\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

10/		/20	23	Time in: 11:45	Time out: 12:23	FS 2		8-6)				Food handlers Food Managers Page 1 of	2
	ose (of In	spec	tion: 1-Routine	2-Follow Up	3-Compla Contact/Owner I	int		Inve	stiga	atior	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE
	ouc	ks 6	862	23 205/i30	J	ackson Man		Но	od		1 (Treas	✓ Number of Violations COS:	Δ
2235	S Go	liad				09/28/2023		Na		N	Ne	ed ir	nfo No ☑ Pics	
Mark	the a	pprop	riate	points in the OUT box for	r each numbered item	Mark	-	prop	riate l	box f	or IN	, NO	plicable $COS = corrected on site O, NA, COS $	ch
Comp		e Sta	tus C		•		R	_	ompl				we Action not to exceed 3 days	R
U N			o s	(F = c)	nperature for Food legrees Fahrenheit)	Safety		U	N	ö	A	o s	Employee Health	K
	/	'		1. Proper cooling time	and temperature			W	~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting To post at hand sink	
-	•			2. Proper Cold Holding	g temperature(41°F/	45°F)		W	~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		•/		3. Proper Hot Holding	temperature(135°F)		+						To post at hand sink Preventing Contamination by Hands	
		/		4. Proper cooking time	and temperature				1				14. Hands cleaned and properly washed/ Gloves used properly	
		,		5. Proper reheating pro	cedure for hot holdi	ng (165°F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	+
				6. Time as a Public He No longer allowing cust	alth Control; proced	ures & records								
	•			No longer allowing cust	omer self service								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				•	proved Source						'		Pasteurized eggs used when required Precooked	
V				7. Food and ice obtaine good condition, safe, a destruction									Chemicals	
V				8. Food Received at pr Checking	oper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					n from Contaminat				'				18. Toxic substances properly identified, stored and used	
V				9. Food Separated & preparation, storage, di		during food							Water/ Plumbing	
V	1			10. Food contact surfact Sanitized at _200_		; Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	/	,		11. Proper disposition reconditioned	of returned, previous	sly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0 1	N	N	С	Pri	ority Foundatio	on Items (2 Po	oints) v	iolat O		Req	uire N	Cor	rective Action within 10 days	R
U N	Ö	A	o s		n of Knowledge/ Pe			U	N	ö	A	o s	Food Temperature Control/ Identification	
V				21. Person in charge prand perform duties/ Ce6					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
V	1			22. Food Handler/ no u	nauthorized persons	s/ personnel	\prod		~				28. Proper Date Marking and disposition Good	
				ŕ	ordkeeping and Foo Labeling	J		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips For Dishmachine	
V				23. Hot and Cold Water Confirmed									Permit Requirement, Prerequisite for Operation	
~				24. Required records a destruction); Packaged By request /	Food labeled commercial	lly packag			~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
-				25. Compliance with V HACCP plan; Variance	e obtained for specia	Process, and alized			_				31. Adequate handwashing facilities: Accessible and properly supplied, used	
				Taking temps 3					·				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	+
				26. Posting of Consum					-				Watch 33. Warewashing Facilities; installed, maintained, used/	-
				foods (Disclosure/Rem At menu	inder/Buffet Plate)/	Allergen Label			~				Service sink or curb cleaning facility provided Confirmed both	
O I U N	N	N	C				Action R	0	I	Xcee N O	ed 90 N A	С	ys or Next Inspection , Whichever Comes First Food Identification	R
T	0	A	S	34. No Evidence of Ins	of Food Contamina ect contamination, r			T	N		A	o s	41.Original container labeling (Bulk Food)	
1	,			animals Watch for flie 35. Personal Cleanline		r tobacco use	+			'			Physical Facilities	
~	-			36. Wiping Cloths; pro Stored in. San	perly used and store	d	+	1					42. Non-Food Contact surfaces clean	
	~			37. Environmental con			\forall	Ė	1				43. Adequate ventilation and lighting; designated areas used	+
	·	-		38. Approved thawing	method		\dagger	W	·				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster and notify city about missing lids	†
				Prop	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean	+
-				39. Utensils, equipmen dried, & handled/ In u Watch	se utensils; properly	used			~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	_
V	1			40. Single-service & si and used Watch	ngle-use articles; pro	operly stored		1					47. Other Violations See	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jackson mansell	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Na Starbucks		Physical A Goliac		ity/State: Rockwall		License/Permit # FS 2023 -6	Page <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT										
Item/Location		Temp F	Item/Location	Temp F	Item/Location	<u>on</u>	Temp						
Cold bar 2		35	Hot bar 1	36									
Whipp	ed cream	39	Sandfridge 1	37									
Nitr	o fridge	36	Sand fridge 2	33/35									
Co	ldbar 1	33	Milk fridge	38									
Но	t bar 2	33.4	All fridge	39									
Whipp	ed cream	41	Freezer	-9									
	ve thru	38	Single door freezer	6.4									
Whipp	ed cream	40											
			SERVATIONS AND CORRECTIV	E ACTION	is .								
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
ROT	NOTED BELOW. all temps I												
	Hot water in restroom 110 / Hot water in food prep at hand sink 100 F												
	Hot water in food prep at hand sink 100 F Need employee health posters at hand sink												
	Need employee health posters at hand sink Hot water 110 at hand sink in DT												
	Sandwiches are all rte and rethermalized at order - No hot holding												
	Sandwiches are air the and retirefinalized at order - No not noting Sandwich trays with multiple stickers make them difficult to clean - please notify vendor												
	Sanitizer for Wands 200Ppm / same as inside bucket 200 ppm												
	Ingredients by request / allergy posting on menu												
Plur	Plumbing approved at opening												
29 Nee	Need high temp Dishmachine labels												
To a	To address condensation in 2Door upright freezer												
Nee	Need to remove plastic film on SS panel under coldBrew prep in kitchen												
47 To r	To remove soap dispenser over cold brew prep												
42/45 Min	Minor cleaning inside coolers and under equipment on line / flooring												
Hair	Hair restraints—- need												
	Confirmed Dishmachine with 160 strips												
	Commune Distillacione with 100 strips												
Received by: (signature)	See ahov	 /e	Print:		7	Title: Person In Charge/	Owner						
Inspected by:	See abov Kelly kirkpo	,	Print:										
(signature) k	ellu kirkho	utvíck	$\mathcal{R}^{\mathcal{S}}$										
orm EH-06 (Revise	<u> </u>		5			Samples: Y N #	collected						