Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

				Time in: 2:40	Time out: 3:39	F	icense/Per	<u>D5</u>						Est. Type Risk Category Page 1 of	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner							4-1	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	JRE		
Starbucks Coffee #6259 Physical Address: Pest control:								Hood Grease				2206	V Number of Violations COS: trap: Follow-up: Yes 4/96		
	Ri	dge	Ro	ckwall, TX	Ec	colab/ mo	onthly		n/a			city	ha	as info No V	
Mark	Co the	mplia approp	nce S oriate	points in the OUT box i		item	Mark '✓		ckma	rk in	appro	opriate	e bo	plicable COS = corrected on site R = repeat violation W - Wa ox for IN , NO , NA , COS Mark an X in appropriate box for R	tch
Com	olian	ce Sta	tus	Pr	iority Items (3	Points) vi	iolations l	Requi	_			Corre Statu	_	ive Action not to exceed 3 days	
O I U N	I N N C Time and Temperature for Food Safety N O A O				R	O U	O I I U N C		N A	CO	Employee Health				
Т	S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т	_			S	12. Management, food employees and conditional employees;				
•						~				knowledge, responsibilities, and reporting					
-	2. Proper Cold Holding temperature(41°F/ 45°F)						~				 Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth 				
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands					
	4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly				
	+	5. Proper reheating procedure for hot holding (165°F in 2		F in 2		-	,				gloves on site/utensils used 15. No bare hand contact with ready to eat foods or approved	+			
	-			Hours)						•				alternate method properly followed (APPROVED Y. N.)	
-	1			6. Time as a Public I	lealth Control; pro	ocedures & r	records							Highly Susceptible Populations	
				Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and ice obtai			od in							all eggs commercially precooked	
~				good condition, safe, destruction		i; parasite								Chemicals	
				8. Food Received at 1		e								17. Food additives; approved and properly stored; Washing Fruits	
				check at rec	eipt					~				& Vegetables water only	
					on from Contami					~				18. Toxic substances properly identified, stored and used	
				9. Food Separated & preparation, storage,			ood							Water/ Plumbing	
v	,			10. Food contact surf Sanitized at <u>200</u>	aces and Returnab ppm/temperatur	oles ; Cleaned re	d and			~			+	19. Water from approved source; Plumbing installed; proper backflow device	
				11. Proper disposition	n of returned, prev	iously serve	ed or						Ī	20. Approved Sewage/Wastewater Disposal System, proper	
				reconditioned dis						•				disposal	
	N	l N	С					nts) vi	О	I	N	N	C	rective Action within 10 days	R
0 I					on of Knowledge				U	N	0		o	Food Temperature Control/ Identification	
O I U N T			o s	Demonstrati					Т				S	27 Para and 1 and 1 Faring Alamata to	
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Retail Food Establishment Inspection Report

Received by: (signature) Tony Dominguez	Tony Dominguez	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Starbucks Coffee #6259 2779 Ridge Rockwall, TX FOOD5073 Temptocations Temp F Temptocations Temp F Temptocations Under counter cooler/milk 39 Under counter cooler/milk 34 Under counter	Page <u>2</u> of <u>2</u>
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