

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

Date: 11/08/2021	Time in: 3:16	Time out: 4:34	License/Permit # Need 2021	Est. Type Bev	Risk Category Low	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: Starbucks 13728 Laguna	Contact/Owner Name: Starbucks	* Number of Repeat Violations: <u> </u>	10/90/A
Physical Address: 1699 Laguna		✓ Number of Violations COS: <u> </u>	
Pest control : Ecolab 10/05/21	Hood Ma	Grease trap : 6/3/21 les 850 gals to check	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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
		✓				✓					
W	✓			✓		✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
		✓				Highly Susceptible Populations					
		✓							✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
W	✓					Water/ Plumbing					
	✓					3					
		✓				✓					

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					
	✓					✓					
	✓					W	✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W	✓				
Consumer Advisory							✓				
	✓					✓					
	✓					✓					

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					
W						✓					
		✓				1					
Proper Use of Utensils						1					
W						1					
	✓						✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Haleigh Avant	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks Laguna	Physical Address: Laguna	City/State: Rockwall	License/Permit # Need 2021	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Tcs food unit		Keg fridge	40	2 door freezer	6-8
32/33/35/37		Warming reach in		2 door milk RIC	35
Cold bar 2	36	Barely	41 /42	RTDE	
Cold bar 1 whipped cream	40	RtD drive thru		Butter	41
Hot bar 2	40	Milk	41	Avocado	39
Whipped cream made at noon	52	Back up		Fridge / freezer combo	34/16
Hot bar 1	38	Dairy	39		
Whipped cream	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Remodel has created some exposure issues -Will need sneeze guard to protect open areas where food containers are exposed to customers
	Hot water at hand sink 100 F hot water at three comp 112f / all hand sinks checked
45	Need to seal gap behind counter and wall - this would've been mentioned during remodel insps
46	Hot water at hand sink in restrooms is not at 100 F and the restroom on right did not reengage after
46	Auto electronic eye faucet - temp is 71 F
39	Need fan guard in cold bar 1
W	Avoid over crowding coolers
	Sanitizer in bucket 200 ppm / watch ppm in trays
	Ice bin drain appears to be 1 in inches
42/45	Clean under behind and around equipment
W	A few reach in coolers with water in the bottoms to address - might be condensation from pitchers
	Avoid floor storage of food related items
	All meat sandwiches etc are rte and rethermalized when ordered
29	Need battery to thermo works thermo -
	Allergy posting on menu board
	Pitchers are rinsed after each use and washed 3 times per day
	Using tongs and scoops etc for food contact
19	Ice machine drain in back room - needs air gap twice the diameter at Least 1 inch
	Dishmachine is sanitizing by hot water / 160 SR / using sticker etc
	Test strips for quats on site -200 ppm
42/45	Clean spills from inside reach in milk cooler in back too
42	Clean inside RTDE in back
39	Door to back freezer / fridge combo is not closing easily - broken
COS	Watch brooms next to sparkling water and sugar etc - moved up
	Whipped cream returned to 41 F

Received by: <small>(signature)</small> See above	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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