requ Follov	ıi vu	r e			of \$50.00 is ifter 1st			City of	Rocł	<b>\W</b>		t In	sp	ecti	ion Report		Vomit clea	olicy/trainiı ın up	ng
Date: <b>11/(</b>		8/2	02	21	Time in: <b>3:16</b>	Time out: <b>4:34</b>		License/P			1					st. Type	Risk Category	Page <u>1</u> of _	2
Purp Estab					tion: 1-Routine	2-Follow		3-Compla	-	4-	Inve	estig	atio	n	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	RE
Stark	ou	cks	13	372	8 Laguna		Sta	rbucks	Name:				1		✓ Number of V	iolations	COS:	10/90/	/Δ
Physi 1699 L			lres	s:			Pest cont Ecolab 10	/05/21		Ho Ma	od				e trap : les 850 gals to chec	k	Follow-up: Yes 🖌 No 🗌	10/30/	Л
Mark					tatus: Out = not in cor points in the OUT box for	npliance IN = each numbere	= in complia ed item	ance N Mark	$\mathbf{O} = \text{not}$						pplicable $COS = co$ O, NA, COS		n site $\mathbf{R} =$ repeat vio lark an $$ in appropria	lation W-Wate	ch
										re In	nme	diate	Co	rrect	tive Action not to ex				
Comp O I U N	]	N I	N	C O	Time and Tem			fety	R	0 U	IN	lianc N O	N A	C O		Em	ployee Health		R
T	L		t	S	1. Proper cooling time a	egrees Fahrer ind temperatu	· · · · ·			T	~	,		S	12. Management, fo knowledge, respons		oyees and conditional and reporting	employees;	
w	•			/	2. Proper Cold Holding Returned to 4	temperature(	(41°F/ 45°)	F)		-		,			13. Proper use of re eyes, nose, and mo		and exclusion; No dis	charge from	+
					3. Proper Hot Holding to		35°F)			_	~				Need sign at I	hand s			
	L		_		4. Proper cooking time a	-								1		e	ontamination by Han		
	L		_	_	5. Proper reheating proc			165°F in 2			~						th ready to eat foods o		_
	L				Hours)							~				operly fo	ollowed (APPROVED		
	L				6. Time as a Public Heat	lth Control; J	procedures	& records			-	-	1				sceptible Populations	c 1	
					Арг	proved Sour	ce						~		Pasteurized eggs us AllPrecooked	ed when	prohibited food not of required	fered	
~	•				7. Food and ice obtained good condition, safe, and destruction												Chemicals		
~	•				8. Food Received at pro To check	per temperat	ure						/		17. Food additives; & Vegetables AllPackage		d and properly stored;	Washing Fruits	
					Protection	from Conta	mination				~	'			18. Toxic substance Stored low	es properi	ly identified, stored an	d used	
<b>N</b> •					9. Food Separated & pro preparation, storage, dis Sneeze guard see statement	play, and tas		ng food								Wat	ter/ Plumbing		
~	•				10. Food contact surface Sanitized at 200 p	a and Patur	nables ; Cl <sup>iture</sup> 200	eaned and /160 SR		3					19. Water from app backflow device Air gap at io		urce; Plumbing install	ed; proper	Γ
	·				11. Proper disposition or reconditioned	f returned, pr	reviously s	served or			~	,					ewater Disposal System	m, proper	
_				-	Prio	ority Foun	dation I	tems (2 Po		_	_	_			rrective Action with	in 10 da	ys		-
O I U N T	1		4	C O S	Demonstration	of Knowled	lge/ Perso	nnel	R	O U T	Ν	N O	N A	C O S	Food Te	emperatu	ure Control/ Identific	ation	R
~	•				21. Person in charge pre and perform duties/ Cert 2 soon to be 3	tified Food N	Aanager (O	CFM)			~	,			Maintain Product T	'emperatı		quate to	
~	•				22. Food Handler/ no un All employees within	authorized p 30 days	ersons/ pe	ersonnel		w		•			28. Proper Date Ma Using today p	lus 6 fo	or whipped crear	n	
					Safe Water, Recor	dkeeping aı Labeling	nd Food P	ackage		2					29. Thermometers p Thermal test strips Need battery		, accurate, and calibrat	ed; Chemical/	
V	•		T		23. Hot and Cold Water Recovered	available; ad	lequate pr	essure, safe			<u> </u>		I				nt, Prerequisite for O	peration	
V	•				24. Required records available destruction); Packaged I			; parasite		w		,			30. Food Establish		ermit (Current/ insp s	ign posted )	Г
	_				Conformance w						1 T						uipment, and Vendin		
~					25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for	specialize	d		w	~	,			supplied, used	C	facilities: Accessible a		
					Cons	sumer Advis	ory				~	,			32. Food and Non-f designed, construct Watch		tact <u>surfaces cleanable</u> ised	e, properly	
~	•				26. Posting of Consume foods (Disclosure/Remin Posting						~	,					installed, maintained, g facility provided	used/	
					Core Items (1 Poin	t) Violation	ns Requir	e Corrective								on , Whi	ichever <u>C</u> omes First		
O I U N T		N N D ∉		C O S	Prevention of	of Food Con	taminatio	n	R	O U T	Ν	N O	N A	C O S		Food	I Identification		R
1					34. No Evidence of Inse animals Gap at back of	door	,					~			41.Original contain	er labelir	ng (Bulk Food)		
					35. Personal Cleanliness			Jacco use			-	1			42. Non-Food Cont		sical Facilities		
	1				36. Wiping Cloths; prop Stored in bucket 37. Environmental conta		u stored			1					Minimal			aroos used	_
W		_			37. Environmental conta Watch conden 38. Approved thawing n	sation					~				Watch lights in	side ur	1 <u>lighting; designated a</u> n <mark>it</mark> perly disposed; faciliti		_
			_ _	_						1		-	_		Watch dumps	ster / g	rounds on ground ed, maintained, and cl	nd	-
<b></b>			-		Prope 39. Utensils, equipment,	r Use of Ute		ed stored		1			_		See attached		y constructed, supplied		
W					dried, & handled/ In use	e utensils; pr	operly use	d		1		_			Hot water a	and fa		a, una ciedii	
~					40. Single-service & sin and used	gle-use artic	les; proper	ly stored				~			47. Other Violation	S			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) 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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Establishment Name: Starbucks Laguna		Physical A Lagun	a l	City/State: Rockwal	I License/Permit # Need 2021	Page <u>2</u> of <u>2</u>					
Item/Loca	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Location	Temp					
Tcs food unit			Keg fridge	40	2 door freezer						
3	2/33/35/37		Warming reach in		2 door milk RI						
	Cold bar 2	36	Barely	41 /42	RTDE						
			, , , , , , , , , , , , , , , , , , ,	+1/+2							
Cold b	ear 1 whipped cream	40	RtD drive thru		Butter	41					
Hot bar 2		40	Milk	41	Avocado	39					
Whippe	ed cream made at noon	52	Back up		Fridge / freezer com	1bo 34/16					
	Hot bar 1	38	Dairy	39							
Whipped cream		41									
_		OB	SERVATIONS AND CORRECTIV	E ACTION	NS	I					
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERV	ED AND					
	Remodel has created some ex	kposure issu	es -Will need sneeze guard to protec	t open area	s where food containers are expose	d to customer					
	Hot water at hand sink	100 F h	ot water at three comp 112f	/ all hanc	d 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 fau		np is 71 F								
39	•										
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											
••	<ul> <li>A few reach in coolers with water in the bottoms to address - might be condensation from pitchers</li> <li>Avoid floor storage of food related items</li> </ul>										
	•			dered							
29	Need battery to therm	o works t	hermo -								
	Allergy posting on mer	u board									
	Allergy posting on menu board Pitchers are rinsed after each use and washed 3 times per day										
	9										
19					at Least 1 inch						
				ker etc							
40/45	• •										
42/45 42	Clean inside RTDE in		T MIIK COOIEF IN DACK LOO								
39			mbo is not closing easily - t	oroken							
COS		g coolers 200 ppm / watch ppm in trays rs to be 1 in inches and around equipment ers with water in the bottoms to address - might be condensation from pitchers of food related items s etc are rte and rethermalized when ordered rmo works thermo - nenu board after each use and washed 3 times per day pops etc for food contact n back room - needs air gap twice the diameter at Least 1 inch itizing by hot water / 160 SR / using sticker etc on site -200 ppm side reach in milk cooler in back too in back er / fridge combo is not closing easily - broken to sparkling water and sugar etc - moved up									
	Whipped cream returned to 41 F										
_	-										
Received (signature)	See abov	'e	Print:		Title: Person In Charge/ (	Jwner					
Inspected (signature)	See abov Kelly kirkpa	ıtríck	$^{\prime}\mathcal{RS}$		<b>C</b> 1 37 37 "						
Form EH-06	(Revised 09-2015)				Samples: Y N #	collected					