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

Date: 2/9/23			Time in: 11:10	Time out: License/Pe								7 CPFM		Food handlers 20	Page 1	of <u>2</u>		
Purpose of Inspec		spec	tion: 1-Routine	2-Follow U				4-Investigation				1 [5-CO/Const	ruction	6-Other	TOTAL/	SCORE	
Establishment Name: Contact/Owner N Starbucks North Vania Farmar									Number of Repeat Violations: ✓ Number of Violations COS:			4 (0	4 /00 / 1					
Physic 1945 N				wall, Tx		st control			Ho N/a					e trap :/ waste oil 5/24 100g		Follow-up: Yes No	1/9	9/A
Mark				Status: Out = not in co	ompliance IN = in or each numbered ite	complianc tem	e NO Mark '	$0 = not$ \checkmark a cl						oplicable COS =	corrected on	site \mathbf{R} = repeat vic	olation W=	Watch
							violations	Requ		nmed Compl				ive Action not to				
O I U N	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $				R	O U T	I	N	N A	C	Employee Health							
•	1. Proper cooling time and temperature No leftovers				П		~			S.	12. Management knowledge, respo		yees and conditional and reporting	employees;				
~				2. Proper Cold Holding temperature(41°F/ 45°F) See						~				13. Proper use of eyes, nose, and 1		and exclusion; No dis	charge from	1
	/		3. Proper Hot Holding temperature(135°F)											Pro	eventing Co	ntamination by Har	nds	
	/			4. Proper cooking time	and temperature					/				14. Hands clean	ed and prope	rly washed/ Gloves ι	ised properl	у
	~			5. Proper reheating pro- Hours)	cedure for hot ho	olding (16	5°F in 2			~						n ready to eat foods of lowed (APPROVED		.)
			6. Time as a Public Health Control; procedures & records						, ,			Highly Susceptible Populations						
Approved Source							/				16. Pasteurized for Pasteurized eggs		rohibited food not of equired	fered				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Penske/Starbucks Disb.					Food in													
			8. Food Received at proper temperature Checking/recording						/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables N/A					
					n from Contamir					/				18. Toxic substar Stored low	nces properly	identified, stored an	id used	
~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												er/ Plumbing		
/				10. Food contact surfact Sanitized at _200_			ned and Ost			~			į.	backflow device City appro	oved	rce; Plumbing install		
/				11. Proper disposition of returned, previously served or reconditioned Discard						/				20. Approved Se disposal	wage/Wastev	water Disposal Syste	m, proper	
				Pri			ms (2 Po		_	_				rrective Action wi	thin 10 day	S		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Vania Farmar	Print: Vania Farmar	Title: Person In Charge/ Owner Store Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishn	ment Name:	Physical A	ddress:	City/State:		License/Permit	# Page	e 2 of 2			
	ucks North			Rockwal	l, Tx	License/Termit	" Tago	Z 01 Z			
		_	TEMPERATURE OBSERVAT			ı	<u>'</u>				
Item/Loca		Temp	Item/Location	Temp	Item/Loca			Temp			
DD ref	frigerator	37	Milk / whip	38/41	Self	server	cooler	35			
	Milk		Keg cooler	48							
	DD Freezer	12	UC fridge 1hb	40							
	Fridge 1	39	Milk/whip	38/38							
	Fridge 2	40	Almond	41							
	UC fridge	40	UC fridge 2 hb								
U	JC fridge dt	39	Milk/whip	37/38							
U	IC fridge cb	38	Oat	38							
Τ.			SERVATIONS AND CORRECTI								
Item Number	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 temp greater than 120										
	Hand sinks equipped (
			ıat sani 200ppm, strips curr	ent							
	Dishwasher confirmed 160st										
	Service door looks grea, air curtain operational										
45			round and above drive thru	windows							
	Using sani wipe for general cleaning tested 200ppm										
W	Concrete floor show signs of wear, agarete showing in front of cold bar & hot bar										
	Using quat sani towels stored in solution to wipe steam wands on each expresso machine Using digital thermo pen and gloves available										
	Egg bites and pastries arrive frozen, all other tcs foods arrive cold less than 41										
	All cold food is precooked and heated onsite to desire company specs per order, no hot holding										
	State Poster at all hand sinks										
								_			
Received (signature)			Print:			Title: Person In	Charge/ Owner	•			
	See abov	<u>'e</u>	See ab	ove							
Inspected (signature)	1. 1	ST	Richard	Hill		Samples: Y N	N # collect	ed			