\$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

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

Date <b>08</b>		9/2	202	23	Time in: 11:59	Time out: <b>12:56</b>		nse/Permit # <b>9397</b>						Food handlers Food Managers Page 1 of	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-Investigation			atio	n	* Number of Repeat Violations:	TOTAL/SCORE				
Target starbucks  Physical Address: 850 Steger towne  Pest control: Store						Hood Greas		Grea	se trap: waste oil : Follow-up: Yes 6/94/	Α							
	Ċ	omp	lian	ce S	tatus: Out = not in corpoints in the OUT box for	mpliance IN = in	compliance	NO = not Mark ✓ in a	obse	rved				pplicable COS = corrected on site R = repeat violation W- Wat  O, NA, COS Mark an	ch		
									ire Iı	mme	ediate	. Coi	rrect	O, NA, COS Mark an √in appropriate box for R  tive Action not to exceed 3 days			
0	N O A O Time and Temperature for Food Safety					R	C	O I U N		N	C O S	Employee Health					
1	1. Proper cooling time and temperature					1	-	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
	2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	+					
	See  3. Proper Hot Holding temperature(135°F)					Posted  Preventing Contamination by Hands											
	_	/			4. Proper cooking time	and temperature			14. Hands cleaned and properly washed/ Gloves used p								
	•	/			5. Proper reheating proc Hours)	cedure for hot ho	olding (165°F ir	12		V			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.				
	_	/			6. Time as a Public Hea Prep only	lth Control; proc	cedures & reco	ords		Tongs and slide holder  Highly Susceptible Populations							
					<u> </u>	proved Source				_				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
		T			7. Food and ice obtained good condition, safe, an			in						Precooked			
·					destruction		•							Chemicals			
·					8. Food Received at pro	per temperature						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
						from Contamii				~				18. Toxic substances properly identified, stored and used			
·		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing					
·	/	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 160 SR				3	3				19. Water from approved source; Plumbing installed; proper backflow device						
	11. Proper disposition of returned, previously served or reconditioned Discarded					J				Air gap under ice machine  20. Approved Sewage/Wastewater Disposal System, proper disposal	+						
	l			Į				2 Points) 1	viola	tion	s Reg	quire	Cor	rrective Action within 10 days			
	I N	N O	N A	C O S	Demonstration			R	U T			N A	C O S	Food Temperature Control/ Identification	R		
·					21. Person in charge pre and perform duties/ Cer			dge,		V				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
·	/				22. Food Handler/ no ur	nauthorized perso	ons/ personnel			V				28. Proper Date Marking and disposition			
					Safe Water, Recor	Labeling	J			V				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital/			
·	1				23. Hot and Cold Water See									Permit Requirement, Prerequisite for Operation			
·					24. Required records av destruction); Packaged Customer sel	railable (shellstoo Food labeled If <b>SERVE fu</b>	ck tags; parasite Ill label	e		•				30. Food Establishment Permit (Current/ insp sign posted ) Posted			
		T	Ī		Conformance w 25. Compliance with Va	ariance, Speciali	zed Process, an	nd		T				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
·	1				HACCP plan; Variance processing methods; ma Logs twice per o	nufacturer instru				V				supplied, used Equipped			
						sumer Advisory	,			~	-			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
·	/				26. Posting of Consume foods (Disclosure/Remi Posted on menu / di					V				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	+		
								ective Action						Confirmed  ys or Next Inspection , Whichever Comes First			
-	I N	N O	N A	C O S		of Food Contam		R	T T	J N			C O S	Food Identification	R		
1					<ul><li>34. No Evidence of Inseanimals Fly in prep ar</li><li>35. Personal Cleanlines</li></ul>	nd kitchen					<b>'</b>			41.Original container labeling (Bulk Food)	_		
•					36. Wiping Cloths; prop				_		T		1	Physical Facilities  42. Non-Food Contact surfaces clean			
H					Using spray  37. Environmental conta				1					43. Adequate ventilation and lighting; designated areas used	+		
$\vdash$			-		38. Approved thawing r				$\vdash$	<b>'</b>				Watch  44. Garbage and Refuse properly disposed; facilities maintained	+		
									<u> </u>	~	_			Watch  45. Physical facilities installed, maintained, and clean	+		
					39. Utensils, equipment		erly used, store	d,	1	+				46. Toilet Facilities; properly constructed, supplied, and clean	+		
	1				dried, & handled/ In us			d		~				Store 47. Other Violations	1		
					40. Single-service & sin and used	igie-use articles;	property stored	u			~			47. Other violations			

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: et starbucks	Physical A Stege	ddress: r towne	City/State: Rockwall	License/Permit # Fs 9397	Page <u>2</u> of <u>2</u>						
	2.22 2.202		TEMPERATURE OBSERVA									
Item/Loc	ation	Temp F	Item/Location	Temp F Item/I	<u>Location</u>	Temp F						
Cold b	ar	36	Merchandiser	35/36								
Whi	oped cream 39											
	Hot bar	36										
	Whipped	41										
Sa	andwich unit	39/40										
•	oright freezer	-5										
Upri	ght cooler milk	32/35										
		0.70	GERMANNONG AND GORDEGE	A CENONG								
Item	AN INSPECTION OF VOLID ES		SERVATIONS AND CORRECT		O THE CONDITIONS ORSI	EDVED AND						
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW; all temps F											
	Great new sneeze gua	ards										
	Hot water at hand sink	< 106										
	Sanitize wipes for war	nd - 200 p	pm quats									
	Using delta drak for cl	hecking [	Dishmachine									
34	Pesky fly in area											
	Display sandwich item	ns are nov	v pictures									
	All Tcs are rte and are rethermalized when ordered											
42/45			nits spills and under equip	ment								
	-											
	Tongs for sandwiches etc are w r s every 4 hrs or less Sanitizer spray for front area											
	What's use of windex		en area									
W		•	nse water , and quats to sanit	ize ( placing clean	er on cloth and not so	oraving directly)						
			The maior, and qualities out in	.=o ( p.a.og o.oa								
	Quats sanitizer spray 200 ppm											
Kitchen: Hot water 110 / three comp 112												
45	Minor cleaning needed	•										
45	Quats sanitizer 200'pp		and under equipment									
10			sining wall whon raised but	whon lowered it is	not ontiroly an inch a	hove the drains						
19	Drains to ice machine 1 is not draining well when raised but when lowered it is not entirely an inch above the											
Need to figure it out they should both have fall and be 1 in he above ( check one on left)												
45	Dishmachine confirmed using 160 F											
45 To clean air vents over ice machine												
Received	by:		Print:		Title: Person In Charg	ge/ Owner						
(signature)	See abov	/e										
Inspected	l by:		Print:									
(signature)	See abou	itríck	RS		Samples: Y N	# collected						