

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ed Harcourt	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: Target Starbucks	Physical Address: 850 Steger town road	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 case	35-36	Milk cooler	38/39		
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

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	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 rinsing area too -
	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 be. Be placed on counters
45	Detailed cleaning needed under equipment
	Using tongs and tissue etc to touch RTE foods
	Sandwiches are RTE 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 cardboard directly on floor as it is absorbent etc
	Dishmachine 160 using stickers and 171 using thermo with max option
	Pitchers are washed between used
!!	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

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		Samples: Y N # collected

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