Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

2/23/24		_	Time in: 2:25	Time out: <b>3:35</b>	FS-8							<b>4</b>	PFM L	Food handlers	Page 1 o	of 2		
Pu	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					int	nt 4-Investigation			5-CO/Constru		6-Other TOTAL/SC		CORE				
Establishment Name: Contact/Owner Narget Starbucks Elijah Dec						Name:	me:				Number of R ✓ Number of V	Number of Repeat Violations: Number of Violations COS:		1/00	/Λ			
Physical Address: Pest control: 850 Steger Towne Rd Rockwall, Tx Store							Hood N/a		Gre Ator		trap :/ waste oil	1	Follow-up: Yes No	1/99	/A			
Ma					tatus: Out = not in co points in the OUT box for	mpliance IN = in comp	liance N Mark	$\mathbf{O} = \text{not}$ $\checkmark$ a ch						plicable COS = co	orrected on si	ite $\mathbf{R}$ = repeat vio	lation W= W e box for <b>R</b>	atch
						rity Items (3 Poir			ire In	nmed	liate	Corre	ectiv				0 00.1 10. 11	
O U	U N O A O					afety	R	O U	I	N O	Status N C A O	С	Employee Health				R	
T	S (F = degrees Fahrenheit)  1. Proper cooling time and temperature					Т						ood employe	ees and conditional	employees;				
	-	•			2. Proper Cold Holding temperature(41°F/45°F)					~			knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge the second s				.1	
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See					~				eyes, nose, and mo State hand si	outh		charge nom	
		/			3. Proper Hot Holding t	emperature(135°F)										tamination by Han	ıds	
		/			4. Proper cooking time					<b>'</b>				Egg bites	* *	ly washed/ Gloves u		
		~			5. Proper reheating prod Hours)	cedure for hot holding	g (165°F in 2			~						ready to eat foods of wed (APPROVED		
	<b>/</b>				6. Time as a Public Health Control; procedures & records						_				ighly Susce	ptible Populations		
					Ap	proved Source				/				16. Pasteurized foo Pasteurized eggs us	/ I	phibited food not off quired	fered	
					7. Food and ice obtaine													
	~				good condition, safe, ar destruction Target	id unaduiterated; para	site								Ch	emicals		
	~				8. Food Received at pro Checking	pper temperature				/				17. Food additives; & Vegetables	; approved a	nd properly stored;	Washing Fruits	s
						from Contaminatio	n			~					es properly i	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis		ring food								Water	/ Plumbing		
	~				10. Food contact surfact Sanitized at _200_		Cleaned and 60st			~			1	19. Water from app backflow device City approv		ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned Disc	of returned, previously			20. Approved Sewage/Wastewater Disposal Sydisposal					ater Disposal System	m, proper			
					Pri	ority Foundation	Items (2 Po				_			rective Action with	nin 10 days			
O U T	I N	N O	N A	C O S			`	oints) 1	violat O U T	I N	Requ N O	N A	Corr C O S		•	e Control/ Identific	ation	R
U	I N	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 4	ority Foundation of Knowledge/ Persesent, demonstration of tified Food Manager	onnel of knowledge, (CFM)		O U	I N	N	N A	C O S	Food To 27. Proper cooling Maintain Product T	emperature method usec Femperature	d; Equipment Adea		R
U	I N	N O		О	Demonstration 21. Person in charge preand perform duties/ Cer	ority Foundation of Knowledge/ Persesent, demonstration of tified Food Manager	onnel of knowledge, (CFM)		O U	I N	N	N A	C O S	Food To 27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates	method used Femperature arking and d	d; Equipment Adec	quate to	R
U	I N	N O		О	Demonstration  21. Person in charge properties of the perform duties of the perform duties of the perform duties of the performance of the perform	ority Foundation of Knowledge/ Persesent, demonstration of tified Food Manager	oonnel of knowledge, (CFM) personnel		O U	I N	N	N A	C O S	Food To 27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates	emperature method used remperature arking and d provided, ac	d; Equipment Adea	quate to	R
U	I N V	N O		О	21. Person in charge properties of the propertie	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager nauthorized persons/ p rdkeeping and Food Labeling r available; adequate p SUI'e	onnel of knowledge, (CFM) personnel Package oressure, safe		O U	I N	N	N A	COOS	Food To 27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec	emperature method used femperature arking and d provided, accompany no, stripp quirement,	d; Equipment Adec disposition ecurate, and calibrate S CURRENT Prerequisite for O	quate to ed; Chemical/	
U	I N	N O		О	Demonstration  21. Person in charge properties and perform duties of Ceres.  22. Food Handler of nour of within 30 days.  Safe Water, Reco.  23. Hot and Cold Water.  112, good press.  24. Required records and destruction); Packaged.	ority Foundation of Knowledge/ Pers esent, demonstration of tiffed Food Manager nauthorized persons/ p rdkeeping and Food Labeling r available; adequate p sure railable (shellstock tag	onnel of knowledge, (CFM) personnel Package oressure, safe		O U	I N	N	N A	COOS	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometrs Thermal test strips Digital therm Permit Rec 30. Food Establish	emperature method used femperature arking and d provided, accompany no, strip quirement,	d; Equipment Adec disposition ecurate, and calibrate S current	quate to ed; Chemical/ peration ent/ insp poste	
U	I N	N O		О	Demonstration  21. Person in charge properties and perform duties of Ceres.  4. 22. Food Handler on unity, within 30 days.  Safe Water, Reconstruction of Conformance of Co	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager nauthorized persons/ p rdkeeping and Food Labeling r available; adequate p SUTE railable (shellstock tag Food labeled	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite		O U	I N	N	N A	COSS	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Uter	emperature method used remperature arking and d provided, access no, stripe quirement, hment Pern d expire	d; Equipment Adec disposition ecurate, and calibrate S CURRENT Prerequisite for Opnit/Inspection Curred 12/31/23 oment, and Vendin	quate to  ed; Chemical/  peration  ent/ insp poste  g	
U		N O		О	21. Person in charge property and perform duties/ Cerescotted 4 22. Food Handler/ no under 7, within 30 days  Safe Water, Reconstant 23. Hot and Cold Water 112, good pressed 24. Required records and destruction); Packaged Commercial Conformance with Vianance processing methods; mander processing methods; mander 12. Person in Conformance with Vianance processing methods; mander 12. Person in Conformance vianance processing methods; mander 12. Person in Conformance vianance processing methods; mander 12. Person in Conformance vianance processing methods; mander 12. Person in charge processing processin	ority Foundation of Knowledge/ Persesent, demonstration of tified Food Manager nauthorized persons/ produced persons/ pr	personnel  Package  oressure, safe gs; parasite  edures  process, and		O U	I N	N	N A	COSS	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and	emperature method used remperature arking and d provided, access no, stripe quirement, hment Pern d expire	d; Equipment Adec disposition ecurate, and calibrate S CURRENT Prerequisite for Opnit/Inspection Curred 12/31/23 oment, and Vendin	quate to  ed; Chemical/  peration  ent/ insp poste  g	
U		N O		О	21. Person in charge properties and perform duties of the desired performed	ority Foundation of Knowledge/ Pers esent, demonstration of tiffed Food Manager nauthorized persons/ p rdkeeping and Food Labeling r available; adequate p sulfe railable (shellstock tag Food labeled with Approved Proce ariance, Specialized P obtained for specialized anufacturer instruction d 2x daily logs sumer Advisory	personnel  Package  Pressure, safe gs; parasite  Package  Package  Package  Package  Package  Processure, safe  Package  Package  Processure, safe  Package  Process, and Zed  Package		O U	I N	N	N A	COSS	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Ute 31. Adequate hands supplied, used Equipped 32. Food and Non-designed, construct	emperature method used femperature arking and d provided, accomposition provid	d; Equipment Adectisposition  ccurate, and calibrate  S CURRENT  Prerequisite for Opit/Inspection Curred  and 12/31/23  ment, and Vendin  ilities: Accessible and the surfaces cleanable of the surfaces	quate to  ed; Chemical/  peration  ent/ insp poste  g  nd properly  c, properly	
U		N O		О	21. Person in charge properties and perform duties / Cet 4 22. Food Handler / no u 7, within 30 days  Safe Water, Reco  23. Hot and Cold Water 112, good press 24. Required records a destruction); Packaged Commercial  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; materials Temps recorder Consistency of Consumer foods (Disclosure/Remindisplay case)	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager nauthorized persons/ p rdkeeping and Food Labeling r available; adequate p sure railable (shellstock tag Food labeled with Approved Proce ariance, Specialized P obtained for specialized anufacturer instruction d 2x daily logs sumer Advisory er Advisories; raw or a inder/Buffet Plate)/ A	personnel  Package  oressure, safe gs; parasite  edures  process, and ged ans	R	O U T		NO	N A	COSS	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Ute 31. Adequate hands supplied, used Equipped 32. Food and Non- designed, construct 33. Warewashing F Service sink or curl Dishwashe	emperature method used femperature arking and d provided, act no, stripe quirement, hment Pern d expire mashing fact food Contact ted, and used food Contact ted, and used food Contact foo	d; Equipment Adectisposition  ccurate, and calibrate  S CURRENT  Prerequisite for Opit/Inspection Curred  12/31/23  ment, and Vendin  ilities: Accessible and the surfaces cleanable of the surfaces cle	quate to  ed; Chemical/  peration ent/ insp poster  g nd properly c, properly used/	
UT		N	A N	O S	21. Person in charge properties and perform duties/ Ceres 4 22. Food Handler/ no use 7, within 30 days  Safe Water, Reconstruction 23. Hot and Cold Water 112, good press 24. Required records and destruction); Packaged Commercial  Conformance with Veriance processing methods; materials recorded Construction 26. Posting of Consumer foods (Disclosure/Reminisplay case)  Core Items (1 Point Point August 12 Point 12 Poi	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager nauthorized persons/ p rdkeeping and Food Labeling r available; adequate p sure vailable (shellstock tag Food labeled  with Approved Proce a obtained for specialized P	personnel  Package  Package  pressure, safe gs; parasite  Process, and zed as  process, and zed as  process and zed as  process and zed as  process and zed as	R	O U T		N O	N A A A A A A A A A A A A A A A A A A A	C O S S	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Ute 31. Adequate hands supplied, used Equipped 32. Food and Non- designed, construct 33. Warewashing F Service sink or curl Dishwashe	emperature method used femperature arking and d provided, act no, stripe quirement, hment Pern d expire ensils, Equip washing faci food Contacted, and used facilities; insite cleaning facilities; insite cleaning facilities, in	d; Equipment Adectisposition  Scurrent  Prerequisite for Opit/Inspection Curred 12/31/23  Dement, and Vendin ilities: Accessible and the stalled, maintained, accility provided recommend 160st ever Comes First	quate to  ed; Chemical/  peration ent/ insp poster  g nd properly c, properly used/	
UT		0	A	OS	21. Person in charge properties and perform duties/ Ceres 4 22. Food Handler/ no use 7, within 30 days  Safe Water, Reconstruction 23. Hot and Cold Water 112, good press 24. Required records and destruction); Packaged Commercial  Conformance with Veriance processing methods; materials recorded Construction 26. Posting of Consumer foods (Disclosure/Reminisplay case)  Core Items (1 Point Point August 12 Point 12 Poi	ority Foundation of Knowledge/ Pers esent, demonstration of tiffied Food Manager mauthorized persons/ processing and Food Labeling ravailable; adequate processing and selection of the selection	personnel  Package  Package  pressure, safe gs; parasite  dures  process, and ged grown and ged grow	R R	O U T	I N V	N O	N A A A A A A A A A A A A A A A A A A A	Day C C O S	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Ute 31. Adequate hands supplied, used Equipped 32. Food and Non- designed, construct 33. Warewashing F Service sink or curl Dishwashe	emperature method used femperature arking and d provided, act no, stripe quirement, hment Pern d expire mashing fact food Contact ded, and used food Contact food	d; Equipment Adectisposition  ccurate, and calibrate  S CURRENT  Prerequisite for Opit/Inspection Curred  and 12/31/23  ment, and Vendin ilities: Accessible and the surfaces cleanable of the surface of	quate to  ed; Chemical/  peration ent/ insp poster  g nd properly c, properly used/	d
O		N	A N	O S C O	21. Person in charge properties and perform duties / Cet 4 22. Food Handler / no u 7, within 30 days  Safe Water, Reco  23. Hot and Cold Water 112, good press 24. Required records a destruction); Packaged Commercial  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; marginates and the conformance of the conf	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager nauthorized persons/ p rdkeeping and Food Labeling r available; adequate p sure vailable (shellstock tag Food labeled  with Approved Proce ariance, Specialized P obtained for specialized P obtained for specialized P obtained for specialized P obtained Food Sumer Advisory  er Advisories; raw or u inder/Buffet Plate)/ A  at) Violations Requ of Food Contamination, roce	personnel  Package  Package  pressure, safe gs; parasite  Process, and zed as  process, and z	R R	n Note	I N V	N O	N A A A A A A A A A A A A A A A A A A A	Day C C O S	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Ute 31. Adequate hands supplied, used Equipped 32. Food and Non- designed, construct 33. Warewashing F Service sink or curl Dishwashe	emperature method used femperature arking and d provided, accompany notes of the control food Contacted, and used	d; Equipment Adectisposition  S CURRENT  Prerequisite for Opit/Inspection Current  ed 12/31/23  Doment, and Vendin illities: Accessible and stalled, maintained, acility provided red 160st rever Comes First dentification  (Bulk Food)	quate to  ed; Chemical/  peration ent/ insp poster  g nd properly c, properly used/	d
O		N	A N	O S C O	21. Person in charge property and perform duties / Cer 4 22. Food Handler / no u 7, within 30 days  Safe Water, Reco  23. Hot and Cold Water 112, good press 24. Required records and destruction); Packaged Commercial  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; materials and considerate of Considerate (Considerate of Considerate of	esent, demonstration of tified Food Manager nauthorized persons/ proceeding and Food Labeling ravailable; adequate parallable (shellstock tage Food labeled with Approved Proceeding and Food Labeling ravailable (shellstock tage Food labeled with Approved Proceeding and Food Labeling ravailable (shellstock tage Food labeled with Approved Proceeding and Food Labeling ravailable (shellstock tage Food labeled with Approved Proceeding and Food Labeling ravailable (shellstock tage Food Labeling Food Labeling Proceeding Proceeding Proceeding Procedure (shell procedure) and Pr	personnel  Package  Package  pressure, safe gs; parasite  Process, and zed as  process, and z	R R	n Note	I N V	N O	N A A A A A A A A A A A A A A A A A A A	Day C C O S	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Ute 31. Adequate hands supplied, used Equipped 32. Food and Non- designed, construct 33. Warewashing F Service sink or curl Dishwashe	emperature method used femperature arking and d provided, act incomplete incomplete provided, act incomplete provided, ac	d; Equipment Adec disposition scurate, and calibrate S CURTENT Prerequisite for Opait/Inspection Curred 12/31/23 oment, and Vendin dilities: Accessible and statement of the sta	quate to  ed; Chemical/  peration ent/ insp poster  g nd properly c, properly used/	d
O		N	A N	O S C O	21. Person in charge properties and perform duties/ Cer 4 22. Food Handler/ no u 7, within 30 days  Safe Water, Reco  23. Hot and Cold Water 112, good press 24. Required records as destruction); Packaged Commercial  Conformance with V HACCP plan; Variance processing methods; materials and cold water 10 conformance with V HACCP plan; Variance processing methods; materials and cold processing methods (Disclosure/Rem Display case)  Core Items (1 Poir Prevention 34. No Evidence of Instanimals	ority Foundation of Knowledge/ Pers esent, demonstration of tiffed Food Manager nauthorized persons/ p rdkeeping and Food Labeling r available; adequate p railable (shellstock tag Food labeled with Approved Proce ariance, Specialized P obtained for specialized anufacturer instruction of 2x daily logs sumer Advisory er Advisories; raw or a inder/Buffet Plate)/ A  at) Violations Requ of Food Contamination ect contamination, roce s/eating, drinking or t perly used and stored ion 200ppm	personnel  Package  Package  pressure, safe gs; parasite  Process, and zed as  process, and z	R R	n Note	I N V	N O	N A A A A A A A A A A A A A A A A A A A	Day C C O S	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Uter 31. Adequate hands supplied, used Equipped 32. Food and Non-designed, construct 33. Warewashing F Service sink or curl Dishwashe	emperature method user femperature arking and d provided, access no, stripp quirement, hment Pern d expire mashing fact food Contact ted, and user food Idea of the confile food Idea of the confile food Idea Physic tact surfaces	d; Equipment Adectisposition  S CURRENT  Prerequisite for Opit/Inspection Current  ed 12/31/23  Dement, and Vendin illities: Accessible and stalled, maintained, acility provided red 160st rever Comes First dentification  (Bulk Food)  al Facilities  s clean	quate to  ed; Chemical/  peration ent/ insp poster  g nd properly e, properly used/	d
O		N	A N	O S C O	21. Person in charge property and perform duties/ Ceres 4  22. Food Handler/ no use 7, within 30 days  Safe Water, Reco  23. Hot and Cold Water 112, good press 24. Required records and destruction); Packaged Commercial  Conformance with Verification of Consumer Co	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager nauthorized persons/ p rdkeeping and Food Labeling ravailable; adequate p sure vailable (shellstock tag Food labeled  with Approved Proce ariance, Specialized P obtained for specialized P obtained for specialized probate, Specialized P obtained for specialized P ob	personnel  Package  Package  pressure, safe gs; parasite  Process, and zed as  process, and z	R R	n Note	I N V	N O	N A A A A A A A A A A A A A A A A A A A	Day C O S	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Ute 31. Adequate hands supplied, used Equipped 32. Food and Non- designed, construct 33. Warewashing F Service sink or curl Dishwashe so or Next Inspection 41. Original contain	emperature method used femperature arking and d provided, accompany no, stripp quirement, hment Pern d expire ensils, Equip washing fact food Contacted, and used food Contacted, and used food Contacted, and used food, which Food Id ner labeling of Physic tact surfaces	d; Equipment Adectisposition  ccurate, and calibrate  S CURRENT  Prerequisite for Opnit/Inspection Curred  ed 12/31/23  ment, and Vendin ilities: Accessible and the surfaces cleanable of the surfaces	quate to  ed; Chemical/  peration ent/ insp poste  g nd properly e, properly used/	d
O		N	A N	O S C O	21. Person in charge property and perform duties/ Cet 4 22. Food Handler/ no u 7, within 30 days  Safe Water, Reco  23. Hot and Cold Water 112, good press 24. Required records adestruction); Packaged Commercial  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material Temps recorder Constant Same Same Same Same Same Same Same Same	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager nauthorized persons/ p rdkeeping and Food Labeling ravailable; adequate p sure vailable (shellstock tag Food labeled  with Approved Proce ariance, Specialized P obtained for specialized P obtained for specialized probate, Specialized P obtained for specialized P ob	personnel  Package  Package  pressure, safe gs; parasite  Process, and zed as  process, and z	R R	n Note	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Day C O S	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Ute 31. Adequate hands supplied, used Equipped 32. Food and Non- designed, construct 33. Warewashing F Service sink or curl Dishwashe sor Next Inspection 41. Original contain 42. Non-Food Cont 43. Adequate venti	emperature method used femperature arking and d provided, accompany notes arking arking depending arking faccompany notes arking faccompany notes arking arking faccompany notes arking arking faccompany notes arking arking faccompany notes arking ark	d; Equipment Adec lisposition scurate, and calibrate S CUrrent Prerequisite for Opinit/Inspection Curred 12/31/23 ment, and Vendin ilities: Accessible and stalled, maintained, accility provided rmed 160st lever Comes First dentification (Bulk Food)  al Facilities s clean ghting; designated and signification (Bulk Food)	quate to  ed; Chemical/  peration ent/ insp posted  g nd properly used/  areas used es maintained	d
O		N	A N	O S C O	21. Person in charge property and perform duties/ Cet 4 22. Food Handler/ no u 7, within 30 days  Safe Water, Reco  23. Hot and Cold Water 112, good press 24. Required records adestruction); Packaged Commercial  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material Temps recorder Constant Same Same Same Same Same Same Same Same	ority Foundation of Knowledge/ Pers esent, demonstration of trified Food Manager mauthorized persons/ p redkeeping and Food Labeling revailable; adequate p sure railable (shellstock tag Food labeled with Approved Proce ariance, Specialized P obtained for specialized P obtained for specialized anufacturer instruction of 2x daily logs sumer Advisory er Advisories; raw or of inder/Buffet Plate)/ A at) Violations Reque the food Contamination ect contamination, roc s/eating, drinking or to perly used and stored ion 200ppm amination method er Use of Utensils c, & linens; properly u	personnel  Package  Package  pressure, safe gs; parasite  edures  process, and ged ged ged ged ged ged ged ged ged ge	R R	n Note	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Day CC O S	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Ute 31. Adequate hands supplied, used Equipped 32. Food and Non- designed, construct 33. Warewashing F Service sink or curl Dishwashe so or Next Inspection 41. Original contain 42. Non-Food Cont 43. Adequate venti 44. Garbage and Rec 45. Physical facilitie	method used Femperature arking and d provided, act is not provided. The provided is not provided in the provided is not provided in the provided	d; Equipment Adec lisposition  ccurate, and calibrate  S CUrrent  Prerequisite for Opit/Inspection Current  ed 12/31/23  oment, and Vendin ilities: Accessible and stalled, maintained, acility provided rmed 160st rever Comes First lentification  (Bulk Food)  al Facilities  s clean ghting; designated and clean constructed, supplied constructed, supplied constructed, supplied	quate to  ed; Chemical/  peration ent/ insp poster  g nd properly e, properly used/  areas used es maintained ean	d
O		N	A N	O S C O	21. Person in charge property and perform duties/ Cet 4 22. Food Handler/ no u 7, within 30 days  Safe Water, Reco  23. Hot and Cold Water 112, good press 24. Required records a destruction); Packaged Commercial  Conformance v 25. Compliance with V HACCP plan; Variance processing methods; margin Temps recorder Constant of the conformance of the conforma	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager nauthorized persons/ p rdkeeping and Food Labeling ravailable; adequate p sure vailable (shellstock tag Food labeled  with Approved Proce ariance, Specialized P obtained for specialized P obtained for specialized rationary er Advisories; raw or of inder/Buffet Plate)/ A  at) Violations Required of Food Contamination ect contamination, roc s/eating, drinking or t perly used and stored ion 200ppm amination method er Use of Utensils are utensils; properly use tensils; properly use	personnel  Package  Package  Pressure, safe gs; parasite  Process, and zed and and the cooked litergen Label  dire Corrective ion  dent/other obacco use	R R	n Note	I N V V V V V V V V V V V V V V V V V V	N O	N A A A A A A A A A A A A A A A A A A A	Day CC O S	27. Proper cooling Maintain Product T 28. Proper Date Ma Good dates 29. Thermometers 29. Thermometers Thermal test strips Digital therm Permit Rec 30. Food Establish Posted and Ute 31. Adequate hands supplied, used Equipped 32. Food and Non- designed, construct 33. Warewashing F Service sink or curl Dishwashe so or Next Inspection 41. Original contain 42. Non-Food Cont 43. Adequate venti 44. Garbage and Rec 45. Physical facilities 46. Toilet Facilities	emperature method user femperature arking and d provided, ac no, stripe quirement, hment Pern d expire ensils, Equip washing face food Contacted, and user food iteles instelled, food to her labeling of Physic tact surfaces dation and light of the proper ies installed, se; properly c fore rep	d; Equipment Adec lisposition  ccurate, and calibrate  S CUrrent  Prerequisite for Opit/Inspection Current  ed 12/31/23  oment, and Vendin ilities: Accessible and stalled, maintained, acility provided rmed 160st rever Comes First lentification  (Bulk Food)  al Facilities  s clean ghting; designated and clean constructed, supplied constructed, supplied constructed, supplied	quate to  ed; Chemical/  peration ent/ insp poster  g nd properly e, properly used/  areas used es maintained ean	d

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Edward Harcourt	Print: Edward Harcourt	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: et Starbucks	Physical A		ity/State: Rockwa	II. Tx	License/Permit # FS-8262	Page <u>1</u> of <u>2</u>					
raigo	A Clarbacko	0000	TEMPERATURE OBSERVAT		ii, 17.	1.0.0202						
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loc	ation	Temp					
Freeze	er htt	5.6	Half½	40								
F	Refrigerator	39	Coconut milk	41								
Sar	ndwich cooler	40	Self serve cooler	37								
	Cold bar											
UC	cooler amb	40										
	Milk/whip	41/40										
	Hot Bar											
UC	cooler amb	40			10							
Item	AN INSPECTION OF VOLID ES		SERVATIONS AND CORRECTIV			THE CONDITIONS OPER	ERVED AND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
	Front hand sink equip	<u> </u>	•									
	Kitchen Hand sink equ		<u> </u>									
	3 comp sink set up, 1		quat									
	Dishwasher confirmed											
	All food arrives frozen, thawed in refrigerator, Rte cooked to order											
	Using spray bottle for											
	<u> </u>	• • • • • • • • • • • • • • • • • • • •	team wand on expresso ma	chine								
45	Minor cleaning under equipment on service line											
	Using utensils to transfer hot food to sleeved packaging or gloves											
	Utensils and cutting board W/R/S every 4 hours or as needed  Food allergens posted on display case and identity all 9 allergens											
	Sanitizer spray bottle	<u>.</u>	•	cigono								
	· · ·		ems with manufacturer labels	s on bac	·k							
			re now signs onto of display			ries inside						
45	Time to dust vents on			0400, 0	my paot	1100 1110100						
	Digital thermo, digitrax											
	Kitchen drains look gr											
			ice machine are draining, lo	oks goo	od							
	Both condensation pipes under ice machine are draining, looks good											
Received	by:		Print:			Title: Person In Charg	ge/ Owner					
(signature)	See abov	/e	See abo	ove								
Inspected	Π <b>γ</b> ς:\		Richard									