\$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: 11/16/2023		ne out: 2:59	FS 8810					Food har 13	Food Managers 4	Page 1 of	<u>_2</u>
Purpose of Inspec	ction: 1-Routine 2-		3-Complaint		nvesti	gatio	on	5-CO/Construction	6-Other	TOTAL/SC	ORE
Establishment Nan Texas health h			act/Owner Name: s health					★ Number of Repeat V ✓ Number of Violation	iolations: as COS:	0/100	۱/۸
Physical Address: 3150 horizon		Pest contro See main		Hood Na			ee ma		Follow-up: Yes No	0/100	<i>"</i>
Mark the appropriate	e points in the OUT box for each r	numbered item	Mark √ in a	appropria	ate box	for l	IN, NO	plicable COS = corrected D, NA, COS vive Action not to exceed 3	Mark an √in appropri	olation W-Wa ate box for R	atch
Compliance Status	Thority i	items (3 Fomts)	violations Kequ		mpliar	ce St		ive Action not to exceed 5	aays		
O I N N C U N O A O S	, U	s Fahrenheit)	ty R		I N	N A	C O S		nployee Health		R
	Proper cooling time and ter	emperature			/			12. Management, food em knowledge, responsibilitie		employees;	
	2. Proper Cold Holding temper See	erature(41°F/ 45°F))		/			13. Proper use of restriction eyes, nose, and mouth Posted at all hand		charge from	
	3. Proper Hot Holding temper	erature(135°F)				<u> </u>			Contamination by Har	nds	
V	4. Proper cooking time and te	emperature			/			14. Hands cleaned and pro	operly washed/ Gloves u	used properly	
	5. Proper reheating procedure Hours)	e for hot holding (16	65°F in 2		V			15. No bare hand contact valternate method properly Gloves			
'	6. Time as a Public Health Co	ontrol; procedures	& records			•		Highly S	usceptible Populations		
	Approve	ed Source				V		16. Pasteurized foods used Pasteurized eggs used whe	•	fered	
	7. Food and ice obtained from good condition, safe, and una destruction Commercia	adulterated; parasite							Chemicals		
	8. Food Received at proper te At receiving	emperature				V		17. Food additives; approv & Vegetables	red and properly stored;	Washing Fruits	1
	Protection from	n Contamination		•	/			18. Toxic substances prop	erly identified, stored ar	nd used	
	9. Food Separated & protected preparation, storage, display,		g food					W	ater/ Plumbing		
	10. Food contact surfaces and Sanitized at 200 ppm/t		aned and					19. Water from approved s backflow device City approved	source; Plumbing install	ed; proper	
	11. Proper disposition of return reconditioned Discard		rved or		/			20. Approved Sewage/Wa disposal	stewater Disposal Syste	m, proper	
	Priority	Foundation Ite						rective Action within 10 a	lays		
O I N N C U N O A O S	Demonstration of Ki				I N	N A		Food Tempera	ture Control/ Identific	cation	R
	21. Person in charge present, and perform duties/ Certified 4				/			27. Proper cooling method Maintain Product Tempera		quate to	
V	22. Food Handler/ no unautho	orized persons/ pers	sonnel		V	1		28. Proper Date Marking a Used within 24 hrs	_		
	Safe Water, Recordkee Labo	eping and Food Pac peling	ckage		/			29. Thermometers provide Thermal test strips Digital /Test strip		ted; Chemical/	
	23. Hot and Cold Water avail See	lable; adequate pres	sure, safe						ent, Prerequisite for O	peration	
	24. Required records available destruction); Packaged Food CommercialOr S	le (shellstock tags; p labeled Served	parasite					30. Food Establishment 1	Permit (Current/ insp s	ign posted)	
	Conformance with A 25. Compliance with Variance	Approved Procedu						Utensils, E	quipment, and Vendir		
	HACCP plan; Variance obtain processing methods; manufac	ined for specialized	ess, and		/			supplied, used	g facilities. Accessible a	nd property	
	Consumer	r Advisory			/			32. Food and Non-food Codesigned, constructed, and		e, properly	
	26. Posting of Consumer Adv foods (Disclosure/Reminder/I Ingredients by request wi	Buffet Plate)/ Aller	gen Label rbucks		/			33. Warewashing Facilitie Service sink or curb cleani Confirmed set	ng facility provided UD	used/	
0 I N N C	Core Items (1 Point) Vi	•	R	0	I N	N	C	•			R
U N O A O S	Prevention of Foo 34. No Evidence of Insect con	od Contamination ontamination, rodent		U T	N C	_	OS	Foo 41.Original container labe	od Identification ling (Bulk Food)		
	animals 35. Personal Cleanliness/eatir				V			-			
		O						42. Non-Food Contact sur	ysical Facilities faces clean		
	36. Wiping Cloths; properly under the buckets 37. Environmental contamina						Н	43. Adequate ventilation a		areas used	_
	38. Approved thawing method						H	44. Garbage and Refuse pr			
				\mathbb{H}			Н	Watch 45. Physical facilities insta			
	Proper Use 39. Utensils, equipment, & lir	nens; properly used	, stored,	\mathbb{H}			Н	46. Toilet Facilities; prope			
	dried, & handled/ In use uten Watch 40. Single-service & single-use	nsils; properly used						Equipped 47. Other Violations			
	and used		, 3.0.54		V			Calor Fromatons			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Texas health coffee		Physical Address: 3150 horizon		City/State: Rockwall	License/Permit # FS 8810	Page 2 of 2
Texas Health Collee	3130	TEMPERATURE O			1 3 0010	
Item/Location	Temp F	Item/Location	BSEKVA.		/Location	Temp
Reach in	39					
	39					
	0	BSERVATIONS AND CO	DRRECTI	VE ACTIONS		
Item AN INSPECTION OF YOU NOTED BELOW: all temps		ENT HAS BEEN MADE. YOU	JR ATTEN	TION IS DIRECTED	TO THE CONDITIONS OBS	ERVED AND
Hot water at hand						
Three comp 124 F		Diamatantina	1	1 .		
	•	om -Placed on invert				
		made everyday use	d within	24 hrs		
Gloves used to tou		3				
Test strips on site -						
Thermo digitalFror	m kitchen					
Discussed quats b	inding with	cotton towels in buck	cets / be	tter to use Mid	crofiber	
Storing all chemica	als low					
Allergy posting for	starbucks to	o advise				
Ingredients by req	uest					
Separation between	en milk vs ot	her items				
Received by: (signature)		Print:			Title: Person In Char	ge/ Owner
See abo	ove					
(signature) See about the signature See about the signature Kelly kirk		Print:				
(signature) Kellv kírk	patríck	∪RS				