| Follow-up fee of \$50.00 is required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/train Image: City of RockwallCity of RockwallImage: City of RockwallImage: City of Rockwall | | | | | | | | | | ng | | | | |
|--|---|--|-----------------------------|--------------------|-------------|---------------------|-----------|-----------|-------------|--|---------------------------|--|--|--|
| Date: Time in: Time out: License/Pe 07/06/2020 10:16 11:05 FS | | | | | rmit # | | | | | Est. Type Risk Category Coffee Low Page <u>1</u> of | Page <u>1</u> of <u>2</u> | | | |
| Purpose of Ins Establishment N | Dection: 1-Routine | 2-Follow Up | 3-Complain tact/Owner Na | | 4-] | Inves | tiga | tion | 1 | 5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations: | RE | | | |
| Starbucks T/ | A | TA | | | | | | ~ | | ✓ Number of Violations COS: | /R | | | |
| Physical Addres I-30 | | Pest cont Ecolab | | | Hoc Na | od | | | | se trap : Follow-up: Yes Vide No□ Air @a | | | | |
| Complian Mark the appropr | ce Status: Out = not in con iate points in the OUT box for e | npliance IN = in complia each numbered item | ance NO Mark 🗸 | = not ol in app | | | | | | pplicable $COS = corrected on site O, NA, COS Mark an \sqrt{n} in appropriate box for R$ | ch | | | |
| Compliance Stat | | rity Items (3 Point | s) violations R | Require | - | <i>medi</i> mpli | | | | tive Action not to exceed 3 days | 1 | | | |
| O I N N U N O A T V | Time and Temperature for Food Safety 0 (F = degrees Fahrenheit) | | | R | O U T | | | Ν | C O S | Employee Health | | | | |
| | 5 | 1. Proper cooling time and temperature | | | 1 | ~ | | | 3 | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | T | | | |
| ~ | 2. Proper Cold Holding See | 2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$) | | | | ~ | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy | | | | |
| ~ | 3. Proper Hot Holding te | 3. Proper Hot Holding temperature(135°F) | | | | | | | | Preventing Contamination by Hands | | | | |
| | 4. Proper cooking time a | 4. Proper cooking time and temperature | | | | ~ | | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | | |
| ~ | 5. Proper reheating proce Hours) | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | ~ | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves and no contact of product | | | | |
| | 6. Time as a Public Health Control; procedures & records | | | | | | | | | Highly Susceptible Populations | | | | |
| | | proved Source | | | | ~ | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked | | | | |
| ~ | good condition, safe, and destruction | | | | | | | | | Chemicals | | | | |
| | 8. Food Received at prop To always che | | | | | | | ~ | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | | | | |
| | Protection | from Contamination | | | 3 | | | | | 18. Toxic substances properly identified, stored and used Spray bottle | | | | |
| | 9. Food Separated & pro preparation, storage, disp | · • · · | ng food | | | | | | | Water/ Plumbing | | | | |
| N | 10. Food contact surface Sanitized at 200 p | es and Returnables ; Cloppm/temperature Watc | eaned and th cleaning | _ | 3 | | | | | 19. Water from approved source; Plumbing installed; proper backflow device At back ice machine | t | | | |
| ~ | 11. Proper disposition of reconditioned Disca | f returned, previously s arded | served or | | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal Watch | | | | |
| O I N N | С | . | | nts) vie R | 0 | Ι | N | Ν | С | | R | | | |
| U N O A T V | O Demonstration S 21. Person in charge pre and perform duties/ Cert | | knowledge, | | U T | N | 0 | Α | O S | 27. Proper cooling method used; Equipment Adequate to | | | | |
| | 1 22. Food Handler/ no un | authorized persons/ pe | | | | • •/ | | | | Maintain Product Temperature 28. Proper Date Marking and disposition | | | | |
| | | rd dkeeping and Food P Labeling | ackage | | | ~ | | | | Yes over 24 hrs 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | | | | |
| | 23. Hot and Cold Water | available; adequate pro | essure, safe | | | | | | | Permit Requirement, Prerequisite for Operation | | | | |
| | 24. Required records ava destruction); Packaged F Served to cus | ailable (shellstock tags Food labeled | ; parasite | | | ~ | | | | 30. Food Establishment Permit (Current/ insp sign posted) To post | | | | |
| | | vith Approved Proced | | | | | | | | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly | | | | |
| | HACCP plan; Variance processing methods; mai | obtained for specialize | d | | | ~ | | | | supplied, used Using BK | | | | |
| | Cons | umer Advisory | | | W | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition | | | | |
| ~ | 26. Posting of Consumer foods (Disclosure/Remin Ingredients by reque | nder/Buffet Plate)/ Alle | | | | ~ | | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided | | | | |
| O I N N | Core Items (1 Point | t) Violations Requir | | ction . | Not 0 | to Ex | xcee N | d 90 N |) Da C | ays or Next Inspection , Whichever Comes First | R | | | |
| U N O A T | O Prevention o | of Food Contaminatio | n | | U T | N | 0 | A | o s | Food Identification | | | | |
| 1 | 34. No Evidence of Inse animals Flies 35. Personal Cleanliness | ,,, | | | | | ~ | | | 41.Original container labeling (Bulk Food) | | | | |
| | | | | _ | | | _ | | | Physical Facilities 42. Non-Food Contact surfaces clean | | | | |
| 1 | 36. Wiping Cloths; prop Stored in bucket 37. Environmental conta See | ets | | | 1 | ~ | ┥ | | | 42. Toris our contact surfaces creating See 43. Adequate ventilation and lighting; designated areas used | + | | | |
| | 38. Approved thawing n | nethod | | \neg | | ~ | ╡ | | | 44. Garbage and Refuse properly disposed; facilities maintained | | | | |
| | Proper | r Use of Utensils | | | 1 | | ╡ | | | 45. Physical facilities installed, maintained, and clean See | | | | |
| 1 | 39. Utensils, equipment, dried, & handled/ In use See | e utensils; properly use | d | | 1 | | | | | 46. Toilet Facilities; properly constructed, supplied, and clean TIC in back | 1 | | | |
| ~ | 40. Single-service & sin and used Watch | gle-use articles; proper | ly stored | | | | ~ | | | 47. Other Violations | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| (signature) Amber Adams | Print: | Title: Person In Charge/ Owner |
|---|--------|--------------------------------|
| Inspected by: (signature) Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

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| Establishment Name: Starbucks TA | | Physical A I-30 | ddress: | City/State: Rockwal | I | License/Permit # Page 2 of 2 | | <u>2</u> of <u>2</u> | | | |
|---|--|---------------------|---------------------------|------------------------|---------------|------------------------------|-----------|----------------------|--|--|--|
| | | TEMPERATURE OBSERVA | | | | | | L | | | |
| Item/Location | | <u>Temp F</u> | Item/Location | Temp F | Item/Location | | | Temp F | | | |
| Not using front merchandiser | | | Wic | 30's | | | | | | | |
| CB 1 cooler | | 37 | Wic | -0 | | | | | | | |
| bar 1 | | 34 | | | | | | | | | |
| Whipped cream | | 41 | | | | | | | | | |
| Sandwich cooler | | 27 | | | | | | | | | |
| 2 door upright | | | | | | | | | | | |
| Milk | | 32/34 | | | | | | | | | |
| Upright fridge | | -1 | | | | | | | | | |
| Item | OBSERVATIONS AND CORRECTIVE ACTIONS | | | | | | | | | | |
| Number | AN INSI LETION OF TOOR ESTABLISHMENT HAS BEEN MADE. TOOR AT LENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND | | | | | | | | | | |
| | Hot water at 122 - watch storage of gloves | | | | | | | | | | |
| 42/45 | Clean under behind and around equipment | | | | | | | | | | |
| | Bucket of sanitizer at 200 ppm this came from three comp | | | | | | | | | | |
| 39 | Watch use of towels under bar netting as it creates an absorbent | | | | | | | | | | |
| 34 | Fruit flies observed | | | | | | | | | | |
| 18 | Watch storage of chemicals - spray bottle behind sink faucet near clean pour over pot | | | | | | | | | | |
| 40/ | Watch over stocking coolers | | | | | | | | | | |
| 42/ | Clean inside coolers under racks | | | | | | | | | | |
| | No hand food contact | | hadi kaam | | | | | | | | |
| 39 | Clean spills in upright cooler in back room Invert plastic foods containers in back room to protect | | | | | | | | | | |
| 39 37 | | | and also around door to a | ddroes | | | | | | | |
| 45 | Clean floor in wic and | | | luuress | | | | | | | |
| 19 | Need air gap at ice machine in rear | | | | | | | | | | |
| 45 | Clean drain under three comp sink | | | | | | | | | | |
| | | | and rethermalized whenev | er ordered | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
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| | | | | | | | | | | | |
| Covid | Covid Employees are taking temps and self assessment prior to clocking in/ wearing masks / | | | | | | | | | | |
| Not setting up self service creamer station / plexiglass are POS/ | | | | | | | | | | | |
| Received by: (signature) See above Print: Title: Person In Charge/ Owner | | | | | | | | | | | |
| Inspected | h | | Print: | | | | | | | | |
| (signature) | Kelly Kirkpo | ıtríck | (RS | | | Samples: Y N | # collect | ed | | | |