

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 08/11/2020	Time in: 10:40	Time out: 11:18	License/Permit # Food 5075	Est. Type Starbucks	Risk Category LOW	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 1065	Contact/Owner Name: Target	* Number of Repeat Violations: _____	2/98/A
		✓ Number of Violations COS: _____	

Physical Address: Steger towne	Pest control : Store	Hood Na	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
	✓					✓					
	✓					✓					

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					
1						✓					
	✓					Physical Facilities					
	✓					✓					
	✓					✓					
		✓				✓					
Proper Use of Utensils						✓					
1						✓					
	✓					✓					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Bryan Douglas	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 1065	Physical Address: Steger towne	City/State: Rockwall	License/Permit # Food 5075	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter hot bar fridge	37				
Back fridge cold bar	40				
Whipped cream	41				
Sandwich cooler	36/40				
Upright freezer	2-4 F				
Upright cooler	34/37				

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 dining or beverages allowed in store / all to go
	No self service / all condiments added by employees
	Cleaning and sanitizing - every 30 mins or less
	Using quats for food contact and peroxide product for plexiglass and other non food areas
	Hot water 100 F at hand sink
34	Observed flies
	Quats wipes 200 ppm / quats in spray bottles 150
	Display only in case - discarded at end of night
	AllPrecooked and rethermalized when ordered
	Allergy posting on menu board
	Pitchers are still labeled for soy and milk to keep separated
	Thermo works thermo
	Hot water - 100 F at hand sink 125 F at three compartment sink
	Sink sanitizer 200 ppm
	Air gap looks good at ice machine
	Watch mop sink and area around
W /39	Best to move broom storage away from clean dish rack
	Keep an eye on condition of food containers and pitchers
	Watch boxes in freezer near door
	Watch Dishmachine and leak out front when starting
W	Watch air vents over ice machine et.
39	Store tongs out of splash zone
	Covid policy - if quarantined - 2 negative tests to return to work

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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