Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit	
Allergy policy/tra	ining
Allergy policy/tra Vomit clean up Employee health	
Employee health	

	ate: 8/0	5/2	20:	22	Time in: 1:06	Time out: 1:47	License/P Fs 94							Food handlers Pood managers Page 1 of	
					tion: 1-Routine	2-Follow Up			4-1	Inve	stiga	ation	n	5-CO/Construction 6-Other TOTAL/SC	ORE
Е	stabli	shme	ent l	Nam			Contact/Owner I							* Number of Repeat Violations: Vumber of Violations COS:	
_	hysic				ii Goliad 51360		Starbucks control:		Нос	od		G	reas	se trap/ waste oil: Follow-up: Yes 8/92/	Ά
19	45 N						/2022 ecolab	-	Na			٠-		2022 LES 1000 No No	
M					tatus: Out = not in co points in the OUT box for	mpliance IN = in co	n Mark	$O = not c$ $\int in ap$						pplicable COS = corrected on site R = repeat violation W - W 2 O , NA , COS Mark an $$ in appropriate box for R	itch
			G4 4		Prio	rity Items (3 P	oints) violations	Requir	_					tive Action not to exceed 3 days	
O		N O	N A	C O		perature for Foo		R	O	ompl I N	N O		C O		R
T			11	š	(F = de 1. Proper cooling time a	egrees Fahrenheit)			T				Š	12. Management, food employees and conditional employees;	
		/			1. Froper cooming time t	and temperature				/				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41°F/	/ 45°F)	\Box		_				13. Proper use of restriction and exclusion; No discharge from	
	•				See and watc					•				eyes, nose, and mouth Need to post at hand sinks / still using COVID policy	/
		(/		3. Proper Hot Holding t	emperature(135°F))							Preventing Contamination by Hands	
		/			4. Proper cooking time	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating prod Hours)	cedure for hot hold	ing (165°F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
						11.0 . 1	1 0 1							Tongs etc	
		/			6. Time as a Public Hea	ith Control; proced	dures & records							Highly Susceptible Populations	
					Ap	proved Source						/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	1 1				7. Food and ice obtaine	d from approved so	ource; Food in							Cooked	
	~				good condition, safe, and destruction Penske	nd unadulterated; p	arasite							Chemicals	
	~				8. Food Received at pro Checking	oper temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contamina				/				18. Toxic substances properly identified, stored and used Watch	
3					 Food Separated & pr preparation, storage, dis Front area is not protected 	splay, and tasting	during food							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_	es and Returnables ppm/temperature	; Cleaned and 160 SR			/				19. Water from approved source; Plumbing installed; proper backflow device Watch air gaps	
		~			11. Proper disposition of reconditioned No re	of returned, previou				/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	<u>. </u>						on Items (2 Po	ints) vi	iolat	ions	Req	uire	Cor	l prective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ P	ersonnel	R	O U T	N	N O	N A	C O S		R
	~				21. Person in charge pro and perform duties/ Cer 2					/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				22. Food Handler/ no u	nauthorized person	s/ personnel			/				28. Proper Date Marking and disposition	
					Safe Water, Reco	rdkeeping and Fo Labeling	od Package			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
			T		23. Hot and Cold Water		te pressure, safe							Yes Permit Requirement, Prerequisite for Operation	
-					See 24. Required records av	vailable (shellstock	tags; parasite	\vdash						30. Food Establishment Permit (Current/ insp sign posted)	
	~				destruction); Packaged	Food labeled				/					
						vith Approved Pr								Utensils, Equipment, and Vending	
					25. Compliance with V HACCP plan; Variance	obtained for speci	alized							31. Adequate handwashing facilities: Accessible and properly supplied, used	
L					processing methods; ma		tions							Equipped	
					Cons	sumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					26. Posting of Consume	er Advisories: raw	or under cooked							Yellow trays 33. Warewashing Facilities; installed, maintained, used/	-
	~				foods (Disclosure/Remi Posting					/				Service sink or curb cleaning facility provided Confirmed	
	<u> </u>		'		- V	nt) Violations Re	equire Corrective	Action	Not	to E	xcee	ed 90) Da	ays or Next Inspection , Whichever Comes First	
O U	I N	N O	N A	C O		of Food Contamir		R	O U		N O	N A	C		R
1				S	34. No Evidence of Inse				Т		./		S	41.Original container labeling (Bulk Food)	
-	H			\dashv	animals Fruit flies 35. Personal Cleanlines	s/eating, drinking	or tobacco use	H						Dhudael F W.C.	
1	امر			\dashv	35. Personal Cleanlines Hair restrain 36. Wiping Cloths; pro	IS perly used and stor	ed	H						Physical Facilities 42. Non-Food Contact surfaces clean	
				-	Watch using to 37, Environmental cont	o many	-	\square	1					Clean yellow trays 43. Adequate ventilation and lighting; designated areas used	\bot
1 \ A	Ť				Watch	anniauon				/					_
V			ļ			4 .								44.6.1 15.3	\neg
	<u>~</u>				38. Approved thawing a	method			1	_	_			44. Garbage and Refuse properly disposed; facilities maintained	
_	<u>~</u>				38. Approved thawing a	method er Use of Utensils			<u>1</u> 1		_	_		44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	
	<u></u>				38. Approved thawing a Proposition of the Propositi	er Use of Utensils ;, & linens; properly te utensils; properly			1 1			_	_		
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \					38. Approved thawing a Property of the Propert	er Use of Utensils ; & linens; properly te utensils; properly rage ngle-use articles; pr	y used		1 1			_		45. Physical facilities installed, maintained, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kailey mason	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: uCks 51308	Physical A		City/State: Rockwall	License/Permit # FS 9459	Page <u>2</u> of <u>2</u>					
		<u>'</u>	TEMPERATURE OBSERVAT								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	<u>Temp</u>					
RID&	E case	38/39	Cold bar 2	39							
Sar	ndwich cooler	37/39	Almond milk	40							
H	lot Bar one		Cold brew	40.9							
Wh	nipped cream	38	Drive thru fridge	38.9							
H	lot Bar two	37	Milk upright	36/37							
Α	Imond milk	41	Upright freezer	-11							
	Cold bar		Upright sandwich	39/41							
С	oconut milk	40									
			SERVATIONS AND CORRECTIVE	E ACTION	IS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIREC	CTED TO THE CONDITIONS OBSE	RVED AND					
44	To clean Area around	dumnstei									
	Restrooms equipped a										
	All condiments are added by staff										
	All condiments are added by staff Allergy posting at menu										
	Hot water at hand sink 115 / three comp wash sink 111										
			<u>'</u>								
09	Yellow sandwich trays with stickers are not cleaned Area with pitchers is still accessible and not protected from customers to add barrier to protect this are										
42/45											
	Using iPad and - and thermos in coolers that sends signal to iPad										
45	Clean drains under equipment where needed										
	Sanitizer in buckET 200 ppm										
	Using green thermoworks thermo										
34	Fruit flies watch and keep areas clean and dry - front and back mop sink										
	General cleaning inside milk cooler - shelving and spills										
	Again to mention the stickers on the sandwich trays unsanitary										
	Dishmachine sanitizing to 160										
42	To clean spills in sandwich cooler as well										
W Watch area around mop sink - clutter and floor storage											
		•									
Received	by:		Print:		Title: Person In Charge	e/ Owner					
(signature)	See abou	/e									
Inspected	l by:		Print:								
(signature)	Kellv kirkbo	itríck	RS								
	5 (Pavisad 00 2015)				Samples: Y N	# collected					