\$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

Da	ite:				Time in: Time out: Li	icense/Pern	nit#						Food handlers Food Managers	
		9/2	20	23				ee	ed t	:O I	rer	ìе	ew today All but new 1 on site Page 1 of	2
						Complaint		_	Inves				5-CO/Construction 6-Other TOTAL/SCO	RE
Es	tabli	ishm	nent i	Nan	ne: Contact/0	Owner Nan	_			0			* Number of Repeat Violations: ✓ Number of Violations COS:	
-		arb		_	Pest control :			Hoo	nd		Gr	reas	se trap: waste oil : Follow-up: Yes 20/80/	/B
		Goli			Ecolab 12/15/2	2022		Na			See		No No	
M					Status: Out = not in compliance $IN = in$ compliance points in the OUT box for each numbered item	NO =							plicable $COS = corrected on site R = repeat violation W-Wate, NA, COS Mark an \sqrt{n} in appropriate box for R$	ch
1416	ark ti	не ар	ргор	Tiate	Priority Items (3 Points) via									
Co	mpli I	iance N	Sta N	tus C	Tr. IT. 4 C.F. IG.64	F		Co	omplia I			IS C		R
U T	N	o	A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)	*		U T			A	o s	Employee Health	
		. /			1. Proper cooling time and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
									~				<u> </u>	
3					2. Proper Cold Holding temperature(41°F/ 45°F) Cooler for customers			w					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Ľ					3. Proper Hot Holding temperature(135°F)		-						To post at hand sink	
		V											Preventing Contamination by Hands	
		/			Proper cooking time and temperature Rethermalized only				/				14. Hands cleaned and properly washed/ Gloves used properly	
		/			5. Proper reheating procedure for hot holding (165°l Hours)	F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
					6. Time as a Public Health Control; procedures & ro	records							Highly Susceptible Populations	
					Prep only						Т		16. Pasteurized foods used; prohibited food not offered	+
					Approved Source					•			Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Foogood condition, safe, and unadulterated; parasite	od in								
	/				destruction								Chemicals	
	_				8. Food Received at proper temperature						_		17. Food additives; approved and properly stored; Washing Fruits	
	•				To check					•			& Vegetables	
					Protection from Contamination			3			ı	/	18. Toxic substances properly identified, stored and used Avoid using home fly spray (removed at insp)	
3					 Food Separated & protected, prevented during for preparation, storage, display, and tasting 	ood							Water/ Plumbing	
Ľ					10 Food contact surfaces and Returnables : Cleaned	d and	_						19. Water from approved source; Plumbing installed; proper	
3					Sanitized at 200 ppm/temperature Inside ice m	machine			/				backflow device City approved	
					11. Proper disposition of returned, previously served reconditioned	ed or						Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal	1
								Ш					*	
					Priority Foundation Item	ns (2 Point	c);	olati	ions I	20011	iiua (Cori	rective Action within 10 days	
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O U T	I N	N O	N A	C O S	Demonstration of Knowledge/Personnel	F	_			N	N A		Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: carbucks	Physical A	ddress: S Goliad	City/State: Rockwal	I	License/Permit # Fs 6215	Page	Page <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA	TIONS						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp 1		
Wic		39.9	Under counter cold bar coole	er						
	Milk	39	Whipped cream	40						
	Wif	-1.3	Hot bar cooler	40						
Milk co	ooler 2 door ambient	42	Whipped cream	40						
	Milk	41 /40	Customer case							
	Freezer	18	Cheese	45						
Sar	ndwich cooler	29-37								
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS			l		
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO T	HE CONDITIONS OBS	SERVED AN	ND		
42/45	Cleaning needed insid	le wic floo	or and shelving - Wif wic							
45/37			if and frost and condensation	on on pipe	es					
47			and move away from know			st on ceiling				
10	·		de and under and around							
45	Need to clean floor in back room									
	Shelving in back room is rusty to address									
46	 		n finally reached temp BU	T pressure	e is tood	low				
47	· ' '		floor next to mop sink mak				SS			
35			d away from three comp sir							
42/47	Watch gaskets and cle		· · · · · · · · · · · · · · · · · · ·			, , ,				
42/45	•									
37	3									
42/45				th drain b	oards to	00				
!!	Need to deep clean around the three comp sink - clean both drain boards too Difficult to see what is clean and what is dirty ???									
••	Hot water at three comp sink 110									
Cos	Hot water at timee comp sink 110 Hot water at hand sink 56 in back next to three comp sink / this sink is also a slow draining sink / this sink finally reached 110 and going u									
35								0 0 1		
45	5 1									
Would like for Starbucks to have their own hand sink in the front area as you have three sinks available.								ilable		
• • •	Will need splash guard / currently using BK									
42/45			ed in front area on counter	s and insi	de and ι	ınder as well				
45/4'34/18										
45	Clean under sinks to prevent fruit flies - avoid using residential fly spray Doors to cabinets are chipping									
42										
	Sanitizer in containers for espresso units -200 ppm - need wiping cloths									
09										
02							ed on la	bel		
W	, 3									
Received (signature)	by:	•	Print:			Title: Person In Char	ge/ Owner			
Inspected (signature)		ıtrick	Print:			Samples: Y N	# collecte	ed		
					-					