\$50.00 fee for 2nd Followup if needed

## Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 07/22/2022			20:	22		Time out: 10:48		License/Pe									Food handle	Food managers  O	Page 1 of		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					4-Ir	nves	tiga	tion		5-CO/Cons	truction	6-Other	TOTAL/SC	ORE							
Establishment Name: Contact/Owner N TA STARBUCKS Starbucks / TA					:							of Repeat Viol of Violations		00/00	j						
Physical Address: Pest control:								Hood	d				e trap/ waste oil		Follow-up: Yes	<u> 1</u> 20/80	/B				
I-30 Need info  Compliance Status: Out = not in compliance IN = in compliance NO						) = ne	ot obs		ed	NA	Neo		plicable COS	= corrected or	<u> </u>	violation W-Wa	atch				
Ma	Mark the appropriate points in the OUT box for each numbered item  Priority Items (3 Points) violations						<b>/</b> in :	appro	priat	te bo	x for	IN,	NO,	NA, COS	M	ark an    in approp	priate box for R				
Co	mpli		e Stat		Friori	ty Items (5 P	romis)	violations		uire	Cor	nplia	nce	Stat	us	ive Action not to	exceea s ac	ays			
O U T	I N	N O	N A	C O S	Time and Tempe (F = deg	erature for Foo		y	R	O I N N C U N O A O Employee Health							R				
				.5	1. Proper cooling time and	d temperature	,			Ī						12. Managemer		oyees and condition	al employees;		
	'				2 Droner Cold Holding to	(419T	7/ 4500				_						liashanas from				
	/				2. Proper Cold Holding te	emperature(41 F	5/ 43 F)				•					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
			/		3. Proper Hot Holding ten	mperature(135°F	F)									Posted to post at hand sinks  Preventing Contamination by Hands					
			•		4. Proper cooking time an	nd temperature				ŀ	٠,	/	14. Hands cleaned and properly washed/ Gloves used pr								
			•		5. Proper reheating proceed	dure for hot hole	ding (16:	5°F in 2		ŀ	-					15. No bare han	nd contact wit	h ready to eat foods	s or approved		
			<b>'</b>		Hours)						15. No bare hand contact with ready to eat foods or a alternate method properly followed (APPROVED						ED YN)				
		~			6. Time as a Public Health Not using for creamers any	h Control; proce ymore	edures &	records									Highly Sus	ceptible Population	ns		
					Appr	oved Source				Ī						16. Pasteurized Pasteurized egg		prohibited food not or	offered		
					7. Food and ice obtained f		cource: F	Food in			_							ilk is pasteuri	zed		
w				/	good condition, safe, and destruction Found 3 contained	unadulterated; p	parasite														
	_				8. Food Received at prope		Jat OI UAIĐ	rualed //ZT	Щ							17 Food addition	uoci ennassi	and properly store	d. Washing Emile		
	/				To check	er temperature								/		& Vegetables	ves, approvec	rand property store	u, washing riuns		
					Protection fr	rom Contamina	ation			,	w	/						y identified, stored			
					9. Food Separated & prote		d during	food								vvatch stora		k area too and	use		
	_				preparation, storage, displ													er/ Plumbing			
3					10. Food contact surfaces Sanitized at 200 pp	and Returnable om/temperature	s ; Clear	ned and			3					backflow device	e	arce; Plumbing insta	alled; proper		
					11. Proper disposition of returned, previously served or					-						Air gap a 20. Approved S	t ice ma lewage/Waste	ichine water Disposal Sys	tem, proper		
	(	~			reconditioned						•					disposal Watch					
Priority Foundation Items (2 Poi					ints)	) vio			_	uire N	Cor	rective Action w	vithin 10 day	vs		R					
U T	N	0	A	o s	Demonstration o	of Knowledge/ I	Personn	el	K				o	A	o s	Food	d Temperatu	re Control/ Identi	fication		
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  Need one on duty						•					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
w	/			22. Food Handler/ no unauthorized persons/ personnel All employees with 30 days						•	/			28. Proper Date	Marking and	l disposition					
Safe Water, Recordkeeping and Food Package				Ī						29. Thermometer Thermal test str		accurate, and calibrate	rated; Chemical/								
	Labeling  23. Hot and Cold Water available: adequate pressure, safe										Access to	ône									
	~				23. Hot and Cold Water available; adequate pressure, safe See 31  24. Required records available (shellstock tags; parasite				_				-			•	t, Prerequisite for rmit (Current/ insp	-			
	/				24. Kequired records available (shellstock tags; parasite destruction); Packaged Food labeled					•					Posted	omment I C	····· (Current msp	, sign posted )			
					Conformance wit													ipment, and Vend			
			/		25. Compliance with Vari HACCP plan; Variance of	btained for spec	cialized	ess, and			2					supplied, used	C	acilities: Accessible			
					processing methods; manu		ctions			Ľ								lressed at i	•		
					Consu	mer Advisory					2					designed, const	ructed, and us	act surfaces cleanal sed			
					26. Posting of Consumer					ŀ		4						ving and ca installed, maintaine	DINCTS CTC d, used/		
					foods (Disclosure/Remind Posting on menu aller	der/Buffet Plate) rgens	)/ Allerg	en Label			•							g facility provided			
0	ī	N	N	С	Core Items (1 Point)	Violations R	equire (	Corrective	Acti R	on N			cee	d 90 N	Day	ys or Next Inspe	ection , Whi	chever Comes Fir	st	R	
U T	N	0	A	o s		Food Contami			, a				0	A	o s			Identification		A	
1					34. No Evidence of Insect animals See								/			41.Original con	tainer labelin	g (Bulk Food)			
1					35. Personal Cleanliness/e Hair restraints	eating, drinking S/Jewelr	or tobac	co use									Phys	sical Facilities			
1					36. Wiping Cloths; proper Stored in bucket	rly used and sto	red	one		Ī	1					42. Non-Food C	Contact surfac	ces clean			
1					37. Environmental contan		.,	<del>-</del>		ľ		/					entilation and	lighting; designate	d areas used		
		/			38. Approved thawing me	ethod					+	/			$\dashv$		d Refuse prop	perly disposed; facil	ities maintained		
		~			-	Use of Utensils	3			ŀ	1	+	1				cilities installe	ed, maintained, and	clean		
1					39. Utensils, equipment, & dried, & handled/ In use	& linens; proper	rly used,	stored,			1					See  46. Toilet Facili  Pressure		constructed, suppl	ied, and clean		
	/				40. Single-service & single and used	le-use articles; p	properly	stored				•	/			47. Other Viola					

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Aric Hopkins	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:  TA Starbucks		Physical A	ddress:	City/State: Rockwa	I	License/Permit # FS 6215	Page 2 of			
.,		1.00	TEMPERATURE OBSERVA			,				
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	tion	Ten			
Wic			2 door cooler	36/37						
	38/39/40		Whipped cream	39						
	Wif	4.9	Cold station	40						
Up	right freezer	11	Whipped cream	40						
	door cooler	40.9	<u> </u>							
	Butter chip	42								
	andwich unit	36/37								
	andwich unit	00/07								
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES		NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSI	ERVED AND			
		and sink	100 -							
39	Hot water at shared hand sink 100 - When dropping anything on the floor that is used for prep to always take to sink wi wash									
10			ne - slime on deflector pane							
19	To provide air gap at i		•	or aria ais	o cicaii (	arani pipe				
42/45			led under shelving and on s	shelving i	n dry eta	rane				
42/43			er fan box and pipes etc —							
42/45										
42/45 37										
31	Avoid stacking food boxes too high in wif and also address ice / leak that has frozen on boxes under pipes in water Need to clean floor in wif as well									
21/222				ist used b	and ainle	loss than 10 fact	t avvov inata			
			T hand sink only 85 sooo mu							
36			ntainer for espresso Wands 200 pp	m / rea buck	tet nas mo	re towels than sanitiz	zer - reading is			
31/18	•		eed hot water addressed	/atala a			l			
32	· · · · · · · · · · · · · · · · · · ·		etc those w badly worn etc	/ watch a	ad addre	ss sneiving insid	ie cooler to			
39	Best to hang mop to a		•							
37	Avoid floor storage of baskets and boxes that Impedes cleaning floor									
	Watch boxes in freezer that prevent gaskets from sealing									
W	Upright cooler in back room holding borderline temps see above									
42/35?	Need to clean inside this unit and organize to store employee food below facility food									
	All sandwiches are precooked and rethermalized before serving									
W	Watch use of peroxide product as not approved for food contact									
	All creamers etc are added by staff - no self service									
32/45			and cabinets interiors etc							
42/45			d around equipment etc							
W	Reminder to keep labels on creamers etc - these are stored in coolers									
35	Avoid storing persona	•								
32/45?	'									
45/34	Much debris under cal	binets on	floor to address / fruit flies	around d	rains					
Received (signature)	See abov	<u></u>	Print:			Title: Person In Char	ge/ Owner			
Inspected (signature)		utríck	Print:			Samples: Y N	# collected			
orm EH_06	·		1			Sumpres. 1 11	" conceid			