Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

4/20/24		Ļ	1:30	2:26	2:26 FS2023							5	20	1 4			
Purpose of Inspec			spec	tion: 1-Routine	2-Follow U	р 3-Сотр	laint	4		estig	atior	1	5-CO/Construction	6-Other	TOTAL/SCO	ORE	
Establishment Name: Contact/Owner Name: Starbucks Carson Boyd												Number of Repeat Violations: Number of Violations COS:			, A		
Physical Address: 2235 S Goliad Rockwall, Tx Pest control: Ecolab4/17/24										e trap :/ waste oil	Follow-up: Yes	1/99/A					
	Com	pliar	ıce S	Status: Out = not in co	ompliance IN = in	compliance	NO = no			N.	-			_	olation W= Wa	itch	
Mark t	he ap	prop	riate	points in the OUT box for	each numbered it	em Mar							ive Action not to exceed 3 do	a site \mathbf{R} = repeat vio	e box for R		
	Compliance Status			R	(Compl	liance						R				
U N	O A O S (F = degrees Fahrenheit)			K	τ	J N Γ		A	o s	Employee Health							
		~		1. Proper cooling time and temperature					•	•			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
/				2. Proper Cold Holding See	g temperature(41°	F/ 45°F)			•	•			13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	charge from		
		~		3. Proper Hot Holding	temperature(135°	PF)							Preventing Co	ontamination by Han	ıds		
		/		4. Proper cooking time	and temperature				~	1			14. Hands cleaned and prope	erly washed/ Gloves u	ised properly		
		/		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					•	•			15. No bare hand contact wit alternate method properly fol Gloves				
~				6. Time as a Public Hea	alth Control; proc	edures & records							Highly Suse	ceptible Populations			
				Approved Source							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a				
~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Penske contract										Chemicals				
~				8. Food Received at pro Checking	oper temperature						~		17. Food additives; approved & Vegetables N/a		-		
				Protection	n from Contamii	nation			/	•			18. Toxic substances properly Stored low and separate		d used		
•				9. Food Separated & pr preparation, storage, di	splay, and tasting	5							Wat	er/ Plumbing			
/				10. Food contact surfact Sanitized at 200	es and Returnabl ppm/temperature	es ; Cleaned and			/	,			19. Water from approved sou backflow device City approved	arce; Plumbing install	ed; proper		
				11. Proper disposition of returned, previously served or reconditioned Discars					/	•			20. Approved Sewage/Waste disposal	water Disposal System	m, proper		
				Disc	ais								Î				
	N	N	С			tion Items (2 I			_	_	_		rective Action within 10 day	28		D	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Carson Boyd	Print: Carson Boyd	Title: Person In Charge/ Owner	
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:	

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks	Physical A 2235	ddress: S Goliad	City/State: Rockwal	I, Tx	License/Permit # FS2023-6	age <u>2</u> of <u>2</u>					
		TEMPERATURE OBSERVA	TIONS								
Item/Location	Temp	Item/Location	Temp	Item/Loc		Temp					
Milk fridge	39	Whole milk	39		Cold bar 1						
RTE fridge	41	Coconut	41		38						
Freezer 1 htt	8.1	Oat	40	Whip		41					
Freezer 2 htt	12.2	Bar 2			Cold Brew	40					
UC Fridge main	41	Skim	38	Drive thru fridge		38					
UC Fridge overflow	41	Sweet cream	38	Whip		39/40					
Bar 1		Cold bar 2		Se	elf serve wall	34					
UC fridge		Milk 38									
-	OB	SERVATIONS AND CORRECT	IVE ACTION	NS							
3.7 1	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
Restrooms equipped	Restrooms equipped temp was greater than 103 in both rooms										
Hand sinks equipped	greater th	an 105 throughout kitchen									
3comp sink not set up	3comp sink not set up, 112, using quat sani tested 200ppm										
Red sani buckets fille	Red sani buckets filled at 3 comp sink										
Dishwasher confirmed	Dishwasher confirmed 160st										
Rte UC refrigerators b	Rte UC refrigerators both holding defrosted prepackage foods										
· ·	All food items are precooked, arrive frozen, thawed in refrigerator, using tongs to xfer in oven and xfer to										
	paper sleeve. Hand directly to customer. Thermalized to corporate approved temp, not hot holding, any heat per order										
	Digital thermapen, strips current, gloves available and using hair restraints										
<u>'</u>	Store employees drinks low or in appropriate areas, not prep table Pastries, breads and cookies not self served discard daily										
T dollios, broads and	Pastries, breads and cookies not self served.discard daily										
Received by: (signature)		Print:	_		Title: Person In Charge/ Ow	ner					
See abov	<u>/e</u>	See ab	ove								
Inspected by:		Richard Richard									