

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: 03/01/2021	Time in: 3:35	Time out: 4:15	License/Permit # FS 9058	Est. Type Coffee	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: Tom Thumb Starbucks 2964	Contact/Owner Name: Tom Thumb	* Number of Repeat Violations: _____	1/99/A
		✓ Number of Violations COS: _____	

Physical Address: Goliad	Pest control : Store	Hood Na	Grease trap : Store	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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					
		✓				✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Good						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival/ sticker worn					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
		✓				Highly Susceptible Populations					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records Service only									✓		
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Received frozen commercial						18. Toxic substances properly identified, stored and used Low					
	✓					Water/ Plumbing					
8. Food Received at proper temperature At receiving						✓					
Protection from Contamination						19. Water from approved source; Plumbing installed; proper backflow device Air gap observed					
	✓					✓					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓					✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded no returns											

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					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 1						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Both					
23. Hot and Cold Water available; adequate pressure, safe Good						Permit Requirement, Prerequisite for Operation					
			✓			✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						30. Food Establishment Permit (Current/ insp sign posted) New ones will be emailed from city hall					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						✓					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu and outside of case						✓					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

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					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals None today						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						✓					
	✓					42. Non-Food Contact surfaces clean Watch					
36. Wiping Cloths; properly used and stored In sanitizer						✓					
		✓				43. Adequate ventilation and lighting; designated areas used Watch inside cooler					
37. Environmental contamination						✓					
	✓					44. Garbage and Refuse properly disposed; facilities maintained Watch					
38. Approved thawing method Cooler						✓					
Proper Use of Utensils						1					
	✓					45. Physical facilities installed, maintained, and clean See					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						✓					
	✓					46. Toilet Facilities; properly constructed, supplied, and clean 100 plus/ equipped					
40. Single-service & single-use articles; properly stored and used Watch						✓					
						47. Other Violations					

