Follow-up fee of \$50.00 is required after 1st Retail Food Establishment Inspection Report Image: First aid kit   Followup City of Rockwall Image: Time in: Time out: License/Permit # Est. Type Risk Category										olicy/traini an up	ng							
Date: 08/1	1/:	20	20	Time in: <b>10:40</b>	Time out: <b>11:18</b>		Food		75	5					tarbuck		Page $\underline{1}$ of	2
<b>Purpo</b> Establi				tion: 🖌 1-Routine	2-Follow U		3-Compla act/Owner 1		4-]	Inve	stiga	ntior	1	5-CO/Constru * Number of R		6-Other	TOTAL/SCO	RE
Starb	uck	s T	arg	et 1065		Targ	et	i tuine.	**					✓ Number of V		COS:	2/98/	Α
Physic Steger			ss:		Sto				Hoo Na	od			reas prov	e trap : vide		Follow-up: Yes 🖌 No 🗌	2,00,1	
				tatus: Out = not in cor points in the OUT box for	mpliance IN = in each numbered it	complia em	nce N Mark	$\mathbf{O} = \text{not } \mathbf{O}$ in ap						$\begin{array}{l} \text{oplicable} & \text{COS} = co\\ \text{O, NA, COS} \end{array}$	orrected on Ma	site $\mathbf{R}$ = repeat vic rk an $$ in appropri	olation W- Wat ate box for R	ch
							) violation	s Requir		<i>nmed</i> ompli				tive Action not to ex	cceed 3 da	ys		_
Compli O I U N	N O	N A	C O		perature for Fo		ety	R	0 U	I N	N O	N A	C 0		Emp	loyee Health		F
T	. /		S	1. Proper cooling time a	-	u <i>)</i>			Т				S			yees and conditional	employees;	-
	V			2. Proper Cold Holding	tomporoturo(419	E/ 45°E	<u></u>			V				knowledge, response		nd reporting	aharaa from	_
~				See	temperature(41	г/ 43 г	)			~				eyes, nose, and mo	outh		scharge nom	
	~			3. Proper Hot Holding to	emperature(135°	°F)				<u> </u>						ntamination by Har	nds	
	~			4. Proper cooking time a	and temperature					~				14. Hands cleaned	and prope	rly washed/ Gloves u	used properly	
	/			5. Proper reheating proc Hours)	edure for hot ho	lding (1	65°F in 2			~						n ready to eat foods of lowed (APPROVED		
				6. Time as a Public Hea	1th Control: proc	cedures	& records	_	_					Gloves and to	ongs an	d tissues		_
	V									r 1	- 1					eptible Populations		
				Арг	proved Source							~		Pasteurized eggs us AllPrecookec	sed when r			
~				7. Food and ice obtained good condition, safe, and destruction <b>Comme</b>	d unadulterated;										С	hemicals		
~				8. Food Received at pro At receiving	per temperature							~		17. Food additives; & Vegetables	; approved	and properly stored;	Washing Fruits	
					from Contori					. /		•		-	es properly	v identified, stored ar	nd used	+
			_	9. Food Separated & pro	from Contamin otected, prevente		g food		_	V				Stored				-
				preparation, storage, dis												er/ Plumbing		
~				10. Food contact surface Sanitized at 200 1 11. Proper disposition or	ppm/temperature	e				~				backflow device	ved	rce; Plumbing install water Disposal Syste		
	~				arded by					~				disposal	age/ waste	water Disposar Syste	in, proper	
			-	Prio	ority Founda	tion It	ems (2 Po							rrective Action with	nin 10 day	\$		
O I U N T	N O	N A	C O S	Demonstration	of Knowledge/	Person	nel	R	O U T	Ν	N O	N A	C O S	Food T	emperatu	re Control/ Identific	cation	F
~				21. Person in charge pre and perform duties/ Cert <b>2 on site</b>	tified Food Man	ager (C	FM)			~				Maintain Product T	Femperatur		equate to	
~				22. Food Handler/ no un All employees are foo	nauthorized personal personal definition of the second sec	ons/ per	sonnel			~				28. Proper Date Ma Great	-	-		
				Safe Water, Recor	Labeling		-			~				29. Thermometers Thermal test strips Yes		accurate, and calibrat	ted; Chemical/	
~				23. Hot and Cold Water See	available; adequ	uate pre	ssure, safe								quirement	, Prerequisite for O	peration	
~				24. Required records available destruction); Packaged I	ailable (shellsto					~				30. Food Establish Posted	hment Per	mit (Current/ insp s	sign posted )	
				Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Speciali obtained for spe	zed Pro cialized	cess, and									ipment, and Vendin cilities: Accessible a		
					sumer Advisory					~				designed, construct	ted, and us			
~				26. Posting of Consume foods (Disclosure/Remin						~				Service sink or cur	b cleaning	nstalled, maintained, facility provided		
			_	Posting Core Items (1 Poin	t) Violations	Require	Corrective	e Action	Not	to E.	xcee	ed 90	) Da			ng 160 strip hever Comes First		_
O I U N	N O	N A	C O		of Food Contan			R	0 U		N O	N A	C O			Identification		ŀ
т 1			3	34. No Evidence of Inse animals Flies	ect contamination	n, roden	t/other		Т		~		S	41.Original contain	ner labeling	g (Bulk Food)		T
~				35. Personal Cleanliness	s/eating, drinkin	g or tob	acco use	+							Physi	ical Facilities		T
				36. Wiping Cloths; prop Wipes now	perly used and st	ored		+		~				42. Non-Food Cont	tact surface	es clean		T
				37. Environmental conta Watch in freez	amination			+		~				43. Adequate venti	lation and	lighting; designated	areas used	$\dagger$
	~			38. Approved thawing n				+		~				44. Garbage and Re	efuse prop	erly disposed; faciliti	ies maintained	+
	•			Prope	r Use of Utensi	ls			╞	· /				45. Physical faciliti Watch	ies installe	d, maintained, and cl	ean	╈
1				39. Utensils, equipment, dried, & handled/ In use See	, & linens; prope e utensils; prope	erly used rly used	l			~				46. Toilet Facilities Will confirm	n with	constructed, supplier	d, and clean	+
~				40. Single-service & sin and used	igle-use articles;	properl	y stored	$\prod$			~			47. Other Violation	15			T
Ť																		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Bryan Douglas	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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Establishment Name: Starbucks Target 1065		Physical A Stege	<sup>ddress:</sup> r towne	City/State: Rockwal	1	License/Permit # Food 5075	Page <u>2</u> of <u>2</u>			
0.0.0		etege	TEMPERATURE OBSERVA		•	1 000 007 0				
Item/Location		<u>Temp F</u>	Item/Location	Temp F	Item/Locat	ion	<u>Temp</u>			
Under counter hot bar fridge		37								
Back fridge cold bar		40								
Whipped cream		41								
Sandwich cooler		36/40								
Upright freezer		2-4 F								
Up	oright cooler	34/37								
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSER	VED AND			
	No dining or beverage	s allowed	l in store / all to go							
	No self service / all co									
	Cleaning and sanitizin	• •								
Using quats for food contac			nd peroxide product for ple	exiglass an	nd other r	on food areas				
	Hot water 100 F at har	nd sink								
34	Observed flies									
	Quats wipes 200 ppm	-								
	Display only in case -		-							
	AllPrecooked and reth		d when ordered							
	Allergy posting on mer									
		ed for soy	and milk to keep separat	ed						
	Thermo works thermo	مرم ما ما بما د		at allels						
			125 F at three compartme	nt sink						
Sink sanitizer 200 ppm										
Air gap looks good at i										
Watch mop sink and a		torage away from clean dish rack								
VV /03			od containers and pitchers							
	Watch boxes in freeze									
		nd leak out front when starting								
W	Watch air vents over id									
39	Store tongs out of spla	ash zone								
	Covid policy - if quara	ntined - 2	negative tests to return to	work						
Received (signature)	<sup>by:</sup> See abov <sup>(by:</sup> Kelly Kírkpo	/e	Print:			Title: Person In Charge/	Owner			
Inspected	by:		Print:							
(signature)	Kelly Kírkpo	itríck	$\mathcal{RS}$			Samples: Y N #	collected			
	(2 : 100 2015)									