∙eq Follo	u i wu	r e			ff\$50.00 is fter 1st			ity of	Roc	ck۱			In	spe	ect	tion Report	ing				
	Date:         Time in:         Time out:         License/Pe           01/05/2022         11:18         12:05         FS 92													Food handlers Food managers $19$ $4$ Page $\frac{1}{2}$ of	2						
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain										atior	1	5-CO/Construction 6-Other TOTAL/SCO	ORE							
	Establishment Name: Contact/Owner N Starbucks 24180 walmart parking lot Starbucks						Name	Vame:						* Number of Repeat Violations: ✓ Number of Violations COS:	Λ						
	Physical Address: Pest control : 778 East i-30 Terminix - monthly						Hood Na			od	Grease		reas	se trap : Follow-up: Yes	A						
<b>Compliance Status:</b> Out = not in compliance IN = in compliance NC													applicable $COS = corrected on site R = repeat violation W-Was$	tch							
Mark	the	appro	opria	ite j												D, NA, COS Mark an $$ in appropriate box for R etive Action not to exceed 3 days					
0 1	Compliance Status           0         I         N         N         C           Time and Temperature for Food Safety						R	-	Compliance StaOINNUNOA			Ν	С	England Hall							
T		$\begin{array}{c c} \mathbf{O} & \mathbf{A} & \mathbf{O} \\ \mathbf{S} & & & & \\ \hline \mathbf{F} = \text{degrees Fahrenheit} \\ \hline \mathbf{I} & \text{Proper cooling time and temperature} \\ \end{array}$							т ѕ												
										~			knowledge, responsibilities, and reporting								
v					2. Proper Cold Holding t See	temperature(41	l°F∕ 45°F	)		Ī		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
-	3. Proper Hot Holding temperature(135°F)						ł		•		Will post at hand sink Preventing Contamination by Hands										
	4. Proper cooking time and temperature								./				14. Hands cleaned and properly washed/ Gloves used properly								
					5. Proper reheating proce	cedure for hot h	olding (1	65°F in 2		F		•			-	15. No bare hand contact with ready to eat foods or approved					
	V				Hours)							V				alternate method properly followed (APPROVED Y _N_) Tongs / gloves / no touch					
	V				6. Time as a Public Heal	1th Control; pro	ocedures	& records			<u> </u>					Highly Susceptible Populations					
					Approved Source							Pasteurized eggs used when				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Precooked</b>					
•					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Penske											Chemicals					
					8. Food Received at prop									~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
				_	Check temps a					-		. /		•		18. Toxic substances properly identified, stored and used					
					Protection from Contamination 9. Food Separated & protected, prevented during food											Low or on low cart					
J					preparation, storage, disp		-	-								Water/ Plumbing					
L					10. Food contact surface Sanitized at <u>200</u> p	es and Returnal ppm/temperatu	oles ; Cle re	aned and				~				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
v	/				11. Proper disposition of reconditioned Drink	f returned, prev S are no	viously se	erved or urned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0 1		IN		C	Prio	ority Found	ation It	ems (2 Po	oints)	vio	olati 0	ions .	Req N	uire N	Cor	orrective Action within 10 days	R				
U I T	1 (	) A	. (	5	Demonstration	5					U T	N	0	A	O S						
L					21. Person in charge pres and perform duties/ Cert On site							~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
V	/				22. Food Handler/ no un On site	authorized per	sons/ per	sonnel		F		~				28. Proper Date Marking and disposition Good					
	Safe Water, Recordkeeping and Food Package				ckage		Ī	2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips								
			Т	_	23. Hot and Cold Water	Labeling	uate pre	ssure, safe			2					Need for Dishmachine					
		_	_		24. Required records ava	-										Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted )					
V					destruction); Packaged F	Food labeled	its pro	ovided				~				To post for customers					
		T	T		Conformance w 25. Compliance with Va	ariance, Special	lized Proc	cess, and		╞						Utensils, Equipment, and Vending           31. Adequate handwashing facilities: Accessible and properly					
V					HACCP plan; Variance processing methods; man							~				Confirmed hot water at all					
			_		Cons	sumer Advisor	y				w	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
			Τ	+	26. Posting of Consumer foods (Disclosure/Remir					ŀ		- -				On order 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
					Posting on menu		<i>.</i>		a 4 - t'		Tere	to E		1.04	0.00	See					
0 1 U 1						of Food Contai			R R		VOL O U	10 E. I N	N O	N A	C O		R				
т 1			5		34. No Evidence of Inse	ect contamination					Ť		~		Š	41.Original container labeling (Bulk Food)					
			+	+	animals Fruit flies obs 35. Personal Cleanliness	s/eating, drinki	ng or tob	acco use	+				•			Physical Facilities					
W	/		-	+	Watch hair re 36. Wiping Cloths; prop	erly used and s	stored			+	W					42. Non-Food Contact surfaces clean					
1	+	+	╀		In containers 37. Environmental conta					╞	VV		-			43. Adequate ventilation and lighting; designated areas used	+				
			╉		See attached 38. Approved thawing m Pull	nethod			+	╞	$\dashv$	• •/	-			Watch           44. Garbage and Refuse properly disposed; facilities maintained	+				
						er Use of Utens	ils			╞	1	•				45. Physical facilities installed, maintained, and clean					
			Т		39. Utensils, equipment,	, & linens; prop	perly used			╞	1		-			See           46. Toilet Facilities; properly constructed, supplied, and clean	+				
V					dried, & handled/ In use Watch 40. Single-service & sing		5			-		~				47. Other Violations	_				
V					and used	BIC-USE ALLICIES	, propert	y stored					~								
_	1	1							-				1			•					

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Hailey Roberts	Print:	Title: Person In Charge/ Owner Manager on duty
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Icks walmart parking lo	Physical A <b>778 e</b>		City/State: Rockwal	Ι	License/Permit # Page 2.0		of <u>2</u>				
			TEMPERATURE OBSERVA									
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location			emp F				
Wic			Hot bar									
3	3/34/35/36		Rt side ambient	37								
	Wif	9-10 F	Whipped cream	41								
Left	warming fridge	29	Cold bar fridge	38/41								
Rt w	varming fridge	39/41	Whipped cream just use	d 42								
	Hot bar											
Left	whipped cream	40										
	Ambient	33/34										
T.	OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Currently cleaning today deep cleaning											
45	Discussed cleaning up next to walls etc											
	Hot water 120 plus											
	New shelving is on back order in wic											
	Date marking looks great											
37	Discussed storing items under drain in wic and pipes - condensation action on pipes											
37	All items are packaged - watch card board and foil wrapping											
37	Wif - rain drop condensation on ceiling - watch storage of boxes etc											
			trips on site -none for Dishi	machine t	o provide							
45	Sink sanitizer 200 ppn To address torn gaske		noodod									
45			idge and all other fridges									
	Watch cold bar fridge											
W	To Clean fan guards in		where needed									
	Hot water mixing valve											
	•		t to and restroom in complia	ance with	hot wate	r						
	Confirmed Dishmachi	ne at 160	) SR									
COS	One hand sink is not a	t 100 so	will send pic of hot water te	emp - 100	min Con	firmed						
Received (signature)	<sup>by:</sup> See abov <sup>Iby:</sup> Kelly kírkpo	/e	Print:			Title: Person In Char	ge/ Owner					
Inspected	by:		Print:									
(signature)	Kelly kírkpo	ıtríck	RS			Samples: Y N	# collected					