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: 01/04/2021	Time in: <b>3.45</b>	Time out: <b>4:28</b>	FS 9		ne	20(	1 2	വാ	1 Coffee Risk Category Low Page 1 of 2	2_
	tion: 1-Routine	2-Follow Up			_	nvest			5-CO/Construction 6-Other TOTAL/SCOI	RE
Establishment Nan			Contact/Owner Starbucks	Name:					* Number of Repeat Violations:  ✓ Number of Violations COS:	
Physical Address: I-30			control : ab 12/14/2020		Hoo Na	d		Greas prov	e trap : Follow-up: Yes ride Follow-up: Yes ride	4
Compliance S Mark the appropriate	points in the OUT box for	each numbered iter	m Mark		opria	te box	for IN	, NO,	plicable COS = corrected on site R = repeat violation W- Wate NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	:h
Compliance Status O I N N C U N O A O	Time and Tem	perature for Foo	od Safety	R	Cor O U		nce St	C	Employee Health	R
T N O A S	(F = do	egrees Fahrenheit) and temperature	)		T	IN .	A	s	Employee Health  12. Management, food employees and conditional employees;	
	2 Drong Cold Holding	419F	7/45975		- (	/			knowledge, responsibilities, and reporting	
	2. Proper Cold Holding See attached	temperature(41 F	7 43 F)		(	/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival	
<b>V</b>	3. Proper Hot Holding t		7)						Preventing Contamination by Hands	
	Proper cooking time     Proper reheating proc		ling (165°E in 2			/			Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved	
	Hours)	cedure for not note	illig (103 F ili 2			·			alternate method properly followed (APPROVED Y N. )  Gloves and utensils	
<b>/</b>	6. Time as a Public Hea	alth Control; proce	edures & records						Highly Susceptible Populations	
	•	proved Source				<u> </u>			Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required     Precooked	
	7. Food and ice obtained good condition, safe, and destruction Penske	nd unadulterated; p							Chemicals	
	8. Food Received at pro Checking	pper temperature					V		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	Protection  9. Food Separated & pro	from Contamina				/		L	18. Toxic substances properly identified, stored and used Stored low	
	preparation, storage, dis		rduring 100d						Water/ Plumbing	
	10. Food contact surfact Sanitized at 200	ppm/temperature	Watch cleaning			/			19. Water from approved source; Plumbing installed; proper backflow device	
	11. Proper disposition of reconditioned Does	of returned, previous				/			20. Approved Sewage/Wastewater Disposal System, proper disposal	
O I N N C U N O A O		ority Foundati n of Knowledge/ P	`	oints) vi	olatio O U	I :	e <i>quir</i> N N O A	C	rective Action within 10 days  Food Temperature Control/ Identification	R
	Demonstration	of Knowledge/ I	CISUMICI					C		l
T N O A S	21. Person in charge pre and perform duties/ Cer	esent, demonstration	on of knowledge,		T	/		S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	21. Person in charge pre	esent, demonstration rtified Food Manag	on of knowledge, ger (CFM)			<b>/</b>		S	Maintain Product Temperature  28. Proper Date Marking and disposition  Good	
	21. Person in charge pro and perform duties/ Cer 2 22. Food Handler/ no u	esent, demonstration rtified Food Managen authorized persor	on of knowledge, ger (CFM)			\ \ \		S	Maintain Product Temperature  28. Proper Date Marking and disposition	
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Madison Nelson	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks 24180		Physical Address:		City/State: Rockwal		License/Permit # FS 9296				
			TEMPERATURE OBSERVAT	IONS						
Item/Loc	ation	Temp F	<u>Item/Location</u>	Temp F	Item/Location		<u>Temp</u>			
Wic			Bar 1	34						
34/35/36			Whipped cream	41						
Wif		-2	Bar 2	34						
Sandwich cooler			Whipped cream	41						
Warming fridge 1		38/40	Cold bar	34/35						
Wai	rming fridge 2	39								
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS .					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONI	ITIONS OBSI	ERVED AND			
	Hot water in restroom	- 110								
	Hot water 115									
34	Flies observed in front	prep								
42/45	·									
32	Need to address rusty									
	Avoid stocking boxes blocking air flow in wif									
W	Address ice accumula									
			urface with thermolabel							
	Sink sanitizer - 200 pp	m / front	of house sanitizer container	s both 20	00 ppm					
39	Always best to invert of									
	Washing pitchers bety		•							
	• •		and common touched conta	ainer use	d for service -	200 ppm				
	Keep an eye on gaske									
			n posting on menu and app	)						
	No returns taken back									
	All Tcs foods are rte and rethermalized when ordering sandwiches etc									
42	Clean fan guards in coolers where needed									
	Rinsing pitchers throughout the day and w r s at least every 4 hrs									
	Wiping wands wiped after every drink									
	Watch floor storage and clutter									
	Transmission elerage an									
Received (signature)	See ahov	<i>Ι</i> Δ	Print:		Title: Po	erson In Char	ge/ Owner			
<del>-</del>	See abou	<del> </del>								
Inspected (signature)	l by: アッル・ルイル	, +, e; =1.	Print:							
	newy nurpo	uruk	( NO		Samples	s: Y N	# collected			