Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: 01/29/20	)24	Time in: 1:19	Time out: <b>4:31</b>		icense/Permi		0	po:	st	20	24	Food Manage	Food Handlers  5	Page 1 of	
		tion: 1-Routine	2-Follow U		-Complaint		4-In	vestig	gatio	n	5-CO/Cons		6-Other	TOTAL/SCO	ORE
Establishment Name: TA starbucks			Contact/Owner Name:			* Number of Repeat Violations: ✓ Number of Violations COS: e trap / waste oil : Follow-up: Yes ✓			6/94/A						
2401 S Goliad				colab see blK Na See BK			e trap / waste oi	0,0 1,7 (							
Mark the appro	ance S priate	points in the OUT box for	or each numbered	item	Mark 🗸 ii	n appro	opriat	te box	for I	N, NC	O, NA, COS		rk an   in appropria	olation W-War ate box for R	tch
Compliance St	atus	Pri	ority Items (3	5 Points) v	riolations Reg			<i>ediat</i> plian			ive Action not to	exceed 3 da	ys		
O I N N U N O A		Time and Te		R		O I U N T	I N N O	N A	C O S	Employee Health				R	
		1. Proper cooling time	e and temperature	e			·			5	12. Managemen knowledge, resp	employees;			
		2. Proper Cold Holding temperature(41°F/ 45°F)					v				13. Proper use of eyes, nose, and	charge from	-		
		3. Proper Hot Holding	g temperature(135	5°F)					<u> </u>	<b>.</b>	Post at all h	ıds			
		4. Proper cooking tim	e and temperature	re			v	/					rly washed/ Gloves u		
		5. Proper reheating pr Hours)	rocedure for hot h	nolding (165	°F in 2			•	,		15. No bare han alternate method				
		6. Time as a Public H	ealth Control; pro	ocedures &	records	-					Not direct o	contact / to	ngs for food eptible Populations		
<u> </u>		Prep only  A	pproved Source	2		H	L				16. Pasteurized Pasteurized egg	foods used; pr	rohibited food not of		
	Т	7. Food and ice obtain			ood in	H					Precooked				
		good condition, safe, destruction Penske	e	Î								C	hemicals		
		8. Food Received at p To check and	re					~		& Vegetables	and properly stored;				
		Protectio				V				18. Toxic substa Watch	ances properly	identified, stored an	d used		
		9. Food Separated & preparation, storage, of			ood										
•		10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Sink and containers					v	/			19. Water from backflow device City appr	ed; proper			
•		11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>					v	/			20. Approved S disposal	ewage/Wastev	water Disposal Syste	m, proper	
OLININ	l C	Pı	riority Found	ation Iten	ns (2 Points		lation			Cor	rective Action w	vithin 10 day:	S		R
O I N N T O A		Demonstration 21. Person in charge p	on of Knowledge		l			N O		o s	Food	l Temperatur	re Control/ Identific	ation	K
		and perform duties/ C  1	ertified Food Ma	nager (CFM					quate to						
		22. Food Handler/ no AllAsPart of hiring	unauthorized per	rsons/ person	nnel		V	/			28. Proper Date				
Safe Water, Recordkeeping and F Labeling			l Food Pack	age		v				Thermal test st	rips	est strips on s	ŕ		
<b>/</b>		23. Hot and Cold Water available; adequate pressure, See attached									Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )				
		24. Required records available (shellstock tags; destruction); Packaged Food labeled			rasite	,	W				30. Food Estab		` .	ign posted)	
	1		with Approved										pment, and Vendin		
		25. Compliance with HACCP plan; Variance processing methods; r Logging through	ce obtained for sp nanufacturer inst	pecialized	s, and		·				supplied, used Equipped		cilities: Accessible a	na property	
		Co	nsumer Advisor	ry 			2				designed, constr Replace	ructed, and use	tic container	S	
		26. Posting of Consur foods (Disclosure/Rer Posting and emaile	minder/Buffet Pla	ate)/ Allerge			V				<ol><li>Warewashir</li></ol>	ng Facilities; in	nstalled, maintained, facility provided	used/	
O I N N	I C	Core Items (1 Po	int) Violations	Require C	orrective Act	_	ot to		_	0 Da	ys or Next Inspe	ection , Whic	hever Comes First		R
O I N N U N O A			n of Food Contai					N O		o s			dentification		K
<b>'</b>		34. No Evidence of In animals Watch / bac	ck door air curt	tain etc			V				41.Original con	tainer labeling	(Bulk Food)		
<b>/</b>		35. Personal Cleanline Watch stora	ide 🦷		o use							Physi	cal Facilities		
<b>~</b>		36. Wiping Cloths; pr Stored IN san	operly used and s	stored		[·	1				42. Non-Food C See	Contact surface	es clean		
1		37. Environmental con Watch	ntamination				V	/			43. Adequate ve	entilation and	lighting; designated	areas used	
		38. Approved thawing				t	w	$\top$				d Refuse prope	erly disposed; faciliti	es maintained	$\dagger$
			per Use of Utens	sils		1 -	1					ilities installed	d, maintained, and cl	ean	+
		39. Utensils, equipme dried, & handled/ In	nt, & linens; prop	perly used, s	tored,	┧┟	1				Need more pro	essure in bac	constructed, supplied k and hot water and	d, and clean d soap and	+
		40. Single-service & s		•	tored	}	-	<b>-</b>			towels in men 47. Other Viola	and women's			+
								ľ	1						

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Melissa Taylor	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: <b>arbucks</b>	Physical A 2301S	ddress: 6 Goliad	City/State: Rockwa			License/Permit # Page 2 of 2 6215				
			TEMPERATURE OBSE	RVATI		1					
Item/Loc	eation	Temp F	Item/Location		Temp F	Item/Loc	ation_		Temp 1		
Wic		37	Cold bar								
	Milk	39	Whipped cream 41								
	Wif	-2.3	Customer cas								
2 do	or upright cooler	35/36									
Up	right freezer	17									
	andwich unit	29									
	ot bar cooler	36									
	Whipped	39									
	• • • • • • • • • • • • • • • • • • •		SERVATIONS AND CORRE	ECTIV.	E ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR AT	TENTI	ON IS DIRE	ECTED TO T	THE CONDITIONS OBS	ERVED A	ND		
45	Need to clean under ice machine and also clean slime out of drainpipes under machine										
45	To clean behind door and under racks in back room										
45	Need to clean air vents in back room										
W	Keep an eye on interior of ice machine										
46	Hot water finally arrived to restroom - low pressure to address										
45	To address grout where needed										
W	Watch for any floor storage / that inhibits cleaning										
45	To clean floor around plastic milk crates and under - floorStorage is allowed only if you move the crates to clean.										
45/37	To address frost on co	eiling in w	vif and clean floor unde	rack	s and ra	acks the	mselves				
32	To Address ceiling in v	vic that is	oxidizing / difficult to c	ean							
	Hot water at back han	d sink at	110 /116 at three comp	)							
45	Need to scrub drain at	t back thr	ee comp sink								
W	To place cotton wiping	cloth in l	aundry bag - that is on	floor							
45	To address grout whe	re neede	d								
W	label is missing fromSa	nitizer for	threeComp sink to label	with	commor	name fo	or now / others or	site if r	needec		
42	Need to clean inside n	nilk coole	r and need thermo in w	arme	st locate	or.					
32	Avoid using thin reside	ential nor	NSf plastic containers	- sta	ring to	crack					
47											
Allergy posting on menu and on front display											
	Sandwiches are preco										
!!	Using BK hand sink at front / remove paper towels at dump sink that gives it the appearance that it is a hand sink										
	Reminder dump sink in front area with napkins is NOT a hand sink										
42	NeedTo clean inside coolers and under and around equipment										
W	To post employee health poster at allHand sinks										
W											
	Tongs for foods are w R S every 2 hrs										
	Discussed quats bindi	ng again									
Received	by:		Print:				Title: Person In Char	ge/ Owner			
(signature)		/e						=			
Inspected (signature)	1 by:	4	Print:								
(o.g.mature)	Kelly Kirkpa	utrick	(RS				Samples: Y N	# collecte	ed		