							City of	Rocl	kw		In	sp	ect	Vomit clean up Employee health	וg		
08/1	1/2	202	21		10:00		License/F			5				Est. Type Risk Category Page 1 of	2		
Purpo Establ				ion: 🖌 1-Routine	2-Follow U		3-Complate		4	-Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE		
Targe				(S	Pe	Targ est cont			Но	bod		G	fread	× Number of Violations COS: se trap : Follow-up: Yes 2/98//	4		
Steger	town			tatus: Out = not in cor	Tar	get			Na		• •	Та	rget				
	Comp he app			points in the OUT box for	each numbered i	tem	Mark		propr	iate t	oox fe	r IN	, NO	pplicable $COS = corrected on site R = repeat violation W-Wate NA, COS Mark an \sqrt{in appropriate box for R}$	2h		
	Priority Items (3 Points) violations I Compliance Status C Compliance Status C Compliance Status C Compliance Status C							s Requi		lomp			R				
U N T		A	$ \begin{array}{c c} A & O \\ S \end{array} & (F = degrees Fahrenheit) \end{array} $				ĸ	U T	N	0	N A	C O S	Employee Health				
	~			1. Proper cooling time and temperature						~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
~				2. Proper Cold Holding See	temperature(41	°F/ 45°]	F)			~	,			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
-	./	_	_	3. Proper Hot Holding temperature(135°F)						_				Ścreening at arrival Preventing Contamination by Hands	-		
	~ ~	+	+	4. Proper cooking time a	and temperature	,				~				14. Hands cleaned and properly washed/ Gloves used properly	-		
	•			5. Proper reheating proc	edure for hot h	olding (165°F in 2			•	,			15. No bare hand contact with ready to eat foods or approved			
			\downarrow	Hours) 6. Time as a Public Hea	lth Control: pro	cedures	& records	+			L	L		alternate method properly followed (APPROVED YN) Gloves / tongs			
	~			6. Time as a Public Hea No self serve / watch whi	ipped cream	urea								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
					proved Source					~				Pasteurized eggs used when required Cooked			
~				7. Food and ice obtained good condition, safe, and destruction	d unadulterated	; parasi								Chemicals			
~				8. Food Received at pro At receiving	per temperature	•						~	,	17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					from Contami	nation			-	~				18. Toxic substances properly identified, stored and used			
~				9. Food Separated & pro preparation, storage, dis			ng food			<u> •</u>	<u> </u>	<u> </u>	<u> </u>	Stored away Water/ Plumbing			
~				10. Food contact surface Sanitized at <u>200</u> p	es and Returnab ppm/temperatur	^{ie} 16	eaned and			~				19. Water from approved source; Plumbing installed; proper backflow device City inspected	T		
	~			11. Proper disposition or reconditioned Disca	f returned, prev arded	iously s	erved or			~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal			
O I U N	N O	N A	C O				·	Dints) v	violat O U	Ι	Req N O				R		
T	0	A	s	Demonstration 21. Person in charge pre	esent, demonstra	ation of	knowledge,		T			A	s	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	-		
~				and perform duties/ Cert 8			•			~				Maintain Product Temperature			
~			_	22. Food Handler/ no un All employees	nauthorized pers	sons/ pe	rsonnel			~				 28. Proper Date Marking and disposition Whipped cream 1 day 29. Thermometers provided, accurate, and calibrated; Chemical/ 	_		
				Safe Water, Recor	rdkeeping and Labeling	Food P	ackage			~	,			Thermal test strips			
~				23. Hot and Cold Water Wash temps 112	· available; adec	uate pro	essure, safe			1	1	<u> </u>	1	Permit Requirement, Prerequisite for Operation			
~				24. Required records available destruction); Packaged I	Food labeled		; parasite		v					30. Food Establishment Permit (Current/ insp sign posted) Need to post current			
				Commercial C Conformance w	with Approved	Proced								Utensils, Equipment, and Vending			
	•	/		25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for sp	ecialize	d			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped			
				Cons	sumer Advisor	y			V					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
~				26. Posting of Consume foods (Disclosure/Remin Posting						~	,			Watch syrup containers 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up			
		N	C	Core Items (1 Poin	t) Violations	Requir	e Corrective							ays or Next Inspection , Whichever Comes First	F		
O I U N T		N A	C O S		of Food Contar			R	O U T	N	N O	N A	C O S	Food Identification			
W				34. No Evidence of Inse animals No flies today35. Personal Cleanliness	y						•	L		41.Original container labeling (Bulk Food)			
			\downarrow	<u>36. Wiping Cloths; prop</u>	-	-	Jacco use		-					Physical Facilities 42. Non-Food Contact surfaces clean			
	~			37. Environmental conta	<u>oray sanıt</u>	izer		+	1 V					43. Adequate ventilation and lighting; designated areas used See 45	╞		
	~			38. Approved thawing n	nethod					~				44. Garbage and Refuse properly disposed; facilities maintained Watch			
					er Use of Utens				1					45. Physical facilities installed, maintained, and clean See			
w ~				39. Utensils, equipment, dried, & handled/ In use Watch storage	e utensils; prop	erly use	d			~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
~				40. Single-service & sin and used	igie-use articles	; proper	iy stored				~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Oscar Monzon	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: t Starbucks 1065	Physical A Stege	^{ddress:} r towne	City/State: Rockwa		License/Permit # Food 5075	Page <u>2</u> of <u>2</u>	
rarge		Cloge	TEMPERATURE OBSERVA			10000010		
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat	ion	Temp	
Hot ba	r cooler	37	Upright freezer	-11	Up	right cooler		
Wh	ipped cream	40				34/35/36		
	Cold bar							
	Ambient	38						
Sar	ndwich cooler	32						
It			SERVATIONS AND CORRECT					
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 OBSERV	ED AND	
	Hot water - 105 F at hand sink Quats in spray bottle 200 / wipes for wands 200 ppm							
10								
42	Minor cleaning inside coolers -spills							
	AllSandwiches are rte and rethermalized to order Display only case not served to public							
	Display only case not served to public Posting on menu for allergens also on glass case on both sides							
	Posting on menu for allergens also on glass case on both sides Tongs for sandwiches etc - 4 hrs							
	Cutting board as well w r s 4 hrs							
	Using Thermo works							
45	Minor cleaning under e	equipmer	nt etc					
	Back room - best to invert pitchers on shelving / watch placement of brooms and hand							
W	Watch syrup containers and replace when needed							
	Sink sanitizer 200 ppm							
W	•		right freezer - frost in corn	er				
45	No self serve condime							
45	Clean ceiling air vents where needed and walls behind three compartment etc Minor cleaning under equipment							
		equipme	11					
Received	by:		Print:			Title: Person In Charge/ 0	Owner	
(signature)	See abov Kelly Kírkpo	<u>'e</u>						
Inspected (signature)	by: V 011. V :	the al	Print:					
	Keny Kirkpa	uruk				Samples: Y N #	collected	