

\$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

Date: <b>10/27/2023</b>	Time in: <b>11:45</b>	Time out: <b>12:23</b>	License/Permit # <b>FS 2023-6</b>	Food handlers <b>15</b>	Food Managers <b>6</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>Starbucks 68623 205/i30</b>	Contact/Owner Name: <b>Jackson Mansell</b>	* Number of Repeat Violations: _____	<b>6/94/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2235 S Goliad</b>	Pest control : <b>Ecolab 09/28/2023</b>	Hood Na	Grease trap: waste oil : Need info	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> <b>Pics</b>
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**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
							W	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting <b>To post at hand sink</b>	
							W	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>To post at hand sink</b>	
												<b>Preventing Contamination by Hands</b>	
												14. Hands cleaned and properly washed/ Gloves used properly	
												15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
												<b>Highly Susceptible Populations</b>	
												16. Pasteurized foods used; prohibited food not offered <b>Pasteurized eggs used when required</b> <b>Precooked</b>	
												<b>Chemicals</b>	
												17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
												18. Toxic substances properly identified, stored and used	
												<b>Water/ Plumbing</b>	
												19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>	
												20. Approved Sewage/Wastewater Disposal System, proper disposal	

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
												27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
												28. Proper Date Marking and disposition <b>Good</b>	
							2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>For Dishmachine</b>	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							<b>Permit Requirement, Prerequisite for Operation</b>						
												30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Posted</b>	
												<b>Utensils, Equipment, and Vending</b>	
												31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
												32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch</b>	
												33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Confirmed both</b>	

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						R	Compliance Status						R
O	I	N	N	C	O		O	I	N	N	C	O	
U	T		A	S		U	T		A	S			
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
												41. Original container labeling (Bulk Food)	
												<b>Physical Facilities</b>	
							1					42. Non-Food Contact surfaces clean	
												43. Adequate ventilation and lighting; designated areas used	
							W	✓				44. Garbage and Refuse properly disposed; facilities maintained <b>Watch dumpster and notify city about missing lids</b>	
							1					45. Physical facilities installed, maintained, and clean	
<b>Proper Use of Utensils</b>							<b>Food Identification</b>						
												46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>	
							1					47. Other Violations <b>See</b>	

