## Followup fee of \$50.00 after initial Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 07/12/2024		24	Time in: 2:08	Time out: License/Permit # Fs 9296								Food handlers 8 Page 1 of 2	<u> </u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					4-Investigation			tion		5-CO/Construction 6-Other TOTAL/SCOR	E						
Establishment Name: Contact/Owner Starbucks 24180 walmart lot Starbucks							Name:							* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: 778i-30 walmart parking lot Pest control: Ecolab 17/08/2024 no fi							ndinas						e trap :/ waste oil   Follow-up: Yes   5/95/A	0/90/A			
	(	Com	pliar	ice S	tatus: Out = not in co	mpliance IN = in o	compliance N	<b>O</b> = no	t obs	serve	ed	NA	= no	ot ap	oplicable COS = corrected on site R = repeat violation W-Watch	n	
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																	
0	Compliance Status  O   I   N   N   C   Time and Townson true for Food Sofety						R		Compliance Status O I N N C			N	C	R			
U T	(F. 1								U T	N O A O Employee Health			Employee Health  12. Management, food employees and conditional employees;				
		/			1. I Toper cooming time			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		
			•		3. Proper Hot Holding temperature(135°F)										Posted at hand sink		
			•		Proper cooking time and temperature					٦,		Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly					
			•		5. Proper reheating procedure for hot holding (165°F in 2				_	•					15. No bare hand contact with ready to eat foods or approved	_	
		Hours Precooked rethermalized only							alternate method properly followed (APPROVED YN.								
		/			6. Time as a Public Hea Prep only	alth Control; proc	cedures & records			Highly Susceptible Populations							
					Ap	proved Source							/		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							Chemicals								
		destruction Penske  8. Food Received at proper temperature				H							17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
				Taking temps  Protection from Contamination						•					18. Toxic substances properly identified, stored and used		
	<b>✓</b>				9. Food Separated & pr preparation, storage, di								In rr  Water/ Plumbing				
	. /				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 160'SR									ļ	19. Water from approved source; Plumbing installed; proper		
					11. Proper disposition of					•					backflow device City approved  20. Approved Sewage/Wastewater Disposal System, proper		
		~			reconditioned	n returned, previ	ously served of			•					disposal		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  O I N N C R O I N N C											R						
O U T	N	N O	A	C O S		of Knowledge/							A	o s	Food Temperature Control/ Identification		
	~				21. Person in charge pr and perform duties/ Cer 8	rtified Food Mana	ager (CFM)					•	/		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no unauthorized persons/ personnel All 8						·	/			28. Proper Date Marking and disposition All less than 7 days						
	Safe Water, Recordkeeping and Food Package Labeling			Food Package			•					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo works					
	<b>/</b>		23. Hot and Cold Water available; adequate pressure, safe					- / -					Permit Requirement, Prerequisite for Operation				
	~				24. Required records av destruction); Packaged Commercial	vailable (shellstoo Food labeled <b>Z/ Or hand</b>	ck tags; parasite			•	/				30. Food Establishment Permit (Current/ insp sign posted)  To post at window so public can read /		
	1		1			with Approved F	Procedures								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	~				HACCP plan; Variance processing methods; m. On iPad	obtained for spe	cialized			•					supplied, used Equipped		
						sumer Advisory			2	2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consumo foods (Disclosure/Rem Posted at menu					•					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed both		
0	I	N	N	С	Core Items (1 Poin	nt) Violations I	Require Corrective	Actio		_		_	d 90 N	Da	tys or Next Inspection , Whichever Comes First	R	
U T	N	0	A	o s		of Food Contam		K					A	o s	Food Identification		
	<b>/</b>				34. No Evidence of Ins animals Watch for flie	es					·	/			41.Original container labeling (Bulk Food)		
W	<b>∀</b>			35. Personal Cleanliness/eating, drinking or tobacco use <b>Watch hair restraints</b> 36. Wiping Cloths; properly used and stored		$\coprod$			1				Physical Facilities				
	<b>/</b>				Microfiber		ored		-	1	$\downarrow$				42. Non-Food Contact surfaces clean See		
1	_				37. Environmental cont					+	/	1			43. Adequate ventilation and lighting; designated areas used      44. Garbage and Refuse properly disposed; facilities maintained		
	38. Approved thawing method			-	W	$\downarrow$	_			Watch dumpster      Physical facilities installed, maintained, and clean	_						
					Property 39. Utensils, equipment	er Use of Utensil			-	1	-				See  46. Toilet Facilities; properly constructed, supplied, and clean		
	<b>/</b>				dried, & handled/ In us Watch	se utensils; proper	rly used			•					Equipped		
	•				40. Single-service & sin and used	ngle-use articles;	properly stored				·	<b>/</b>		Ī	47. Other Violations		

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Makayla McKinney	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish Starb	ment Name: PUCKS	Physical A		City/State: Rockwa	II License/Permit # Fs9298	Page <u>2</u> of <u>2</u>							
			TEMPERATURE OBSERVA										
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I							
Sandv	vich unit	38	Wic	35.4									
Sa	ndwich unit 3	36	Non dairy crean	า 39									
	Hot bar 1	28/30	Wif	3.9									
	Hot bar 2												
Wh	nipped cream	41											
	Cold bar	36											
Wh	nipped cream	38											
		OB	SERVATIONS AND CORRECT	IVE ACTIO	NS	•							
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: all temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OB	SERVED AND							
	Hot water 100 at hand	sink 113	at theee compm										
			sos 200 / at three comp20	<u> </u>									
	Ingredients by reques			<u> </u>									
42	To clean fan guards w		ded										
32				ച									
45	To address shelving inside cabinets where beginning to peel												
43	To clean under equipment where needed  Tongs are switch out every 4 hrs or loss												
	Tongs are switch out every 4 hrs or less												
	Using thermo works thermo												
42,	Dishmachine turned sticker at 160 SR												
42,													
37	Separating employee foods in storage  Watch and address rain drap condensation in wif												
31	Watch and address rain drop condensation in wif												
	Out of date sandwiches etc are picked up by a salvager												
	Dry storage - looks good  Restroom equipped												
	2000												
	Transferring yellow sa Store sends those wit												
	IUUI												
Received (signature)		c kinr	Print:		Title: Person In Cha	rge/ Owner							
Inspected (signature)		utríck	Print:		Samples: Y N	# collected							