Retail Food Establishment Inspection ReportImage: First aid kitCity of RockwallVomit clean up																
Date: Time in: Time out: License/Permit # Food handlers Food managers																
								_		_	_		w frame 22 5 $\frac{Page 1 of 2}{2}$			
Es	stabli	ishm	nent l	Nam	ne: Contact/Own			4-	Inv	estig	atio	n	S-CO/Construction     G-Other     TOTAL/SCOR     * Number of Repeat Violations:     / Number of Violations COS:	£		
Starbucks 13728 a Laguna     Starbucks       Physical Address:     Pest control :								Но	od				e trap/ waste oil Follow-up: Yes□ 8/92/A			
16	1699 Laguna Ecolab 10/02/22							Na		N	Le	es 09.	/2022 850 gals № 🗹 Úpdat			
M	Compliance Status:       Out = not in compliance       IN = 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							R R		omp	ive Action not to exceed 5 days	R					
U T	N N	N O	$\begin{array}{c c} \mathbf{A} & \mathbf{O} \\ \mathbf{S} \end{array} \qquad \begin{array}{c} \text{Finite and reinperature for Food Safety} \\ (F = \text{degrees Fahrenheit}) \end{array}$				ĸ	U T	Ν		N A		Employee Health	ĸ		
		1. Proper cooling time and temperature							~	•			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 Employee check in on iPad	-		
		3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hand					Preventing Contamination by Hands			
		4. Proper cooking time and temperature										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 Y_N_) No hand food			
		~			6. Time as a Public Health Control; procedures & recor No self self serve anymore	rds						Highly Susceptible Populations				
					Approved Source			I I I I I I I				•	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				1							Chemicals			
	~				8. Food Received at proper temperature Yes						~	•	17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					Protection from Contamination				~	•		┢┤	Na 18. Toxic substances properly identified, stored and used			
3		9. Food Separated & protected, prevented during food     preparation, storage, display, and tasting     Sneeze guards							•				Low Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned an Sanitized at <u>300</u> ppm/temperature range 150-400 on la	d abel			~	1		Γ	19. Water from approved source; Plumbing installed; proper backflow device Watch			
	Image: Interview of the second seco						1_		~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal Watch			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days           0         I         N         N         C									rective Action within 10 days	R						
U T	N	N         O         A         O         S           Demonstration of Knowledge/Personnel         21. Person in charge present, demonstration of knowledge,						U T	Ν		A	O S	Food Temperature Control/ Identification			
	~	<ul> <li>21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</li> <li>4</li> </ul>				ge,			~	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
22. Food Handler/ no unauthorized persons/ personnel All but new 2 / 22 total								~			28. Proper Date Marking and disposition Stickers					
Safe Water, Recordkeeping and Food Package Labeling								~	•		Ī	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed	-			
	23. Hot and Cold Water available; adequate pressure, safe See			ıfe							Permit Requirement, Prerequisite for Operation					
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled							~	,			30. Food Establishment Permit (Current/ insp sign posted ) To post			
		Conformance with Approved Procedures           25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped			
	<u> </u>				Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch/ see attached			
	~				26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Lat Posting				~	•			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed both	-		
0		N	N	C	Core Items (1 Point) Violations Require Correct		<i>ction</i> R	Not		Excee N	ed 9 N			R		
U T	N	0	A	o s	Prevention of Food Contamination			U T			A		Food Identification			
W				Ц	34. No Evidence of Insect contamination, rodent/other animals watch doors etc	$\rightarrow$				~			41.Original container labeling (Bulk Food)			
W	W 35. Personal Cleanliness/eating, drinking or tobacco use Store low and watch hair restraints 36. Wiping Cloths; properly used and stored				its		-		T			Physical Facilities 42. Non-Food Contact surfaces clean				
	~			$\vdash$	37. Environmental contamination	+	-	1		<u> </u>		$\square$	43. Adequate ventilation and lighting; designated areas used			
		~	$ \parallel$	$\vdash$	38. Approved thawing method	+	-		/	<u> </u>		$\square$	44. Garbage and Refuse properly disposed; facilities maintained			
		~			Proper Use of Utensils		-	1	╞	+		$\left  \right $	To clean around dumpster 45. Physical facilities installed, maintained, and clean			
v					39. Utensils, equipment, & linens; properly used, stored dried, & handled/ In use utensils; properly used	l,			~	•			See 46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
	40. Single-service & single-use articles; properly stored and used Watch									~			47. Other Violations			

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: 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	<sup>Name:</sup> Ks Laguna	Physical Address: 1699 Laguna			y/State: OCKWA	I	License/Permit # Page 2 of FS 8813		2 of 2			
Item/Location	1	Temp F	TEMPERATURE OBSERVA		DNS Temp F	Item/Locati	tion		Temp F			
Custome			Hot bar cafe un		- r	Egg bite fridge		<b>;</b>	39			
Back u	ip food fridge		Heavy cream		39	Freezer portions not use						
Sa	andwich	38	Hot bar drive thr	u		RtD & e boh			39/40			
Main	food fridge	35/37	Heavy cream		40	Milk fridge			37/39			
Ni	tro 39.3		ColdBar left				Freezer		13			
Drive -	Thru RtD&e		Whipped cream	า	39							
	Butter	41	Cold bar right									
			Sweet cream		41							
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: ALL TEMPS TAKEN in F												
	To provide update on status of sneeze guard at front line / currently using black metal chalkboard panels											
	Hot water 100 F in Both restrooms											
	Hot water at hand sinks 100/137											
Ŭ	Again watch labels on trays for sandwiches from company - they should be washing them- should be cleanable											
	All sandwiches etc are precooked and rte and rethermalized when ordered											
	Working on floor storage of bags and etc near drive thru											
	5 11											
	Clean inside cabinets and shelving etc											
	Sanitizer in container for hot bar cafe 200 ppm											
	Still watching and addressing water issue from various sources in back room											
	Now to replace damaged surfaces											
	Dishmachine thermo labels on site / tested final rinse 160 SR Test strips for sanitizer quats on site and within date											
	•	•		25	needer	4						
	To address any old stained any utensils and containers - as needed											
	5 GeneralCleaning inside and under equipment Clean inside coolers and fan covers etc											
	All employee health info is captured at clock in daily											
	Hot water at three comp 119											
Received by:			Print:				Title: Person In Charge/ (	Owner				
	Haleigh A Kelly kírkpa	van	t 📃									
Inspected by: (signature)	Kelly kírkha	trick	$\mathcal{RS}^{\text{Print:}}$									
Form EH 06 (Pou							Samples: Y N # o	collecte	ed			