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

Retail Food Establishment Inspection Report Virtual City of Rockwall

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

	7/28/2025 ['] 1:45 2:36 Fs 92					ense/Permit S 9296						Food handlers Food managers Page 2	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint									-Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/S	CORE		
Establishment Name: Starbucks 24180 walmart parking lot Contact/Owner Name: Kurtis smith * Number of Repeat Violations: Number of Violations COS:																
Ph	Physical Address: Pest control:							Но	od		Gı	rease	e trap / waste oil : Follow-up: Yes 1:99)/A		
778	81-30						olab 7/5/235		N.A			+		4/25 350 No ✓		
Ma					tatus: Out = not in co points in the OUT box fo	ompliance IN = in reach numbered in	item	$NO = no$ Mark $\sqrt{in a}$						policable $COS = corrected on site$ $R = repeat violation W-V$ V in appropriate box for R	Vatch	
				1	Prio	ority Items (3	Points) via		iire In	nmed	liate	Corr	recti	ive Action not to exceed 3 days		
О							R	O	I	iance N O	N C A O		F 1 W 14	R		
T	U N O A O S (F = degrees Fahrenheit)						U N O			o s	F 10 11					
	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)							13. Proper use of restriction and exclusion; No discharge								
	2. Proper Cold Holding temperature(41°F/ 45°F) Se						eyes, nose, and mouth Posted at hand sink					eyes, nose, and mouth				
	3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands							
		-	/		4. Proper cooking time Rethermalized only	and temperature	e						14. Hands cleaned and properly washed/ Gloves used properly			
			_		5. Proper reheating pro			in 2					-	15. No bare hand contact with ready to eat foods or approved		
		·	/		Hours)	occure for not no	orumg (100 1	2		~				alternate method properly followed (APPROVED Y N Gloves / tongs)	
		•	/		6. Time as a Public He	alth Control; pro	ocedures & re	cords						Highly Susceptible Populations		
														16. Pasteurized foods used; prohibited food not offered		
					A _I	oproved Source				~				Pasteurized eggs used when required Cooked		
					7. Food and ice obtaine			d in						Cookea		
	'				good condition, safe, a destruction	na unaduiterated	i; parasite							Chemicals		
	Н				8. Food Received at pr	oper temperature	e					~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	~				St receiving to	ike temp										
					Protection	n from Contami	ination							18. Toxic substances properly identified, stored and used		
					9. Food Separated & p			d								
	~				preparation, storage, di	isplay, and tasting	ıg							Water/ Plumbing		
					10. Food contact surface Sanitized at 200								ł	19. Water from approved source; Plumbing installed; proper backflow device		
							100	sr						City approved		
		ı	/		11. Proper disposition reconditioned disc	of returned, previ arded	nously served	or		/				20. Approved Sewage/Wastewater Disposal System, proper disposal		
					disc	araca										
			_	_	Pr	iority Founda	ation Items	(2 Points)	viola	tions	Rea	uire	Cor	rrective Action within 10 days		
0	I		N A	С		·		s (2 Points)	О	I	N	N	С	rective Action within 10 days	R	
O U T	I N		N A	C O S	Demonstration	n of Knowledge	e/ Personnel	R	_	I				rective Action within 10 days Food Temperature Control/ Identification	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kurtis smith	Print:	Title: Person In Charge/ Owner
Inspected by: Kellly kirkpatrick RS/ Mary A	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Fetablick	ment Name:	Physical A	ddrass	City/State:	License/Permit #	Page 2 of 2	
	ucks 24180	778 e		Rockwall	Fs-		
T4 /T		T F	TEMPERATURE OBSI		Location	Tr. 1	
Sandy	vich warming fridge	Temp F		<u> </u>	<u>Location</u>	Temp I	
Sanuv	wich warming mage	35.4	Wic	37.1			
	Rtd	38	Wif	2.1			
(CHot bar n	33.9					
	Whipped	35					
	Cold bar	33					
	Whipped	41					
	Bar 2	37					
	Whipped	41					
Item		TABLISHME	SERVATIONS AND CORF ENT HAS BEEN MADE. YOUR A		O THE CONDITIONS OBSE	ERVED AND	
Number	NOTED BELOW: All temps take	en in F					
	Dumpster watch	- : IZ					
	Hot water in rr 110/115	o in Keve	n				
	Sink three comp 110	N: 40	4.4				
	Using. Plate disk for C		1.4				
	Allergy training poster						
	Confirmed sir gap						
	Sanitizer in bucket 30						
	Secondary thermos or						
	Tongs are e r s timer e						
	Green thermo on site						
W	Stickers for Dishmach						
55	Minor cleaning in wif f	loor/and i	under equipment in sto	ore			
	Hats worn						
	Store looked great !						
Received	by:		Print:		Title: Person In Charg	e/ Owner	
(signature)	See abou	/e					
Inspected (signature)	l by:	- <i>-</i>	Print:				
, 5	Kelly Kirk	patri	CK		Samples: Y N	# collected	