Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

| Da | | 1/20 |)22 | Time in: 10:30 | Time out: 11:39 | | e/Permit = 9459 | | | | | | Food handlers Working on all 5 Page 1 of | 2 |
|-------------|---|-----------|-------------|--|--|--|-----------------|------------------|---------------------------------------|---------------|---|----------|---|-----|
| | | | | ction: 1-Routine | 2-Follow | | | | -Inve | stiga | ation | 1 | 5-CO/Construction 6-Other TOTAL/SCO | ORE |
| | | shmen | | | | Contact/Own | er Name: | | | | | | * Number of Repeat Violations: ✓ Number of Violations COS: | |
| | | al Add | • | orth Goliad) 51380 | | Starbucks Pest control : | | Но | od | | G | reace | e trap : Follow-up: Yes 7/93/ | Ά |
| | | orth Go | | | Ed | colab 02/01/22 | | Na | ,ou | | | prov | p . | |
| Ma | | | | Status: Out = not in co | ompliance IN = i | n compliance | NO = not | | | | | | plicable $COS = corrected on site NA, COS$ $Mark an$ $R = repeat violation W-Wa V in appropriate box for R$ | tch |
| 1416 | ik u | е аррге | priac | | | | | | | | | | ive Action not to exceed 3 days | |
| Co | mpli I | ance St | | | | D 10 4 4 | R | O | Compl | iance N | Stat N | tus C | | R |
| U | N | O A | | Time and Ten | nperature for l legrees Fahrenh | | | U | N | 0 | A | o s | Employee Health | IX. |
| | | . / | 5 | 1. Proper cooling time | and temperature | e | | | | | | Į. | 12. Management, food employees and conditional employees; | |
| | | | | | | | | | • | | | | knowledge, responsibilities, and reporting | |
| | / | | | 2. Proper Cold Holding | g temperature(4 | 1°F/ 45°F) | | | / | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | |
| | | | | 3. Proper Hot Holding | tomporoturo(12 | 5°E\ | | | | | | | To move poster to hand sink | _ |
| | | | | | | | | | | | | | Preventing Contamination by Hands | |
| | | / | | 4. Proper cooking time | and temperatur | re | | | / | | | | 14. Hands cleaned and properly washed/ Gloves used properly | |
| | | . / | | 5. Proper reheating pro Hours) | cedure for hot l | holding (165°F in 2 | : | | | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) | |
| | | | | , | | | | | | | | | Gloves / tongs on site | |
| | | / | | 6. Time as a Public He | alth Control; pr | ocedures & record | s | | | | | | Highly Susceptible Populations | |
| | | | | An | proved Source | <u> </u> | | | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | |
| | | | | | | | | | | | | | Precooked only | |
| | | | | 7. Food and ice obtained good condition, safe, and | | | | | | | | | Chemicals | |
| | | | | destruction | | | | | | | | | Citanicais | |
| | | | | 8. Food Received at pro | | re | | | | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | T |
| | | | | Taking temps | at arrival | | | | | | • | | | |
| | | | | Protection | n from Contam | nination | | | / | | | | 18. Toxic substances properly identified, stored and used Watch | |
| | | | | Food Separated & pr preparation, storage, di | | _ | | | | | | | Water/ Plumbing | |
| | | | | | | | | | | | | | Ü | |
| | / | | | 10. Food contact surfact Sanitized at 200 | | | | w | , | | | | 19. Water from approved source; Plumbing installed; proper backflow device | |
| \vdash | | | | 11. Proper disposition | of returned, pre | viously served or | | | | | | 1 | City approved see 46 for restrooms 20. Approved Sewage/Wastewater Disposal System, proper | - |
| | | | | 10. | eturns | Ž | | | / | | | | disposal | |
| | | | | INUI | Clums | | | | | | | | | |
| | | | | L | | lation Items (2 | Points) | | | Req | uire | Cor | rective Action within 10 days | |
| O U | I N | N N O A | | L | iority Found | ` | Points) | O U | I | Req N O | uire N A | C O | rective Action within 10 days Food Temperature Control/ Identification | R |
| O U T | | N N O A | C O S | Pri Demonstration 21. Person in charge pr | iority Found n of Knowledgeresent, demonstr | e/ Personnel | R | О | I | N | N | С | · | R |
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Retail Food Establishment Inspection Report

City of Rockwall

| Received by: (signature) Kailey Mason | Print: | Title: Person In Charge/ Owner |
|---------------------------------------|--------|--------------------------------|
| Inspected by: Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | ment Name: Duck North | Physical A | | ity/State: Rockwal | l | License/Permit # FS 9459 | Page 2 | Page <u>2</u> of <u>2</u> | | | | |
|-------------------------|--|------------|--------------------------------|-----------------------|------------|--------------------------|-------------|---------------------------|--|--|--|--|
| | | | TEMPERATURE OBSERVAT | IONS | | | | | | | | |
| Item/Loc | | Temp F | <u>Item/Location</u> | Temp F | Item/Locat | ion | | Temp | | | | |
| Custo | mer case | 30's | Hot bar 1 | 40.9-41 | | | | | | | | |
| | Cold brew | 38 | Whipped | 40 | | | | | | | | |
| | Cold bar 1 | 37 | Sandwich unit | | | | | | | | | |
| Wł | nipped cream | 41 | 37-40 | | | | | | | | | |
| | ColdBar 2 | 39 | Upright milk unit | 30's | | | | | | | | |
| | Hot bar 2 | 39 | Upright freezer | 7 | | | | | | | | |
| | Whipped | 42 | RTD&E cooler | 39-41 | | | | | | | | |
| | Drive thru | 37 | Sandwich | 34 | | | | | | | | |
| | | OF | SERVATIONS AND CORRECTIV | E ACTION | IS | | | | | | | |
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND | | | | | | | | | | | |
| | Employees continue to check in at table / temps taken / and logged | | | | | | | | | | | |
| | Discussed sneeze guards / metal panels are being used - to confirm 60 inches above floor | | | | | | | | | | | |
| W | Hot water at hand sinks took over 2 mins to Arrive at the hand sinks in the prep area at time mid morning | | | | | | | | | | | |
| | Hot water at nand sinks took over 2 mins to Arrive at the hand sinks in the prep area at time mid morning. Hot bar 1 cooler is beginning to freeze up and fan guards should be cleaned - check all others as fan guards in others could use cleaning etc. | | | | | | | | | | | |
| | | | - | | | , | | | | | | |
| W | All sandwiches etc are precooked and rethermalized when ordered Watch cutting boards | | | | | | | | | | | |
| •• | | se pastri | es handed e wry 4 hrs | | | | | | | | | |
| 32 | Using tongs to dispense pastries handed e wry 4 hrs Again the white large stickers on sandwich plastic trays makes them not washable to some degree and unsanitary for handling | | | | | | | | | | | |
| | No direct hand food contact for any drinks etc | | | | | | | | | | | |
| 45 | • | | | | | | | | | | | |
| | Confirmed thermo labels for testing the high temp Dishmachine | | | | | | | | | | | |
| 45 | <u> </u> | | | | | | | | | | | |
| | Confirmed Dishmachine hot sanitizing using 160 SE labels | | | | | | | | | | | |
| | Temps taken 3 times per day - staff is educated on taking temps - using themopen | | | | | | | | | | | |
| | Watch boxes in freezer as they may allow for gaskets not to seal and ice to accumulate due to size of boxes | | | | | | | | | | | |
| 42 | · · · · · · · | | | | | | | | | | | |
| | Allergy posting on menu | | | | | | | | | | | |
| 37 | •••• | | | | | | | | | | | |
| | No customer self service of creamers etc | | | | | | | | | | | |
| | Minor cleaning around dumpster | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
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| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| 46 | | s not read | ching hot temp- currently at 5 | 57-64f sh | ould be | | | alve | | | | |
| Received (signature) | Kailev Ma | asor | Print: | | | Title: Person In Char | ge/ Owner | | | | | |
| Inspecte | Kailey Ma | | Print: | | | | | | | | | |
| (signature) | Kellv kirkno | ıtrick | \sqrt{RS} | | | | | | | | | |
| | 7 | | | | | Samples: Y N | # collected | 1 | | | | |