	\$50.00 reinspection fee Retail Food Establishment Inspection Report Image: First aid kit required after 1st Followup City of Rockwall Image: Vomit clean up Image: City of Rockwall Image: City of Rockwall Image: City of Rockwall																	
Date: Time in: Time out: License/Pe 02/16/2022 10:07 12:32 FS 93													$\begin{array}{c c} Food handlers \\ \hline AII \\ \hline 6 \\ \hline \end{array} \begin{array}{c} Food Managers \\ \hline Page \underline{1} & of \underline{2} \\ \hline \end{array}$	2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							4-I1	nves	tiga	tion	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	₹E				
St	Starbucks (Target) Target								1		0		✓ Number of Violations COS:	7				
Physical Address: Pest control : Steger rown Copesan 01/10/22						2		Hood Ia	d				se trap : 2/31/21 50 gals Follow-up: Yes No ☐ Pic	<u>`</u>				
							ot ob 1 appi						pplicable $COS = corrected on site R = repeat violation W- Watch O, NA, COS Mark an in appropriate box for R$	h				
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status												tive Action not to exceed 3 days						
O U T	Î N	I N N C Time and Temperature for Food Safety						0	Î	N O	N A	Employee Health	R					
		~		5	1. Proper cooling time and temperature		- [~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	~	2. Proper Cold Holding temperature(41°F/45°F) See attached							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
		3. Proper Hot Holding temperature(135°F)					ľ				Preventing Contamination by Hands							
		4. Proper cooking time and temperature					- ľ				14. Hands cleaned and properly washed/ Gloves used properly							
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							•	/	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED $Y_{}N_{}$)							
		~			6. Time as a Public Health Control; procedures & rece Prep only	ords					Highly Susceptible Populations							
					Approved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Precooked					
	~				7. Food and ice obtained from approved source; Food good condition, safe, and unadulterated; parasite destruction	in							Chemicals					
	~				8. Food Received at proper temperature						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	At receiving						-			_	•		18. Toxic substances properly identified, stored and used					
	Protection from Contamination 9. Food Separated & protected, prevented during food												Stored sep					
	~		preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and										Water/ Plumbing 19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at 200 ppm/temperature 160 S	R							backflow device City approved					
		~			11. Proper disposition of returned, previously served of reconditioned All returns discarded	r							20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	I	N	N	С	Priority Foundation Items	2 Points		_		Req N	uire N	Cor	rrective Action within 10 days	R				
Ŭ T	Ň	Õ	A	Ö S	Demonstration of Knowledge/ Personnel			Ŭ T	Ň	Ö	A	Ö S	Food Temperature Control/ Identification					
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature													
	~	22. Food Handler/ no unauthorized persons/ personnel all - placed into electronic file and charted							~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food P Labeling				Safe Water, Recordkeeping and Food Package Labeling		2 Thermal test strips						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See attached / need Dishmachine test strips					
	~	23. Hot and Cold Water available; adequate pressure, safe See attached									Permit Requirement, Prerequisite for Operation							
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial								30. Food Establishment Permit (Current/ insp sign posted Posted								
		Conformance with Approved Procedures											Utensils, Equipment, and Vending					
	~		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions LOGS						~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
					Consumer Advisory		[32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consumer Advisories; raw or under coo foods (Disclosure/Reminder/Buffet Plate)/ Allergen La Posting and by request				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					
0	I	N	N	С	Core Items (1 Point) Violations Require Corr	ective Acti	ion N	-		cee N	<i>d 90</i> N) Da C		R				
U T	N	0	A	o s	Prevention of Food Contamination			U T		0	A	o s	Food Identification					
	~				34. No Evidence of Insect contamination, rodent/other animals See								41.Original container labeling (Bulk Food)					
	/				35. Personal Cleanliness/eating, drinking or tobacco us 36. Wiping Cloths; properly used and stored	ie		. 1		_			Physical Facilities 42. Non-Food Contact surfaces clean					
╞	~				Wipes 37. Environmental contamination		╡┝	1					 42. Non-rood Contact surfaces clean See 43. Adequate ventilation and lighting; designated areas used 					
\vdash		37. Environmental contamination 38. Approved thawing method					┥┝			_			44. Garbage and Refuse properly disposed; facilities maintained					
							┥┝	1		_			45. Physical facilities installed, maintained, and clean					
-		Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			d,	┥┝	-		-			See 46. Toilet Facilities; properly constructed, supplied, and clean	 					
		dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored				d		W					Hot water watch 47. Other Violations					
1	~				and used					/								

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: UCKS target	Physical A Stege		City/State: Rockwal	I	License/Permit # Page 2 of 2		<u>2</u> of <u>2</u>		
x . x			TEMPERATURE OBSERVA					T T		
Item/Loca		Temp F	Item/Location	Temp F	Item/Location			<u>Temp F</u>		
Custor	ner cooler	39	Upright freezer	· -10						
Cold ba	ar Under counter cooler	40	Upright milk coole	er 36/38						
	Oat milk	41								
	Hot bar	38								
Ur	nder counter	40								
Sar	ndwich cooler	36-41								
T.			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSI	ERVED AI	ND		
45	To reseal wood counter top									
	Hot water at front hand	d sink 10	9 F							
	Delta lollipop thermo									
45	Minor detailedCleaning under equipment									
42			e needed - watch storage of w	hipped crea	am dispens	sers and contact	with noz	zle 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									
	v .	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									
00	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									
D						mu p	10			
Received (signature)	See abov	'e	Print:			Title: Person In Charg				
Inspected (signature)	See abov by: Kelly kirkpa	ıtríck	\sqrt{RS} Print:							
						Samples: Y N	# collecte	ed		