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
Vomit clean up Employee health
Employee health

				21		Time out: 11:37	FS 8			ee	ed	20	02	Est. Type Risk Category Coffee Low Page 1 of	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											5-CO/Construction 6-Other TOTAL/SCO	RE					
Establishment Name: Contact/Owner Nam Starbucks - Kroger #575 Kroger														* Number of Repeat Violations: ✓ Number of Violations COS:	_		
Pł	ysic	al Ac			,ge: #070	Pest con			Но	od				e trap: Follow-up: Yes 7/93/	Д		
Ridge road Store Na Compliance Status: Out = not in compliance IN = in compliance NO = not obser										NI	4—	ore	No	1			
Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site Mark of in appropriate box for IN, NO, NA, COS Mark an of in appropriate box for R												cn					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status													tive Action not to exceed 3 days				
O U	I N	N O	N A	C O		nperature for Food Sa	nfety	R	O U	I	N O	N N C		Employee Health			
T		(F = degrees Fahrenheit) 1. Proper cooling time and temperature						T				S	12. Management, food employees and conditional employees;				
		/								/		knowledge, responsibilities, and reporting					
	/				2. Proper Cold Holding temperature(41°F/ 45°F)					/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
					3. Proper Hot Holding t	temperature(135°F)		+					Screening at arrival				
		/			4. Proper cooking time					Ι.				Preventing Contamination by Hands	·		
		/				*				/			14. Hands cleaned and properly washed/ Gloves used properly				
		~			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 YN) Utensils				
		/			6. Time as a Public Hea No self serve at this time	alth Control; procedure e	s & records							Highly Susceptible Populations			
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked eggs			
					7. Food and ice obtained good condition, safe, an	nd unadulterated; paras								Chemicals			
					destruction Comme									Chemicais			
	~	8. Food Received at proper temperature Kroger receiving								~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					Protection	n from Contamination	ı			/				18. Toxic substances properly identified, stored and used Stored low			
	/	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						ı				Water/ Plumbing					
		10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature					3					19. Water from approved source; Plumbing installed; proper backflow device Air at ice machine					
		~			11. Proper disposition of reconditioned Disco	of returned, previously	served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	-		
							Items (2 Po	oints)	violai	tions	Req	uire	Cor	rrective Action within 10 days			
O U	I N	N O	N A	C O		n of Knowledge/ Perso		R	O U	I	N O	N A	C	Food Temperature Control/ Identification	R		
Т	/			S	21. Person in charge pre and perform duties/ Cer				Т	~			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	•				5 22. Food Handler/ no ur	nauthorized persons/ p	ersonnel		-	•				28. Proper Date Marking and disposition	+		
					All employees within	-							1	Good 29. Thermometers provided, accurate, and calibrated; Chemical/	_		
	Safe Water, Recordkeeping and Food Package Labeling							~				Thermal test strips					
	'				23. Hot and Cold Water Good	r available; adequate pi	ressure, safe							Permit Requirement, Prerequisite for Operation			
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled									30. Food Establishment Permit (Current/ insp sign posted) Need 2021						
					Conformance v 25. Compliance with Va	with Approved Proced								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	~				HACCP plan; Variance processing methods; ma	e obtained for specialize	ed			~				supplied, used Equipped			
					Cons	sumer Advisory				. /				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	T		
	1 1				26 Parties of Grand	A 1	. 1 1 1		-					Watch condition of food containers 33. Warewashing Facilities; installed, maintained, used/	<u> </u>		
	~				26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	inder/Buffet Plate)/ All				/				Service sink or curb cleaning facility provided			
					, ,		re Corrective	Action	n Not	t to E	Exce	ed 90	0 Da	Set up ays or Next Inspection, Whichever Comes First			
O U T	I N	N O	N A	C O S	Prevention of	of Food Contamination	on	R	O U T	N	N O	N A	C O S	Food Identification	R		
1				3	34. No Evidence of Inse	ect contamination, rode	ent/other		1		/		5	41.Original container labeling (Bulk Food)			
Ė	•/				animals Fruit flies 35. Personal Cleanlines	ss/eating, drinking or to	bacco use	+						Physical Facilities			
	36. Wiping Cloths; properly used and stored			+	1					42. Non-Food Contact surfaces clean							
\vdash		Using table turners 37. Environmental contamination				+	H					See 43. Adequate ventilation and lighting; designated areas used	+				
-		38. Approved thawing method			++	\vdash	•				Watch in coolers 44. Garbage and Refuse properly disposed; facilities maintained	\vdash					
						//				Keep an eye on dumpster 45. Physical facilities installed, maintained, and clean	\perp						
						er Use of Utensils	ad stars 1		1	_				See	↓		
1				/	39. Utensils, equipment dried, & handled/ In us					~				46. Toilet Facilities; properly constructed, supplied, and clean Store			
					40. Single-service & sin	ngle-use articles; prope	erly stored	+	-					47. Other Violations	+		
	/				and used						~						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jamie Skyles	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ucks Kroger 575	Physical A			City/State: Rockwall	License/Permit #	Page <u>2</u> of <u>2</u>		
Starb	ucks Kroger 575	Ridge	TEMPERATU	DE ODSEDVA					
Item/Loc	ation	Temp F	Item/Location	KE ODSEKVA		Location	Temp I		
Milk co	ooler	39							
Wr	nipped cream	41							
Sar	ndwich cooler	40/41							
Disp	lay of Tcs only	RT							
J	uice cooler	41							
			SERVATIONS AN						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	STABLISHME	ENT HAS BEEN MAD	E. YOUR ATTEN	TION IS DIRECTED	TO THE CONDITIONS OBSE	RVED AND		
	Hot water - 114								
	Sanitizer - 200 ppm fo	r table tu	rners for Cann	machine					
	Using tongs and glove			macmino					
	All sandwiches are rte			nalizad wha	n ordered				
42/45	General cleaning need								
39	Invert ice bucket on ic			u counters a	and Cabinets				
		e macmin	е						
45									
42	Clean inside coolers v								
19	New pipe at Ice mach		to nave an air	gap					
0.4	Avoid over stocking co		- /						
34	Fruit flies observed in	prep are	a / under sinks						
D	1		n · ·			mu. p v co	10		
Received (signature)	"See abov	/e	Print:			Title: Person In Charg	e/ Owner		
Inspected	l by:		Print:						
(signature)	See abou	utríck	RS			Samples: Y N	# collected		