\$50.00 fee for 2nd Followup if needed

## Retail Food Establishment Inspection Report

City of Rockwall

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

Da O8		ıa/	20	22	Time in: <b>8:55</b>	Time out: <b>10:10</b>		FS 9							Food handlers Food managers Page 1 o	f_2_
					tion: 1-Routine	2-Follow U		3-Compla			-Inve	estiga	atio	n	5-CO/Construction 6-Other TOTAL/SC	ORE
Es	abli	shn	nent l	Nam	ie:		Conta	act/Owner N							* Number of Repeat Violations: ✓ Number of Violations COS:	
_	_		tarb Addre		KS	Pes	Targe st contro			Но	ood		G	reas	se trap/ waste oil Follow-up: Yes 7/93	/A
	Ste	ger	towr	roa			store	nce		Na			See sto		ore No 🗸	
Ma	rk tl	Com he ap	ıpliaı pprop	ice S riate	tatus: Out = not in compoints in the OUT box for e	npliance no mile each numbered it	em	Mark	O = not In ap						pplicable $COS = corrected on site  NA, COS                                   $	atch
Co	mnli	once	e Stat	tue	Prior	rity Items (3	Points	) violations	Requ		<i>mmed</i> Compl				tive Action not to exceed 3 days	
O U	I N	N O	N A	C	Time and Temp			ety	R	U	I J N	N O	N A	C	Employee Health	R
Т				S	1. Proper cooling time at	grees Fahrenhei nd temperature	it)			T				S	12. Management, food employees and conditional employees;	
											/				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding t	temperature(41°	°F/ 45°F,	)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding te	emperature(135°	°F)								To post at hand sink	
		•			4. Proper cooking time a						Τ,				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating proce	*		65°E in 2			•				15. No bare hand contact with ready to eat foods or approved	
		/			Hours)	edure for not no	nding (1	05 1 111 2			/				alternate method properly followed (APPROVED Y N )  Tongs etc	
		/			6. Time as a Public Heal	th Control; proc	cedures	& records							Highly Susceptible Populations	
		_				1.0									16. Pasteurized foods used; prohibited food not offered	
						oroved Source							<u> </u>		Pasteurized eggs used when required	
					7. Food and ice obtained good condition, safe, and	d unadulterated;									Chemicals	
					destruction Commer											
	/				8. Food Received at prop Checked at rec	_							1	,	<ul><li>17. Food additives; approved and properly stored; Washing Fruits &amp; Vegetables</li></ul>	;
						from Contamii	nation				<b>1</b>				18. Toxic substances properly identified, stored and used	
	ام				9. Food Separated & pro	tected, prevente	ed during	g food							Stored on shelving unit in back	
	~				preparation, storage, disp										Water/ Plumbing	
	~				10. Food contact surface Sanitized at <u>200</u> p	s and Returnable ppm/temperature	les ; Clea <b>16</b> (	oned and		3					19. Water from approved source; Plumbing installed; proper backflow device See attached	
		<b>~</b>			11. Proper disposition of reconditioned	f returned, previ	ously se	rved or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Prio	rity Founda	tion It	ems (2 Po	ints)	viola	tions	Rea	uire	o Cor	rrective Action within 10 days	
O U	I N	N O	N A	C 0	Demonstration				R	U	I J N	N O	N A	C		R
Т	/			S	21. Person in charge pres and perform duties/ Cert					Т	_			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					1on site 22. Food Handler/ no un	authorized perso	ons/ pers	sonnel			•	,			28. Proper Date Marking and disposition	
					2 on site  Safe Water, Record	dleaning and I	Food Do	alraga			<b>/</b>				29. Thermometers provided, accurate, and calibrated; Chemical/	
						Labeling	roou ra	скаде			<b>'</b>				Thermal test strips	
	/				23. Hot and Cold Water		•								Permit Requirement, Prerequisite for Operation	
	~				24. Required records avadestruction); Packaged F		ck tags;	parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted	
					Conformance w										Utensils, Equipment, and Vending	
	/				25. Compliance with Va HACCP plan; Variance of processing methods; man	obtained for spe	ecialized	cess, and			/	•			31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>	
					Temp log twice p	<u>oer day</u> umer Advisory	7			-					32. Food and Non-food Contact surfaces cleanable, properly	
										٧	١				designed, constructed, and used  Watch condition	
	/				26. Posting of Consumer foods (Disclosure/Remir Posting						~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
						t) Violations I	Require	Corrective			_		_	_	l ays or Next Inspection , Whichever Comes First	
O U T	I N	N O	N A	C O S	Prevention o	f Food Contam	nination		R	U	J N	N O	N A	C O S	Food Identification	R
1				J	34. No Evidence of Insecanimals	ct contamination	n, roden	t/other				1		5	41.Original container labeling (Bulk Food)	
	/				35. Personal Cleanliness	/eating, drinking	g or toba	acco use	$\Box$						Physical Facilities	
W	/				36. Wiping Cloths; proportion of the store in sani	erly used and sto	ored		H	1					42. Non-Food Contact surfaces clean See	
W					37. Environmental conta Watch frost	mination					~				43. Adequate ventilation and lighting; designated areas used	+
		/			38. Approved thawing m				H		·				44. Garbage and Refuse properly disposed; facilities maintained	+
		-				r Use of Utensil	ls			1					Watch 45. Physical facilities installed, maintained, and clean	+
	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used											See 46. Toilet Facilities; properly constructed, supplied, and clean	$\dashv$			
	~				Watch		•			1					Hot water in restrooms only 82	$\perp$
	~				40. Single-service & sing and used	gie-use articles;	properly	y stored				~			47. Other violations	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Ed Harcourt	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS  Temp F Insur Sections Temp F Insured		ment Name: et Starbucks	Physical A	ddress: teger town road	City/State: Rockwa	II	License/Permit # FS 9397	Page <u>2</u> 0	Page <u>2</u> of <u>2</u>				
Cold bar 1 38 Upright freezer 1.9  Whipped cream 40 Hot bar 40 Whipped cream 40 Sandwich under counter 41?  Sandwich under counter 41?  Sandwich 41 Sa	raigo	ot Otarbuoko	1 000 0				1 0 0007						
Cold bar 1 38 Upright freezer 1.9  Whipped cream 40  Hot bar 40  Whipped cream 40  Sandwich under counter 41?  Sandwich 41  OBSERVATIONS AND CORRECTIVE ACTIONS  Ricua Number control or YOUR STABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVE Market or the condition of the condition o	Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	ntion	Te	emp				
Whipped cream	Custo	mer case	35-36	Milk cooler	38/39								
Whipped cream 40 Sandwich under counter 41? Sandwich 41  Sandwich  No longer using customer self service for condiments Allergy posting on menu Take care what is exposed to customers in the way of pitchers etc - customers near pos area as well and pitcher rinsit Hot water at hand sink - 100  45 To address worn counter where customers rest near pitcher washer 42/45 General cleaning under hand sink and equipment 42/45 Minor cleaning needed inside coolers where needed spills etc Fruit files observed in front area Floor drains are lifted therefore difficult to clean around W Avoid storing spray bottles directly on floor as they could the. Be placed on counters 45 Detailed cleaning needed under equipment Using tongs and tissue etc to touch rie foods Sandwiches are rie and rethermalized before serving Using wipes for espresso Wands 200Ppm Discussed using buckets and sanitizer wiping cloths stored in solution for surfaces Three comp sink 200 / hot water 112 One pipe under ice machine without air gap to be addressed 45 Also need to clean under ice machine Using thermo case to check temp on Dishmachine Cos Watch freezer and boxes when storing Frost is developing at top of rt door 2/45 Detailed cleaning under shelving watch storage of card board directly on floor as it is absorbent Dishmachine 160 using stickers and 171 using thermo with max option Pitchers are washed between used  11 Added plexiglass at inspection and will be adding more to the area to protect from customers  Observed customer leaning on site bar and using as table to add straw to her drinks  Received by:  Print: Print: Title: Person is Clarge O		Cold bar 1	38	Upright freezer	1.9								
Sandwich under counter  Sandwich  Sandwich  41?  Sandwich  41  Sandwich  All Sandwich  AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVE MOTEO BELOWS.  No longer using customer self service for condiments  Allergy posting on menu  Take care what is exposed to customers in the way of pitchers etc - customers near pos area as well and pitcher rinsis Hot water at hand sink - 100  45 To address worn counter where customers rest near pitcher washer  42/45 General cleaning under hand sink and equipment  42/45 Minor cleaning needed inside coolers where needed spills etc  34 Fruit flies observed in front area  Floor drains are lifted therefore difficult to clean around  W Avoid storing spray bottles directly on floor as they could the. Be placed on counters  45 Detailed cleaning needed under equipment  Using tongs and tissue etc to touch rie foods  Sandwiches are rie and rethermalized before serving  Using wipes for espresso Wands 200Ppm  Discussed using buckets and sanitizer wiping cloths stored in solution for surfaces  Three comp sink 200 / hot water 112  19 One pipe under ice machine without air gap to be addressed  45 Also need to clean under ice machine  Using thermo case to check temp on Dishmachine  Cos Watch freezer and boxes when storing Frost is developing at top of rt door  42/45 Detailed cleaning under shelving watch storage of card board directly on floor as it is absorbent Dishmachine 160 using stickers and 171 using thermo with max option  Pitchers are washed between used  11 Added plexiglass at inspection and will be adding more to the area to protect from customers  Observed customer leaning on site bar and using as table to add straw to her drinks  Received by:  Print: Title: Person in Charge O	Whipped cream		40										
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DISSERVATIONS AND CORRECTIVE ACTIONS    Item	Wh	nipped cream	40										
OBSERVATIONS AND CORRECTIVE ACTIONS    Item   No Inspect Time   No	Sand	wich under counter	41?										
Item Number   AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVE MOTED BELOW:    No longer using customer self service for condiments		Sandwich	41										
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