

\$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: 02/16/2022	Time in: 10:07	Time out: 12:32	License/Permit # FS 9397	Food handlers All	Food Managers 6	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: Starbucks (Target)	Contact/Owner Name: Target	* Number of Repeat Violations: _____	4/96/A
		✓ Number of Violations COS: _____	

Physical Address: Steger rown	Pest control : Copesan 01/10/22	Hood Na	Grease trap : LES 12/31/21 50 gals	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pic
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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						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						✓					
	✓					✓					

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					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
	✓					W	✓				
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks target	Physical Address: Steger town	City/State: Rockwall	License/Permit # FS 9397	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Customer cooler	39	Upright freezer	-10		
Cold bar Under counter cooler	40	Upright milk cooler	36/38		
Oat milk	41				
Hot bar	38				
Under counter	40				
Sandwich cooler	36-41				

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
45	To reseal wood counter top
	Hot water at front hand sink 109 F
	Delta lollipop thermo
45	Minor detailed Cleaning under equipment
42	Need to clean inside coolers where needed - watch storage of whipped cream dispensers and contact with nozzle tips
42	Minor detailed cleaning inside cabinets
	All sandwiches etc are precooked and rethermalized when ordered - no required cooking temp
	Watch sandwich cooler as upper temps are slightly higher
	Tongs and tissues are used to touch rte foods
	Allergy statement on menu
	And also on pastries case
	Surface sanitizing wipes 200 ppm used on Wands
	Hot water in back at hand sink and three comp 114 and up
	Three comp sanitizer 200 ppm
	Dishmachine confirmed using 160 label
45	Need to Clean under ice machine and sinks etc and around mop aink
45	Need to dust air vents where needed
	Yellow trays look good
	Watch boxes in freezer and make sure doors close tightly
29	Need to provide test strips for Dishmachine to use 160
	Need to dust wall behind clean dish shelving
	Also using thermoworks thermapen

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

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