e q u follov	ı i r vup	e c		of \$50.00 is after 1st Time in:	Reta	il Food Esta City of	Roc	kw		In	spo	ect	ion Report	oolicy/trainir ean up	ng
Date: 08/(/20	20	2:32	3:32	FS 9							Coffee Low	Page $\underline{1}$ of _	2
Purpe Establ				tion: 1-Routine	2-Follow U	p 3-Compla	1		Inve	estig	atio	n	5-CO/Construction 6-Other * Number of Repeat Violations:	TOTAL/SCO	RE
Starb	buc	ks N	lort	h Goliad 51380	p.	Starbucks			1		0		✓ Number of Violations COS:	4/96//	Д
Physic North (ess:		08/2	2/2020 ecolab		Ho Na	ood				e trap : Follow-up: Yes Vill checkTomorrow		<u> </u>
Mark				points in the OUT box for		em Mark		ppropr	iate b	ox fo	r IN.	, NO	, NA, COS Mark an Vin appro	violation W-Wate priate box for R	ch
Comp	lian	ce Sta	tus	Prio	ority Items (3	Points) violation	s Requ	-	<i>nmed</i> Compl				ive Action not to exceed 3 days		Т
O I U N T	N O	A	C O S		nperature for Fo legrees Fahrenhei		R	O U T	N	N O	N A	C O S	Employee Health		ŀ
		/	~	1. Proper cooling time a	and temperature				~			~	12. Management, food employees and condition knowledge, responsibilities, and reporting	al employees;	Γ
				2. Proper Cold Holding	g temperature(41°	F/ 45°F)			•				13. Proper use of restriction and exclusion; No	lischarge from	┢
~				See					~				eyes, nose, and mouth Policy and posters		
	V			3. Proper Hot Holding t	•	'F)			1				Preventing Contamination by H		
	V			 Proper cooking time Proper reheating proc 	-	1ding (165°E in 2			~				14. Hands cleaned and properly washed/ Glove15. No bare hand contact with ready to eat food		
	V			Hours)					~				alternate method properly followed (APPROV) Tongs washed and sanitized less t	EDŶN)	
w	•			6. Time as a Public Hea Not using self service for	alth Control; proc or creamer curren	edures & records				<u> </u>	<u> </u>		Highly Susceptible Populatio		
		<u> </u>	1	Ap	proved Source				~				16. Pasteurized foods used; prohibited food not Pasteurized eggs used when required	offered	Γ
~	•			7. Food and ice obtained good condition, safe, and destruction			T		<u> </u>				Chemicals		
	,			8. Food Received at pro							~		17. Food additives; approved and properly store & Vegetables	d; Washing Fruits	T
				To always che							•		18. Toxic substances properly identified, stored	and used	_
		Т		9. Food Separated & pr	n from Contamin				V						_
Ν				preparation, storage, dis To add protection to coffee p	splay, and tasting prep area / need sne	eeze guard							Water/ Plumbing		
~	•			10. Food contact surface Sanitized at <u>200</u>					~				19. Water from approved source; Plumbing inst backflow device City approved	alled; proper	
~	•			11. Proper disposition or reconditioned	of returned, previ	ously served or			~				20. Approved Sewage/Wastewater Disposal Systematics and the sewage/Wastewater Disposal Systematics and the sewage several seve	stem, proper	
0 I	N	N	C		- ·	``````````````````````````````````````	nts)	0	I	N	Ν	С	rrective Action within 10 days		I
U N T	0	A	O S	21. Person in charge pro	n of Knowledge/			U T		0	Α	O S	Food Temperature Control/ Identi		-
~	•			and perform duties/ Cer 5					~				27. Proper cooling method used; Equipment A Maintain Product Temperature	dequate to	
~	'			22. Food Handler/ no un All employees 25	inauthorized perso	ons/ personnel							28. Proper Date Marking and disposition		
				Safe Water, Reco	ordkeeping and I Labeling	Food Package			~				29. Thermometers provided, accurate, and calib Thermal test strips Green ThermoWorks / test stri		
~	'			23. Hot and Cold Water Watch	er available; adequ	ate pressure, safe							Permit Requirement, Prerequisite for		
~	•			24. Required records av destruction); Packaged		ck tags; parasite			~				30. Food Establishment Permit (Current/ insp Posted	o sign posted)	
					with Approved I								Utensils, Equipment, and Vend		
~	,			25. Compliance with Va HACCP plan; Variance processing methods; ma Haccp book	e obtained for spe anufacturer instru	cialized actions			~				31. Adequate handwashing facilities: Accessible supplied, used		
				Cons	sumer Advisory			2					32. Food and Non-food Contact surfaces cleana designed, constructed, and used		
~	,			26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	inder/Buffet Plat	e)/ Allergen Label			~				Disacarded cracked pitchers 33. Warewashing Facilities; installed, maintaine Service sink or curb cleaning facility provided	d, used/	
	N		C	Core Items (1 Poin	nt) Violations I	Require Corrective	e Actio	n Noi		Excee N	ed 9(N) Da C	ys or Next Inspection , Whichever Comes Fir	st	1
O I U N T	N O		C O S		of Food Contam		K		N	N 0	A A	o s	Food Identification		
~	1			34. No Evidence of Inse animals Watch					~				41.Original container labeling (Bulk Food)		
/				35. Personal Cleanlines	-		\parallel						Physical Facilities		
				36. Wiping Cloths; prop Stored in buck 37. Environmental cont		Jieu	+	1	•				42. Non-Food Contact surfaces clean See43. Adequate ventilation and lighting; designate	d areas used	
	·	-	$\left \right $	38. Approved thawing a Cooler	method		+		•				44. Garbage and Refuse properly disposed; faci	lities maintained	+
•	<u> </u>				er Use of Utensil	S		1		-			45. Physical facilities installed, maintained, and	clean	┢
	,			39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	erly used, stored,			~				See 46. Toilet Facilities; properly constructed, supp	lied, and clean	╀
			\square	40. Single-service & sir		2	+						47. Other Violations		╞
~				and used	<u> </u>					~					

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Sill Royse	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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	nent Name: ucks North Goliad	Physical A North		City/State: Rockwal		License/Permit # FS 9459	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA	TIONS							
Item/Loca	ation	<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Loca	ion	Temp F				
Rtde fi	ridge	34/35	Bar 2 fridge	39							
Fre	ezer upright	-1/-7	Drive thru	33/32							
	Milk fridge	31-36	T fridge	31							
Sar	ndwich cooler		Frap fridge	32							
	Barely	41	Whipped	41							
Displa	y cooler RTDE case	30's	Nitro unit	30's							
В	ar 1 Fridge	39	Sweet cream	41							
	hipped 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:	/		1			(
Covid			required / social distancing		-						
	-		ift manager / sign in mask	s available	and wo	n by employee	s /				
	Answer questions on i				00	1					
			also sanitizing customer a	-	30 mins	/					
	Quats and peroxide sa	anitizer w	ith listing for sars / covid /								
	Sanitizer in sink 200 ppm										
	Dishwasher - confirmed using a 160 strip										
W	Air gap at ice machine confirmed Avoid over stocking sandwich cooler										
W	, , , , , , , , , , , , , , , , , , ,		in covers in reach in coole	re							
vv	Using sleeved straws	ayamst ia		13							
42	Minorcleaning in cabinets and inside coolers										
74	Tongs and gloves and no contact for rte foods										
	No self service at this										
	Hot water in restrooms										
W			king prep area to add sneeze	e quard to pr	otect bar	area as observed	l in other stores				
W	This area is very expo		- · ·	<u> </u>							
-	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										
			and rethermalized per orc	ler							
	Washing pitchers between types of milk										
32	Keep and eye on sweet cream pitcher and all lids and food containers and replace when needed										
Received	by:		Print:			Title: Person In Char	ge/ Owner				
(signature) See above Inspected by: (signature) Kelly Kirkpatrick RS Samples: V. N. # collected											
Inspected (signature)	l by: ひっりし、ひょうしゃっ	the al	Print:								
		urick	7 153			Samples: Y N	# collected				
Form EH-06	6 (Revised 09-2015)										