

\$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: 01/09/2023	Time in: 9:30	Time out: 1:54	License/Permit # FS 6215 need to renew today	Food handlers All but new	Food Managers 1 on site	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: TA	* Number of Repeat Violations: _____	20/80/B	
Physical Address: 2105 S Goliad		✓ Number of Violations COS: _____		
Pest control : Ecolab 12/15/2022		Hood Na	Grease trap: waste oil : See bk	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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						W	✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						3				✓	
3						Water/ Plumbing					
3							✓				
		✓					✓				

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					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			2					
Consumer Advisory						W					
	✓						✓				

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					
W								✓			
1						Physical Facilities					
1						1					
1							✓				
		✓					✓				
Proper Use of Utensils						1					
	✓					1					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: TA Starbucks	Physical Address: 2105 S Goliad	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
Wic	39.9	Under counter cold bar cooler			
Milk	39	Whipped cream	40		
Wif	-1.3	Hot bar cooler	40		
Milk cooler 2 door ambient	42	Whipped cream	40		
Milk	41 /40	Customer case	44/45		
Freezer	18	Cheese	45		
Sandwich cooler	29-37				

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
42/45	Cleaning needed inside wic floor and shelving - Wif wic
45/37	Also need to address floor in wif and frost and condensation on pipes
47	Avoid stacking to ceiling in wif and move away from known area that has frost on ceiling
10	Need to clean ice machine inside and under and around
45	Need to clean floor in back room
	Shelving in back room is rusty to address
46	Hot water in employee restroom finally reached temp BUT pressure is too low
47	Boxes of remodel materials on floor next to mop sink make it difficult to clean floor to address
35	To store personal items low and away from three comp sink etc Ex cranberry juice
42/47	Watch gaskets and clean or replace where needed
42/45	Minor cleaning needed inside cooler and freezer in back
37	Watch and address floor storage in back room
42/45	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 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 up
35	Hair restraints? Long hair not pulled back
45	Grout issues various
!!	Would like for Starbucks to have their own hand sink in the front area as you have three sinks available
	Will need splash guard / currently using BK
42/45	General Detailed cleaning needed in front area on counters and inside and under as well
45/4/34/18	Clean under sinks to prevent fruit flies - avoid using residential fly spray
45	Doors to cabinets are chipping
42	Clean inside all coolers hot and cold bar and sandwich - spills fan guards etc
	Sanitizer in containers for espresso units -200 ppm - need wiping cloths
09	Need to add sneeze guard at front prep area to protect -60 inches above grade min
02	To move all Tcs foods from the customer case / also anything that indicates keep refrigerated on label
W	Tongs to be washed every 4 hrs or less for Tcs foods

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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