## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Da <b>5</b> /		3/2	202	23	Time in: 3:10	Time out: <b>3:58</b>		License/Pe			73				Est. Type	Risk Category	Page 1	$\mathrm{of}\underline{2}$	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai											5-CO/Construction	6-Other TOTAL/S		CORE				
Establishment Name: Starbucks Coffee #6259 Ridge  Contact/Owner N							- Investigation			11101		* Number of Repeat Viola  ✓ Number of Violations Co	tions:						
Ph	vsic	al A	ddre	ss:	Rockwall, TX	Pe Ec		-10-2023	3	Ho n/a			G: LE	rease S/4	e trap : 1-17-2023/75gal	Follow-up: Yes ✓ No 🔲	10/9	U/A	
Ma					points in the OUT box for		item	Mark '		eckm	ark in	appr	opria	te bo		k an 💢 in appropriate	lation W-Ve box for R	Watch	
			Gt.		Prio	rity Items (3	Points)	violations	Requi	_					ive Action not to exceed 3 day	S			
O U						R	O U T	I N	N O	N N C   C   C   C   C   C   C   C   C			oyee Health						
1	~				1. Proper cooling time	-				_	~			5	12. Management, food employ knowledge, responsibilities, ar		employees;		
3					2. Proper Cold Holding	g temperature(41°	°F/ 45°F)				~				13. Proper use of restriction are eyes, nose, and mouth	d exclusion; No disc	charge from		
Ĕ	~				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands				
	~				4. Proper cooking time and temperature					3					14. Hands cleaned and properly washed/ Gloves used properly				
	~				5. Proper reheating pro Hours)	cedure for hot ho	olding (16	5°F in 2			~				15. No bare hand contact with alternate method properly follo			)	
	6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations											
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
	′			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction corporate											Chemicals				
	~				8. Food Received at proper temperature  check at receipt						~				17. Food additives; approved a & Vegetables	nd properly stored;	Washing Fru	its	
	Protection from Contamination								~				18. Toxic substances properly	identified, stored an	d used	+			
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting								-		Water	·/ Plumbing			
	~				10. Food contact surfact Sanitized at 200			ned and			~			i	19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper		
	~				11. Proper disposition of reconditioned disc			ved or			~				20. Approved Sewage/Wastew disposal	ater Disposal System	n, proper		
	-				Pri	iority Founda	ation Ite	ms (2 Po	ints) ı	riolat	tions	Req	uire	Cor	rective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personno	el	R	O U T	N	N O	N A	C O S	Food Temperature	e Control/ Identific	ation	R	
	~				<ul><li>21. Person in charge pr</li><li>and perform duties/ Ce</li><li>6</li></ul>						~				27. Proper cooling method use Maintain Product Temperature		quate to		
	~				22. Food Handler/ no u	nauthorized pers	sons/ perso	onnel			~				28. Proper Date Marking and o				
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, as Thermal test strips	curate, and calibrate	ed; Chemical	/					
	~			23. Hot and Cold Water available; adequate pressure, safe															
	~														Permit Requirement,				
					24. Required records a destruction); Packaged	vailable (shellsto					~				30. Food Establishment Perr 12/31/2023	nit (Current/insp re	port sign pos	sted)	
					destruction); Packaged  Conformance	vailable (shellsto Food labeled with Approved	ock tags; pa	arasite es			~				30. Food Establishment Perr 12/31/2023 Utensils, Equi	nit (Current/insp re	port sign pos	sted)	
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	·				Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	vailable (shellsto Food labeled with Approved I 'ariance, Speciali e obtained for spe anufacturer instr usumer Advisory er Advisories; ra	Procedure ized Proce ecialized ructions	es ess, and er cooked							30. Food Establishment Perr 12/31/2023 Utensils, Equip 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact	pment, and Vending illities: Accessible and the surfaces cleanable destalled, maintained,	port sign pose  g  nd properly , properly	sted)	
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Received by: (signature) Kalee Farrell	Kalee Farrell	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

under of und	counter cooler counter cooler counter cooler/milk counter coolrr/milk d topping in canister counter coolrr/milk f service cooler ambient reach in ambient	Temp F  34  37  41  41  59  41  34  38	Item/Lo	MPERATUI cation	RE OBSERVAT	Rockwa FIONS Temp F  -11	Item/Loca	FOOD5073	Temp I			
under of under of under whipped under front self 2 door	counter cooler counter cooler/milk counter coolrr/milk d topping in canister counter coolrr/milk	34 37 41 41 59 41 34	Item/Lo	cation		Temp F	Item/Loca	tion	Temp I			
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tem		OB	BSERVA	TIONS ANI	CORRECTIV	VE ACTIO	NS					
	AN INSPECTION OF YOUR ES' NOTED BELOW:	ГАВLISНМЕ	ENT HAS I	BEEN MADE	. YOUR ATTENT	TON IS DIRE	ECTED TO TI	HE CONDITIONS OBSERV	/ED AND			
F	ront hand sink/with	n soap a	and pa	per tow	els							
	4 No hot water at front hand sink. Needs to be repaired asap. Will use back hand sink until repaired											
N	Milk frothers sanitize	ed after	every	use								
5	Sanitizer for frothers at 200-400ppm quats											
3	Sani buckets at 200-400 ppm quats											
F	Pitchers WRS every 4 hours											
2 V	Whipped topping not cold holding at 41F or below/discarded as unknown amount of time out of temp											
42 1												
[	Dummy TCS foods in display case/discarded daily											
E	Back hand sink 116F											
/	All TCS foods precooked/heated per manufacturer's guidelines per order											
[	Dishwasher sanitizing per Temp strips											
	3 comp sink 126F											
	Sani sink setup to 2											
	To clean inside coo											
	To clean floors/unde											
W V	Natch condition of	cabinet	s in fro	ont/any	exposed w	/ood						
$\longrightarrow$												
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-+												
Received by				Print:				Title: Person In Charge/	Owner			
	Kalee Farrell				alee F	arre	:11	Manager				
Inspected b	Kalee Farrell  ONE  Christy Cor	tez. 1	R.S	Print: Ch	risty Co	ortez	RS	Samples: Y N #				