

\$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

Date: 01/07/2022	Time in: 8:51	Time out: 12:00	License/Permit # FS 6215	Food handlers New employees	Food Managers 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: TA Starbucks	Contact/Owner Name: Starbucks / TA	* Number of Repeat Violations: _____	12/88/B
Physical Address: I-30		✓ Number of Violations COS: _____	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
3						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
W		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					W	✓				
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
			✓			✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						2					
	✓					✓					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
1						1					
1											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ruben Bali	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: TA Starbucks	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 6215	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Customer case	36/38	Hot bar cooler	37/38		
Wic		Whipped cream	51/54		
Milk	34/35	Under counter cold bar cooler	35		
Wif	7.8	Whipped cream	38		
milk upright	40				
Upright freezer	10.1				
Sandwich reach in	35/36				

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: all temps F
	Hot water at hand sink 118
W	Air gap is borderline in back room at ice machine
45	Need to clean drains under ice machine etc
42/45	General cleaning under shelving in dry storage
39	Need to store ice scoops inverted on clean surface to ice machine
w	Need to Store hand soap box off ice machine
42	To Clean outsides of milk containers and minor cleaning needed under milk in wic
37	Condensation over boxes inside Wif - product is protected inside box ...but boxes are being contaminated - to ADDRESS
42/45	General cleaning needed inside WIF / wic ... floors walls shelving
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 paint too
45	Clean drains wheee needed
W	Watch storage of cardboard boxes on floor etc around mop sink
35	Need hair restraints
	Sanitizer in buckets - 200/200/0 - replaced one not showing on strips
02	Whipped cream in spray bottles homeMade - 51/54 - these cannot be left out of refrigeration unless you are using tphc
45	General cleaning under equipment 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 by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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