed cream	made yesterday at 4 pm wa	as 54 F - disca	rded as time in danger	zone unknown			
	Dishmachine sanitizin	g at 160	surface reading with labe	I					
	Clean under Ice mach	ine							
34	Flies observed - doing	part to k	keep doors closed air curta	ains on and cl	eaning				
	Allergy notice is on me	enu boar	d - washing pitchers betwe	een					
	Using Thermo works t	hermo							
	Thermos in all coolers								
32	Shelving in wic galvan	ized and	I rusting / address old stick	kers on plastic	trays for sandwiches				
37	Frost in wif and accumulation on elbow as well to address								
42	42 Dust fans in wic								
Received	by:		Print:		Title: Person In Char	ge/ Owner			
(signature)	See abou	<u>/e</u>							
Inspected (signature)		ıtrick	Print:		Samples: Y N				