r e Fol	q u low	ir	e d		of \$50.00 is after 1st			City of	Roc	kw			sp	ect	tion Report		Allergy po Vomit clea Employee	olicy/train an up	ning
	^{ate:} 5/2	5/	20	23	Time in: 2:37	Time out: 3:23		License/F								ood handle	rs Food managers 3	Page <u>1</u>	of 2
	urpo s stabli				tion: 🖌 1-Routine	2-Follow U		3-Compla tact/Owner			Inv	estig	atio	n	5-CO/Constru * Number of R		6-Other	TOTAL/SO	CORE
S	arbu	uck	s 1	372	28 laguna	1	Star	bucks	Name:				-		✓ Number of V		COS:	3/87	'/R
	iysica guna					Ec		10/2023		Ho Na	od				se trap//waste oil 23 850 gals		Follow-up: Yes 🖌 No 🗌	5,07	
М					Status: Out = not in co points in the OUT box for	$\frac{IN = ir}{IN}$	i complia	ince N Mark	$\mathbf{O} = no$ X in a						pplicable $COS = co$, NA, COS		site \mathbf{R} = repeat vio ark an \mathbf{X} in appropriat		7atch
								s) violation	s Requ			<i>diate</i> lianc			tive Action not to ex	cceed 3 da	lys		
0 U	N O A O					R	O U	I N	Ν	N A	C O	Employee Health							
Т		./		S	1. Proper cooling time a	-				Т		,		S			yees and conditional	employees;	
		2. Proper Cold Holding temperature(41°F/45°F)										+	_	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
3		Cooler cold bar 2					W	^				eyes, nose, and mo	outh		U				
		3. Proper Hot Holding temperature(135°F)										Prev	To post at all hand sinks per TExas code Preventing Contamination by Hands						
		~			4. Proper cooking time	-									14. Hands cleaned and properly washed/ Gloves used properly				
		~			5. Proper reheating pro- Hours)	cedure for hot h	olding (165°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
		~			6. Time as a Public Hea Prep only	alth Control; pro	cedures	& records								Vashed 2 hrs timer Highly Susceptible Populations			
		•			· ·	oproved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
						-		· Food in					~		Precooked		equileu		
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial										Chemicals						
	~				8. Food Received at pro	oper temperature	e						~		17. Food additives: & Vegetables	; approved	and properly stored;	Washing Fruit	.s
					Protection	n from Contam	ination				V	'			18. Toxic substance	es properly	y identified, stored ar	d used	
3					9. Food Separated & pr preparation, storage, dis			ng food								Wate	er/ Plumbing		
•	~				Sneeze guard 10. Food contact surfac Sanitized at <u>300</u>		-	eaned and		3					backflow device	proved sou	rce; Plumbing install	ed; proper	
		~			11. Proper disposition of						~	,			20. Approved Sewa disposal	age/Waste	<u>per drainage</u> water Disposal Syste	m, proper	
0		N	N	С	Pri	iority Found	ation I	tems (2 Po	oints)	viola 0		s Req			rrective Action with	nin 10 day	\$		I
U T	N	0	A	o s		n of Knowledge			Ň	U T	N	0	A	o s		emperatu	re Control/ Identific	ation	
	~				21. Person in charge pro and perform duties/ Cer 3						~	•			27. Proper cooling Maintain Product 7		ed; Equipment Ade	quate to	
	~				22. Food Handler/ no u 20	nauthorized per	sons/ pe	rsonnel			V	•			28. Proper Date Ma Good	arking and	disposition		
	<u> </u>				Safe Water, Reco		Food P	ackage			~	,					accurate, and calibrat	ed; Chemical/	
					23. Hot and Cold Water	Labeling er available; adec	juate pre	essure, safe							Thermoworl	<u>ks/ test</u>	strips on site		
					24. Required records av	vailable (shellsto	ock tags;	parasite		_	Γ			1		-	t, Prerequisite for O mit (Current/ insp s	-	
	~				destruction); Packaged	y reques				V					To post				
	~				25. Compliance with V HACCP plan; Variance processing methods; ma Yes	ariance, Special e obtained for sp	ized Pro ecialize	cess, and			~	•					ipment, and Vendin acilities: Accessible a	-	
	• •					sumer Advisor	y					,			32. Food and Non- designed, construct		act surfaces cleanable	e, properly	\top
					26. Posting of Consume foods (Disclosure/Remi Posting						v	,			Watch cone 33. Warewashing F Service sink or cur	dition Facilities; i	nstalled, maintained,	used/	
	<u> </u>				Core Items (1 Poir	nt) Violations	Requir	e Corrective								on , Whic	chever Comes First		
O U T	I N	N O	N A	C O S	Prevention	of Food Contai	ninatio	n	R	O U T	N	N O	N A	C O S		Food	Identification		F
1					34. No Evidence of Instantials Flies							~			41.Original contair	ner labeling	g (Bulk Food)		
	~				35. Personal Cleanlines Stored in col	ntainer		oacco use					_			•	ical Facilities		
	~				36. Wiping Cloths; prop	perly used and s	tored			1					42. Non-Food Con See				
		~			37. Environmental cont Watch				Ш		/	'			_		lighting; designated		
		~			38. Approved thawing	method					•	'			Looks good		erly disposed; faciliti		
						er Use of Utens		1		1					See		d, maintained, and cl		
	~				39. Utensils, equipment dried, & handled/ In us40. Single-service & sin	se utensils; prop	erly use	d		1					46. Toilet Facilities Need hot v 47. Other Violation	water i	constructed, supplies	d, and clean	
-	1	and the second s			Single service & Sh		, Proper	., 5000			1	~							
	~				and used														

Retail Food Establishment Inspection Report

City of Rockwall

(Printed / Haleigh Avant	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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	ucks Laguna	Physical A Lagun		City/State: Rockw	all	License/Permit # 8913	Page <u>2</u> of <u>2</u>			
	5		TEMPERATURE OBSERVA							
Item/Loca		<u>Temp F</u>	Item/Location	Temp F Item/L		ation	<u>Temp F</u>			
Sandw	rich customer	41	Cold bar 2 frozen u	p 45/4	6					
	Dt Rtde	33	Freezer	10						
	Sandwich	33	Milk cooler	34						
	Warning	30	Rtde boxes in fror	nt						
	Keg	34	Egg bites unit	37						
	Hot bar 2	40								
	Hot bar 1	Z32 HTT								
С	old bar one	33								
-			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
9	What is status on sneeze guard? Need for front area									
46	Need restrooms hot water to be 100 and run for 15 secs									
	No self serve condiments anymore									
	Hot water100-120 at hand sinks p									
42/45	General cleaning under behind and around equipment									
W	Need employee health poster at hand sinks									
	Trays - labels make them difficult to clean (for sandwiches)									
34	Flies observed in prep									
	Sanitizer in bucket 200 ppm									
02			d brew 2 as frozen up and							
			into unit so will move / avo							
W			tizer - quats binding -wet fi	rst - be	ow stored	below level				
. –	Allergy posting on mer		ise							
45	Need to fix cove base in back									
4 5	Sanitizer in sink 300 p									
45	Need to clean under ice machine									
19		proper o	rainage – under ice mach	nine						
42	Pipes are slimy too									
42	Clean in milk fridge and all fridges									
	Employee food in container labeled Hot water at 3 comp 130									
	Sanitizer 300 but too hot									
	Dishmachine 160 SR - test strips on site									
	Dumpster area looks great									
Received (signature)	See abov	′e	Print:			Title: Person In Charg	e/ Owner			
Inspected	by:	-	Print:							
(signature)	See abov ^{by:} Kelly Kírkpo	ıtríck	(RS			Samples: Y N	# collected			
Form EH 06	(Revised 09-2015)					Sumptos. 1 11	concettu			