

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: 11/27/2023	Time in: 2:13	Time out: 2:53	License/Permit # FS 8813	Food Managers 6	Food Handlers All	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: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 1699 Laguna	Pest control : Ecolab 11/08/2023	Hood Na	Grease trap / waste oil : Les 10/6/2023 850	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
								✓			
	✓					Chemicals					
	✓							✓			
Protection from Contamination						✓					
3						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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Conformance with Approved Procedures						W					
	✓					✓					
Consumer Advisory						W					
	✓					✓					

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						✓					
W				✓		Physical Facilities					
	✓					1					
		✓				✓					
		✓				W					
Proper Use of Utensils						1					
	✓					1					
	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks Laguna	Physical Address: Laguna	City/State: Rockwall	License/Permit # 8813	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold bar 3	39	drive thru RtD	36		
ColdBar 2	37	BOH freezer	11		
Whipped cream	41	BOH milk fridge	35		
Hot bar 2	36	Single door fridge 2	38		
Whipped	41	Single door 1	35		
Warming 1	38				
Warming 2	32				
Warming 3	36.1				

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: temps in F
46	Restrooms hot water to run for 15 secs and reach 100F ... currently at 72
	Sneeze guards still not installed but using syrup shroud metal until ...
	Hot water at 112 at hand sink in prep
W	Stickers on trays ... still difficult to clean
	All foods are precooked and rethermalized to order
	Sanitizer tray 150 ppm
	Sanitizer bucket 200Ppm
42/45	GeneralDetailed cleaning needed between and under and around d equipment
44	Light out in BOH freezer
42	Minor cleaning needed inside milk fridge
42	Scrub fan guards in all : especially BOH
	Need to clean spills etc in coolers
	Watch shelving as coating is beginning to peel
35/cos	Store employee meals etc low in cooler
	Hot water at three comp 111 F
19	Need air gap under ice machine
	UtensilsWashed every 2 hrs
	Confirmed Dishmachine 170 SR

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

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