Additional followups \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 02/20/2023	Time in: 2:09	Time out: 3:09	FS 9		tc	ว ท	os	st		Food ha		Food manage 7 manage	1	Page 1	of <u>2</u>
	ction: 1-Routine	2-Follow Up			_	Inves			5-CO/0	Construction	1	6-Other		TOTAL	/SCORE
Establishment Nat Starbucks 513	me: 30 North Goliad		Contact/Owner Starbucks	Name:						ber of Repeat ber of Violati				10/0) (D
Physical Address: North Goliad		Ecola	control : ab / 01/28/2023		Hoo Na	od			se trap/ waste 2/7/22 1000 g			ollow-up: Ye	es 🖊	12/0	38/B
Compliance Mark the appropriat	Status: Out = not in co	ompliance IN = in co	ompliance m Mark	$\mathbf{O} = \text{not } \mathbf{O}$					applicable (O, NA, COS	COS = correcte	ed on sit Mark			ation W e box for	
G P St	Prio	ority Items (3 P	oints) violation	s Requi	_					ot to exceed	3 days				
O I N N C U N O A O	Time and Ten	nperature for Foo	•	R	O U		N	Status N C A O]	Employ	ee Health			R
T	1. Proper cooling time :	egrees Fahrenheit) and temperature			Т			S	12. Manage	ement, food e			tional e	mployees	;
	2. Proper Cold Holding	temperature(41°F	7/ 45°F)			~			_	use of restrict			No disc	harge fron	n
3	Whipped crea	am discard	ed			/			eyes, nose,	and mouth ee health				-	
	3. Proper Hot Holding	temperature(135°F	7)							Preventing	g Conta	amination by	y Hand	ls	
'	4. Proper cooking time	and temperature				/			14. Hands	cleaned and p	properly	washed/Glo	oves us	ed proper	ly
	5. Proper reheating pro- Hours)	cedure for hot hold	ling (165°F in 2			/			alternate m	e hand contact ethod properl					
	6. Time as a Public Hea No longer used for crea	alth Control; proce	dures & records						Utensils		Suscep	tible Popula	tions		
		proved Source								ized foods used w			not offe	ered	
	7. Food and ice obtaine		ource: Food in						Precool	ked	nen req	uned			
	good condition, safe, an destruction										Che	micals			
	8. Food Received at pro Checked at 36 san		d to check milk	3			•	/	& Vegetable						ruits
		n from Contamina				/			18. Toxic s Watch	ubstances pro	perly ic	lentified, sto	red and	used	
W	Food Separated & pr preparation, storage, di Sneeze guards see below	splay, and tasting	-									Plumbing			
	10. Food contact surfact Sanitized at 200	ppm/temperature	s; Cleaned and		3				backflow d	rom approved evice etting su		_			
	11. Proper disposition or reconditioned	of returned, previou	usly served or			/			20. Approv disposal	ed Sewage/W	Vastewa	ter Disposal	System	, proper	
1 1						-									
	Pri	ority Foundati	ion Items (2 P	oints) vi	iolati	ions l	Requ	iire Co	orrective Acti	on within 10) days				
O I N N C U N O A O T		ority Foundati		oints) v	iolati O U T		N	nire Co		on within 10 Food Tempe		Control/ Ide	entifica	tion	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Vania Farmar	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks 51330		Physical Address: N Goliad		City/State: Rockwa	License/Permit # Fs 9459		Page <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVAT						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location		Temp		
Custo	mer case	39-4-	Hot bar 2		Milk	cooler cooler	41/4		
Under	counter sandwich unit	41	Whipped cream dated 2/20	52					
	Cold brew	44	Milk	39					
(Cold bar 1		Hot bar 1						
	Whipped	40	Whipped cream dated 2/20	39					
	Cold bar 2		Sandwich back up uni	t					
	Milk	39	Sandwich	39					
Dı	rive thru unit								
			SERVATIONS AND CORRECTIVE						
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CON	NDITIONS OBSER	VED AND		
	Hot water In restroom 111								
	What is status on sneeze guards?								
	Hot water at hand sink 120								
	All sandwiches are precooked and rethermalized when ordered								
42	To discuss the stickers	on the t	rays with the vendor - how a	are these	being washe	ed?			
	Best to turn down sandw	ich unit te	o hold less than 41 as unit is b	orderline	/ found sandw	ich blocking a	ir flow in bad		
42	General cleaning insid	le unit							
	Samples only are in di								
W	Cold brew unit is begin	nning to f	reeze up!						
W	Watch for quats binding in small sanitizer containers - also make sure you are using correct temp of water								
	Rag should be totally submerged below level of sanitizer to add in that too								
02	Cream is 52 in cold bar 2 - to discard since time is Unknown - date of 2/20 on this								
	Sanitizer in buckets 20	00 ppm							
42/45			ded under all front line equip	opmenr a	and cabinets				
	Sandwiches just received 36 / didn't check milk								
	Avoid over filling units coolers etc								
19	Drain to ice machine is not falling to drain need to adjust to keep air gap and also drain ice								
	Hot water in back room 123								
	Confirmed Dishmachine at 160 SR a for final rinse but need stickers on site to check								
	Reminder to not leave whipped cream out								
W	Need to hang mops to	all to air	dry						
Received	by:		Print:		Title:	: Person In Charge	e/ Owner		
(signature)	See abou	e'e							
Inspected	d by:		Print:						
(signature)	Kellv kirkna	ıtrick	$ \sqrt{RS} $						
	6 (Revised 09-2015)				Samp	oles: Y N	# collected		