\$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: 01/07	7/20	22	Time in: <b>8:51</b>	Time out: 12:00		FS 62		)					Food handlers New employees Page 1 of _	2	
Purpose	of In	spec	tion: 1-Routine	2-Follow U	J <b>p</b>	3-Complai		_	Inve	stiga	ation	n	5-CO/Construction 6-Other TOTAL/SCO	RE	
Establish TA Stai			ie:			act/Owner N bucks / T/							* Number of Repeat Violations: V Number of Violations COS:	<b>/</b> D	
Physical I-30					Pest control : Evolab 12/08/21			Hood Greas					se trup:	12/88/B	
Co Moult, the	omplia	nce S	tatus: Out = not in co	ompliance IN = in	complia	nce NO	) = not o			NA	<b>A</b> = n	ot ap	applicable COS = corrected on site R = repeat violation W-Water	ch	
wark the	арргор	паце						re Im	ımed	iate	Cor	rect	ctive Action not to exceed 3 days		
	nce Sta N N O A	tus C O	Time and Ten	nperature for F	ood Saf	ety	R	O U	ompli I N	ance N O	N A	C O		R	
T	O A	s	(F = d 1. Proper cooling time a	legrees Fahrenhe and temperature				T	1		A	s	12. Management, food employees and conditional employees;		
				•					<b>\</b>				knowledge, responsibilities, and reporting		
3			2. Proper Cold Holding Whipped crea	g temperature(41 <b>AM</b>	°F/ 45°F	Ŧ)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
			3. Proper Hot Holding										Preventing Contamination by Hands		
L			4. Proper cooking time	•					/	14. Hands cleaned and properly washed/ Gloves used properly No hand food contact / tongs					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)									~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )			
w			6. Time as a Public Hea	alth Control; pro	cedures	& records							Highly Susceptible Populations		
			An	proved Source								•	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
		ı	7. Food and ice obtaine	-	d source:	: Food in							Precooked		
			good condition, safe, and destruction Comme	nd unadulterated ercial	l; parasit								Chemicals		
			8. Food Received at pro	oper temperature	e						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
				n from Contami					<b>/</b>				18. Toxic substances properly identified, stored and used		
			9. Food Separated & pr preparation, storage, di	splay, and tastin	g								Water/ Plumbing		
			10. Food contact surfact Sanitized at 200			eaned and		W	/				19. Water from approved source; Plumbing installed; proper backflow device  Watch ice machine		
•	/		11. Proper disposition of reconditioned No r	of returned, prev	riously se	erved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0 I I	N N	С	Pri	iority Founda	ation It	tems (2 Poi	nts) v	iolati O		Req N	uire N	Cor	rrective Action within 10 days	R	
U N C	O A	o s	Demonstration 21. Person in charge pr	n of Knowledge				U T	N	0	A	o s			
			and perform duties/ Cer						~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
<b>/</b>			22. Food Handler/ no u Getting all new emp	nauthorized pers loyees	sons/ per	rsonnel			/				28. Proper Date Marking and disposition		
			Safe Water, Reco	ordkeeping and Labeling	Food Pa	ackage			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital		
<b>/</b>			23. Hot and Cold Wate	r available; adeq	luate pre	essure, safe							Permit Requirement, Prerequisite for Operation		
	/		24. Required records av destruction); Packaged Commercial		ock tags;	parasite			/				30. Food Establishment Permit (Current/ insp sign posted ) Need 2022		
			25. Compliance with V	with Approved variance, Special									Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly		
	-		HACCP plan; Variance processing methods; ma			i			~				supplied, used		
			Con	sumer Advisor	y			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached		
			26. Posting of Consume foods (Disclosure/Rem Posting						>				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
0 I I	N N	С	Core Items (1 Poir	nt) Violations	Require	e Corrective	Action R	Not	to E.	xcee N	_	<i>Da</i>	ays or Next Inspection , Whichever Comes First	R	
U N C	O A	o s		of Food Contar				U T	N	0	A	o s	Food Identification		
1			34. No Evidence of Ins animals See							<b>/</b>			41.Original container labeling (Bulk Food)		
<b>/</b>			35. Personal Cleanlines Watch			acco use				-			Physical Facilities		
			36. Wiping Cloths; pro	tion	torea			1					42. Non-Food Contact surfaces clean See		
1			37. Environmental cont <b>See</b>						<b>'</b>				43. Adequate ventilation and lighting; designated areas used Watch		
L			38. Approved thawing	method					<b>/</b>				44. Garbage and Refuse properly disposed; facilities maintained Watch		
			<u> </u>	er Use of Utensi				1					45. Physical facilities installed, maintained, and clean See		
		1 1	39. Utensils, equipment				_			_		. —	16 77 17 77 17 17 17 17 17 17 17 17 17 17		
1			dried, & handled/ In us See 40. Single-service & sin	se utensils; propo	erly used	i		1					46. Toilet Facilities; properly constructed, supplied, and clean No hot water in RR /		

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: arbucks	Physical A		City/State: Rockwall	License/Permit # FS 6215	Page 2 of 2						
.,			TEMPERATURE OBSERVAT		1 0 0 1 1 0							
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Location	<u>Temp</u>						
Custor	mer case	36/38	Hot bar cooler	37/38								
	Wic		Whipped cream	51/54								
	Milk	34/35	Under counter cold bar coole	35								
	Wif	7.8	Whipped cream	38								
n	nilk upright	40										
Up	right freezer	10.1										
Sand	dwich reach in	35/36										
Itam	AN DIGITIES CONTROL		SERVATIONS AND CORRECTIVE									
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 OBS	ERVED AND						
	Hot water at hand sink	: 118										
W	Air gap is borderline in	back roo	om at ice machine									
45	Need to clean drains u	ınder ice	machine etc									
42/45	General cleaning unde	er shelvir	ng in dry storage									
39	Need to store ice scoo	ps invert	ed on clean surface to ice n	nachine								
W	Need to Store hand s											
42	To Clean outsides of r	nilk conta	ainers and minor cleaning n	eeded un	der milk in wic							
37			- product is protected inside bo			d - to ADDRESS						
42/45	General cleaning need	ded inside	e WIF / wic floors walls sl	nelving								
34	Fruit flies observed in back prep											
	Hot water at back hand sink 120 F											
32	Need to address rusty	shelving	in upright cooler - peeling p	aint too								
45	Clean drains wheee n	eeded										
W	Watch storage of card	board bo	xes on floor etc around mo	o sink								
35	Need hair restraints											
	Sanitizer in buckets - 200/200/0 - replaced one not showing on strips											
02	Whipped cream in spray	bottles ho	meMade - 51/54 - these cannot	be left ou	t of refrigeration unless you	are using tpho						
45	General cleaning unde	er equipm	nent etc									
40	Avoid storing napkins/ paper towels with chemicals under sink											
	Allergy posting on menu											
42	Clean inside cabinets etc											
	Normal Maint to cvs base flooring etc											
	Tongs are being used to touch rte foods / sandwiches are rte and rethermalized when opening											
46	All employees washing hands in kitchen as restroom does not have hot water											
Received (signature)	See abov	/e	Print:		Title: Person In Char	ge/ Owner						
Inspected (signature)	See abov Kelly kirkpo	٠ ـ ـ ـ ـ ـ ـ	Print:									
. 5	Keuy Kirkpa	urick	べる		Samples: Y N	# collected						