Followup fee of \$50.00 after initial 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: Time 01/03/2024 1:3		Time in:	Time out: 2:11		License/Permit # FS 9296					Food handlers Food managers Page 1 of 2	2						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					_	4-Investigation			atior	n [5-CO/Construction 6-Other TOTAL/SCOI	RE					
Establishment Name: Starbucks 24190 Contact/Owner Starbucks						Name:						* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control:												e trap :/ waste oil Follow-up: Yes 🗸 13/87/	/B				
1-30			÷	Ť		$\frac{1N = in}{\text{ompliance}}$	lab 12/05/2023	(O = no	Na Les $10/2$ not observed NA = not app			_		/26/23 250 gals No □ pplicable COS = corrected on site R = repeat violation W- Watch			
Ma	ırk tl	he ar	pprop	riate	points in the OUT box for	r each numbered it	em Mark	√ in	appro	priate	box f	or IN	N, NO	o, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days			
Co	mpli		e Stat	tus C		·		R	Compliance Status			e Sta		R R			
U T	N	N O	A	o s	(F = c)	mperature for Fo degrees Fahrenhei		K	τ	U N O A O S			О	Employee Health			
		1. Proper cooling time and temperature						•	,			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
				_	2. Proper Cold Holding temperature(41°F/45°F)			+						13. Proper use of restriction and exclusion; No discharge from			
3				•	Whipped crea				W	Need at both				eyes, nose, and mouth Need at both hand sinks	hand sinks		
		✓			3. Proper Hot Holding		г)						Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		✓			4. Proper cooking time5. Proper reheating pro		lding (165°E in 2		_	~				Using utensils 15. No bare hand contact with ready to eat foods or approved			
		/			Hours)	sectore for not no	iding (105 1 in 2				~			alternate method properly followed (APPROVED Y. N.)			
		/			6. Time as a Public He	ealth Control; proc	edures & records			<u> </u>	<u> </u>			Highly Susceptible Populations			
					Ar	oproved Source					,			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
			1		7. Food and ice obtained		source; Food in							Precooked			
	/				good condition, safe, a destruction Penske)	parasite							Chemicals			
	/				8. Food Received at pr Yes	roper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
			1			n from Contamii				•	'			18. Toxic substances properly identified, stored and used Stored low			
	•				9. Food Separated & p preparation, storage, di	isplay, and tasting								Water/ Plumbing			
	~				10. Food contact surfact Sanitized at _200_	ces and Returnabl ppm/temperature	es; Cleaned and See 29		3	3			'	19. Water from approved source; Plumbing installed; proper backflow device Air gap at ice machine drain needed			
		/			11. Proper disposition reconditioned Disc	of returned, previ-	ously served or			~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal			
	T	N	N	C										rective Action within 10 days	l D		
O U T	I N	N O	N A	C O S	Pr Demonstration	iority Founda n of Knowledge/	tion Items (2 Personnel	pints)	J	ntion:	N	nuire N A	C C O S	rective Action within 10 days Food Temperature Control/ Identification	R		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Isaiah Gutierrez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Starbucks 24180 So walmart parking to Rockwall FS 9296 Tempt	Establishn	nent Name:	Physical A	ddress:	City/State:	License/Permit #	Page 2 of 2					
Sandwich cooler 38	Starb	ucks 24180		almart parking lot	Rockwall	FS 9296						
Egg bites unit 38.1 37/37.5	Itom/Locs	otion	Tomp F			Location	Tomp. I					
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