

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

| | | | | | | |
|----------------------------|-------------------------|--------------------------|-------------------------------------|-----------|---------------|---------------------------|
| Date: 12/25/2022 | Time in: 3:00 | Time out: 3:55 | License/Permit # FOOD5073 | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|----------------------------|-------------------------|--------------------------|-------------------------------------|-----------|---------------|---------------------------|

| | | | | | | |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| 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 |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|

| | | | | |
|--|---------------------|--------------------------------------|-----------------------------------|---------------|
| Establishment Name: Starbucks Coffee (Ridge) #6259 | Contact/Owner Name: | * Number of Repeat Violations: _____ | ✓ Number of Violations COS: _____ | 7/93/A |
|--|---------------------|--------------------------------------|-----------------------------------|---------------|

| | | | | |
|---|---|--------------------|---------------------------------------|---|
| Physical Address: 2779 Ridge Rockwall, TX | Pest control : Ecolab/monthly | Hood n/a | Grease trap : LES/75gal/6mo | Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> |
|---|---|--------------------|---------------------------------------|---|

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

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

| Compliance Status | | | | | | Compliance Status | | | | | |
|---|----|----|----|-----|---|--|----|----|----|-----|---|
| OUT | IN | NO | NA | COS | R | OUT | IN | NO | NA | COS | R |
| Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | Employee Health | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | | ✓ | | | | Preventing Contamination by Hands | | | | | |
| | | ✓ | | | | | ✓ | | | | |
| | | ✓ | | | | | ✓ | | | | |
| | ✓ | | | | | Highly Susceptible Populations | | | | | |
| | | | | | | | ✓ | | | | |
| | ✓ | | | | | Chemicals | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | | | | | | | ✓ | | | | |
| | ✓ | | | | | Water/ Plumbing | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |

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

| Compliance Status | | | | | | Compliance Status | | | | | |
|--|----|----|----|-----|---|---|----|----|----|-----|---|
| OUT | IN | NO | NA | COS | R | OUT | IN | NO | NA | COS | R |
| Demonstration of Knowledge/ Personnel | | | | | | Food Temperature Control/ Identification | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | | | | | | 2 | | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | Utensils, Equipment, and Vending | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | | | | | | 2 | | | | | |
| | ✓ | | | | | | ✓ | | | | |

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

| Compliance Status | | | | | | Compliance Status | | | | | |
|---|----|----|----|-----|---|----------------------------|----|----|----|-----|---|
| OUT | IN | NO | NA | COS | R | OUT | IN | NO | NA | COS | R |
| Prevention of Food Contamination | | | | | | Food Identification | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| 1 | | | | | | Physical Facilities | | | | | |
| | ✓ | | | | | 1 | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | | | | | | 1 | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |

Retail Food Establishment Inspection Report

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|---|----------------------------------|--|
| Received by: <small>(signature)</small> <i>Kyle Majkszak</i> | Print: Kyle Majkszak | Title: Person In Charge/ Owner Manager |
| Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

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|---|---------------------------------|-----------------------------|------------------------------|-------------|
| Establishment Name: Starbucks Coffee (Ridge) #6259 | Physical Address: 2779 Ridge | City/State: Rockwall, TX | License/Permit # FOOD5073 | Page 2 of 2 |
|---|---------------------------------|-----------------------------|------------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|----------------------------------|--------|---------------|--------|---------------|--------|
| under counter cooler/milk | 40 | | | | |
| under counter/milk | 40 | | | | |
| cold brew cooler ambient | 39 | | | | |
| sandwich cooler ambient | 36 | | | | |
| sandwich cooler ambient | 35 | | | | |
| 2 door reach in freezer ambient | -3 | | | | |
| 2 door reach in cooler ambient | 35 | | | | |
| front self serve display ambient | 31-34 | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Observations and Corrective Actions |
|-------------|---|
| | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: |
| | Front hand sink 112 F. Post employee health poster at hand sink. |
| | Pitchers are rinsed with water only after every use then washed, rinsed, sanitized every 4 hours |
| | Sani for milk frothers at 200 ppm quats |
| 42 | Clean drains/food debris |
| | Frothers are sanitized after every use |
| 32 | Seal exposed wood next to milk frother |
| | Nitro taps cleaned weekly |
| 42 | Clean drawer where coffee filters are stored, protect filters |
| | Dummy display sandwiches not for sale in display case |
| | Sani buckets 200 ppm quats |
| 35 | Hair restraints required/or hats/or properly restrained using clips, etc |
| | Utensils or gloves used to handle ready to eat foods |
| | Dishwasher hand sink 139F. Health poster at this sink |
| | Dishwasher sanitizing per Temp Rite strips |
| | 3 comp sink 149 F |
| 29 | Need high temp strips to verify dishwasher sanitizing |
| 35 | Store employee items low and separate in coolers |
| 42 | Clean inside coolers/reach in with spilled milk in bottom |
| | Timer on carafes in morning only, 4 hours to discard/employee use only, not for self serve |
| 45 | Clean floors, food debris, under shelves in back |
| 42 | Clean handles on coolers |
| 42 | Clean inside drawers under front counter |
| | |
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|---|----------------------------------|--|
| Received by: <small>(signature)</small> <i>Kyle Majkszak</i> | Print: Kyle Majkszak | Title: Person In Charge/ Owner Manager |
| Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS | Samples: Y N # collected |

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