	u i	ire			of \$50.00 is Ifter 1st			City of	Rock				sp	ect	tion Report		 First aid I Allergy po Vomit clea Employee 	olicy/train an up	ning
	Date: Time in: Time out: License/P 07/06/2022 9:35 10:15 FS 9														ood handler	s Food managers 5	Page <u>1</u> o	of _2_	
Pur	Purpose of Inspection: 🖌 1-Routine 🗌 2-Follow Up 🔲 3-Compla						int	_	Inv	estig	atio	n	5-CO/Constru		6-Other	TOTAL/SC	ORE		
	Establishment Name: Contact/Owner N Starbucks 24180 Starbucks							Jame:				* Number of Repeat Violations: ✓ Number of Violations COS:			4/96	/ 🔨			
	Physical Address: Pest control : I-30 walmart parking lot Ecolab 07/04/2022												se trap//waste oil Follow-up: Yes 5/29/2022 250 gals No ☑				/A		
Mark					tatus: Out = not in con points in the OUT box for	mpliance IN =	in compli	iance N Mark	$\mathbf{O} = \text{not}$						pplicable $COS = co$, NA, COS	orrected on a	site $\mathbf{R} =$ repeat vic k an \mathbf{X} in appropriat	plation W-W	atch
										re In	nme	diate	Co	rrect	tive Action not to ex				
0 1	Compliance Status 0 I N N C U N O A O Time and Temperature for Food Safety				ıfety	R	C O U	Î	lianc N O	e Sta N A	С	Employee Health							
T				e and temperature				T		Ŭ		š	Employee Health 12. Management, food employees and conditional employees;						
									~				knowledge, respons						
	2. Proper Cold Holding temperature(41°F/45°F) See								~	•			eyes, nose, and mo	outh	nd exclusion; No dis	charge from			
	3. Proper Hot Holding temperature(135°F)							Posting at hand sink Preventing Contaminati					ntamination by Har	ıds					
	4. Proper cooking time and temperature								~				14. Hands cleaned and properly washed/ Gloves used properly						
					5. Proper reheating proc Hours) All precoo	cedure for ho	t holding	(165°F in 2 malized		-	-	~		1			ready to eat foods o owed (APPROVED		
	Hours) All precooked and rethermalized 6. Time as a Public Health Control; procedures & records							_											
						-				-					16. Pasteurized food	Highly Susceptible Populations			
					Approved Source								~	1	Pasteurized eggs used when required All pasteurized or precooked				
L	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction												Chemicals						
v	/				8. Food Received at pro To check	oper temperat	ure						~	•	& Vegetables		and properly stored;	-	s
						from Conta					~	•			18. Toxic substance Restroom and	es properly below the	identified, stored an	id used	
L					9. Food Separated & pro preparation, storage, dis	· · · · ·		ing food								Wate	r/ Plumbing		
v					10. Food contact surface Sanitized at <u>200</u>	ppm/tempera	^{ture} 16	60 SR			~	•			backflow device City approv	ved wh	ce; Plumbing install en installed		
					11. Proper disposition o reconditioned Disca	of returned, pr arded k					~	•			20. Approved Sewa disposal	age/Wastev	vater Disposal Syste	m, proper	
		N	N	C	Prie	ority Foun	dation	Items (2 Po	oints) v	iolai 0		_		_	rrective Action with	in 10 days	1		D
O I U I T		N O	A	C O S	Demonstration	of Knowled	lge/ Perso	onnel	ĸ	U T	N	N O	N A			emperatur	e Control/ Identific	ation	R
L					21. Person in charge pre and perform duties/ Cer						~	•			27. Proper cooling Maintain Product T		ed; Equipment Ade	quate to	
-	/				22. Food Handler/ no un	nauthorized p	ersons/ p	ersonnel			~	•			28. Proper Date Ma	arking and			
]		Safe Water, Reco	rdkeeping aı	nd Food I	Package			•				29. Thermometers p Thermal test strips	provided, a	ccurate, and calibrat	ed; Chemical/	
					23. Hot and Cold Water	Labeling	lequate p	ressure safe							Thermo wor	<u>ks / the</u>	<u>ermo labels / (</u>		os
-					24. Required records av			-			1				-	•	Prerequisite for O mit (Current/ insp s	•	
Ľ					destruction); Packaged I Ingredients b	Food labeled		, F			~	•			Posted		(-8 Foote)	
					Conformance w 25. Compliance with Va									1			pment, and Vendin cilities: Accessible a		
					HACCP plan; Variance processing methods; ma	anufacturer ir	structions				~	•			supplied, used Equipped				
					Cons	sumer Advis	ory			W					32. Food and Non-f designed, construct Watch conc	ed, and use	ct surfaces cleanable ed	e, properly	
·					26. Posting of Consume foods (Disclosure/Remi Allergy posting on m	inder/Buffet l					~	•			33. Warewashing F Service sink or curt Confirmed	acilities; ir	stalled, maintained,	used/	
0 1		N	N	C	Core Items (1 Poin	nt) Violatio	ns Requi	re Corrective	Action	Not		Exce N	ed 9 N		ays or Next Inspectio	on , Which	hever Comes First		R
O I U I T		0	N A	o s	Prevention of				ĸ	U T	N	0	A				dentification		ĸ
W					34. No Evidence of Inse animals Watch for flie	es	<i>.</i>					~			41.Original contain	er labeling	(Bulk Food)		
	1				35. Personal Cleanlinese Watch hair re	estraint	S	bacco use				_		_	40.11.15.1.2	•	cal Facilities		
	1				36. Wiping Cloths; prog Stored in sanit	izer	a stored			1				L	42. Non-Food Cont				
1					37. Environmental conta See /Wif						~	'		L	Watch in coole	ers too	ighting; designated a rly disposed; faciliti		
					38. Approved thawing r Only non Tcs for	ods froze	n				~	1			0		rly disposed; faciliti		
					Prope 39. Utensils, equipment	er Use of Ute		ed stored		1				_			l, maintained, and cl		
1					dried, & handled/ In us	se utensils; pr	operly us	ed			~	•			+0. TOLET FACILITIES	, property	constructed, supplied	a, and cleall	
		1			40. Single-service & sin and used	ngle-use artic	les; prope	rly stored		F		~			47. Other Violation	IS			
												ľ							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Primted /covid Hailey Roberts	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Starbucks walmart parking	Physical A lot I-30	ddress:	City/State: Rockwal		License/Permit # Page 2		2_of_2_					
		TEMPERATURE OBSERVA	TIONS									
Item/Location	<u>Temp F</u>	Item/Location	Temp F Item/Loc		tion		<u>Temp F</u>					
Wic	35/36	ColdBar	39									
Wif	11	Whipped cream	40									
Rt warming fridge												
Left warming fridg	e 35/39											
Hot Bar 1	36											
Whipped cream	39											
Hot bar 2	36-37											
Whipped cream	41											
OBSERVATIONS AND CORRECTIVE ACTIONS tem AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	AN INSPECTION OF YOUR <mark>ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:</mark> ALL TEMPS TAKEN IN F											
Hot water 124 F -12	Hot water 124 F -128 F											
Keep an a eye on c	Keep an a eye on carpet by back door											
	Restroom equipped											
	Working on shelving in wic - replacing rusty											
	Condensation issue to be addressed in wif											
	Sanitizer in bucket 150 ppm / tested in sink 200 ppm											
	Dishmachine -thermo labels on site confirmed working											
	Employee health poster at hand sink Watch torn gaskets on rt warming fridge											
5	Watch torn gaskets on rt warming fridge Plastic trays for sandwiches - old stickers make them hard to clean											
,	Watch as doors on both warming fridges as doors have to be pushed closed											
		ch in coolers and avoid ove	-			ean						
45 Clean spills on floor												
W Watch condition of s	Watch condition of surfaces inside and outside banineta etc											
45 Clean under equipm	Clean under equipment especially along the wall line											
	Allergy posting on menu											
Confirmed hot wate	r at all han	d sinks										
Dessived by		Duint		r	Titles Derror L. Cl	ao/ 0						
Received by: (signature) See abc Inspected by: (signature) Kelly kirkp	ve	Print:			Title: Person In Char	ge/ Uwner						
Inspected by: (signature) 77 77 7.4 7.4	u	Print:										
Kelly kirk	patríck	/RS			Samples: Y N	# collected	d					
form ELL OF (Bourised OD 2015)												