

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
- Vomit clean up
- Employee health

Date: 01/29/2024	Time in: 1:19	Time out: 4:31	License/Permit # Fs 6215 to post 2024	Food Managers 1	Food Handlers 5	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: _____	6/94/A
Physical Address: 2401 S Goliad		✓ Number of Violations COS: _____	
Pest control : Ecolab see bLK		Hood Na	Grease trap / waste oil : See BK
Follow-up: Yes <input checked="" type="checkbox"/>		No <input type="checkbox"/> Pics	

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					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓						✓			
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓								✓		
						✓					
	✓					Water/ Plumbing					
	✓					✓					
						✓					

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					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
						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					
	✓					✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
	✓					W					
Proper Use of Utensils						1					
	✓					1					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Melissa Taylor	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: 2301S Goliad	City/State: Rockwall	License/Permit # 6215	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	37	Cold bar			
Milk	39	Whipped cream	41		
Wif	-2.3	Customer case			
2 door upright cooler	35/36				
Upright freezer	17				
Sandwich unit	29				
Hot bar cooler	36				
Whipped	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
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 ceiling in wif and clean floor under racks and racks themselves
32	To Address ceiling in wic that is oxidizing / difficult to clean
	Hot water at back hand sink at 110 /116 at three comp
45	Need to scrub drain at back three comp sink
W	To place cotton wiping cloth in laundry bag - that is on floor
45	To address grout where needed
W	label is missing fromSanitizer for threeComp sink to label with common name for now / others on site if needed
42	Need to clean inside milk cooler and need thermo in warmest locator.
32	Avoid using thin residential non NSF plastic containers - starting to crack
47	Best practice to store mops to allow to dry and not piled into mop sink
	Allergy posting on menu and on front display
	Sandwiches are precooked and rte/ rethermalized when ordered
!!	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	Keep an eye on expiration dates for cheee
	Tongs for foods are w R S every 2 hrs
	Discussed quats binding again

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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