

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Jill Royse	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 North Goliad	Physical Address: North goliad	City/State: Rockwall	License/Permit # FS 9459	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Rtde fridge	34/35	Bar 2 fridge	39		
Freezer upright	-1/-7	Drive thru	33/32		
Milk fridge	31-36	T fridge	31		
Sandwich cooler		Frap fridge	32		
Barely	41	Whipped	41		
Display cooler RTDE case	30's	Nitro unit	30's		
Bar 1 Fridge	39	Sweet cream	41		
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:
Covid	Sticker on window with / masks required / social distancing / some seating removed / check in for employees Temps taken / screening by shift manager / sign in masks available and worn by employees / Answer questions on iPad 30im timer for hand washing / also sanitizing customer area every 30 mins / Quats and peroxide sanitizer with listing for sars / covid / Sanitizer in sink 200 ppm Dishwasher - confirmed using a 160 strip Air gap at ice machine confirmed
W	Avoid over stocking sandwich cooler
W	Avoid storing cartons against fan covers in reach in coolers
	Using sleeved straws
42	Minor cleaning in cabinets and inside coolers Tongs and gloves and no contact for rte foods No self service at this time Hot water in restrooms -100 F
W	When removing extra furniture blocking prep area to add sneeze guard to protect bar area as observed in other stores
W	This area is very exposed to customers.
	Watch hot water at hand sink 146 F
45	Minor cleaning under equipment on line and in back room milk Wands sanitized - after each use quats 200 ppm All Tcs proteins are precooked and rethermalized per order Washing pitchers between types of milk
32	Keep and eye on sweet cream pitcher and all lids and food containers and replace when needed

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