Retail Food Establishment Inspection Report Image: Constraint of the system <																	
Date: Time in: Time out: License/Pe 11/14/2023 3:30 4:15 FOOI								ermit # D5073					Est. Type Risk Category Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 🖌 1-Routine 📃 2-Follow Up 📃 3-Complain								4-]	Inve	stiga	atio	1	5-CO/Construction 6-Other TOTAL/SCORE				
Establishment Name: Contact/Owner N Starbucks Coffee #6259 (Ridge)													* Number of Repeat Violations: Vumber of Violations COS: e trap : Follow.up: Ves 4/96/A				
	Physical Address: Pest control : 2779 Ridge Rd Rockwall, TX Ecolab/ 10-1-2023							Hood Grease trap : 3 n/a LES/9-19-2					trap: -19-2023/75gal Follow-up: Yes H750/7				
M																	
					Priority Items (3 Points) violations			e Im	imed	liate	Cor	rect					
Co O U	Î	I N N C N O A O Time and Temperature for Food Safety						Co O U				С	Employee Health				
Ť		-		Š	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Ť		-		Š	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 eyes, nose, and mouth							
	~	3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands							
	~	4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly				
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)		╞		~			<u></u> †_†	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N_{12})				
┝		6 Time as a Public Health Control: procedures & records															
					•								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
					Approved Source				~				Pasteurized eggs used when required				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals				
	~	8. Food Received at proper temperature							~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination							2				18. Toxic substances properly identified, stored and used					
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
_					10. Food contact surfaces and Returnables ; Cleaned and		19. Water from approved source; Plumbing ins					19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at <u>200</u> ppm/temperature 11. Proper disposition of returned, previously served or				~				20. Approved Sewage/Wastewater Disposal System, proper				
	~	reconditioned discarded							~				disposal				
0	I					oints) R							rective Action within 10 days				
U T	N	0	A	0 S	Demonstration of Knowledge/Personnel			U T	N	0	A	O S	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5				~		1		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
				22. Food Handler/ no unauthorized persons/ personnel	~							28. Proper Date Marking and disposition					
					Safe Water, Recordkeeping and Food Package Labeling				~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	~				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	\square		~				30. Food Establishment Permit (Current/insp report sign posted)					
╞					Conformance with Approved Procedures								12/31/2023 Utensils, Equipment, and Vending				
	~		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label							~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	e Acti	ion 1	Not 0	to E	xcee N	ed 90 N		ys or Next Inspection , Whichever Comes First				
U T	N	0	A	o s	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification				
	•				34. No Evidence of Insect contamination, rodent/other animals	\square			~				41.Original container labeling (Bulk Food)				
<u> </u>	~				35. Personal Cleanliness/eating, drinking or tobacco use36. Wiping Cloths; properly used and stored	\parallel							Physical Facilities 42. Non-Food Contact surfaces clean				
	•				37. Environmental contamination	\parallel		1					42. Non-rood Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				
⊢	•	_			38. Approved thawing method	$\left \right $			•				44. Garbage and Refuse properly disposed; facilities maintained				
	~							4	~				45. Physical facilities installed, maintained, and clean				
-					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1					46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use utensils; properly used				~								
	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations				

Received by: (signature) Kalee Farrell	Print: Kalee Farrell	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	^{nent Name:} cks Coffee #6259 (Ridge)	Physical Address: 2779 Ridge Rd		City/State: Rockwa	all, TX	License/Permit # Page 2 of FOOD5073 Page 2 of				
Idams /I a a	-4 ¹	Terrer	TEMPERATURE OBSERV		I4/I4	•	T.m. F			
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	10n	Temp F			
2 dooi	r freezer ambient	-1								
2 door	reach in cooler ambient	33								
under	counter cooler/whole milk	40								
undei	r counter cooler/milk	41								
under	counter cooler/milk	41								
under	counter sandwich cooler	38								
RTD	case ambient	34-38								
	1	OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	/ED AND			
	Front hand sink 100) F equi	oped							
	Back hand sink 128 F equipped									
	3 comp sink 119+ F									
40	Dishwasher sanitizi	• •	•							
42	To clean inside coo					a request				
	No longer having dummy TCS sandwiches. Instead available upon request									
	Sandwiches handled with tongs only unto baking parchment paper to oven and then to box or bag/no hand touch Smallwares are WRS every 4 hours/ per timer									
	Sanitizer is replace		I							
42	•	-	of coolers and cabinets	;						
45	To clean floors/food									
			for milk frothers/sanitiz	zed after	every us	se				
	Allergy policy/every				<u> </u>					
32	To seal wood by es	presso	machine to be cleanat	ole						
	To clean dry storag	e shelve	es in back							
Received (signature)	•		Kalee I	arre		Title: Person In Charge/	Owner			
Inspected (signature)		tez, 1	RS Christy C	cortez,						
		0.	y			Samples: Y N #	collected			