

Date: 7/28/2025	Time in: 1:45	Time out: 2:36	License/Permit # Fs 9296	Food handlers 6	Food managers 1	Page <u>2</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Starbucks 24180 walmart parking lot			Contact/Owner Name: Kurtis smith		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 7781-30		Pest control : Ecolab 7/5/235	Hood N.A.	Grease trap / waste oil : Les 5/14/25 350		Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> in appropriate box for IN, NO, NA, COS Mark an <input checked="" type="checkbox"/> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
			<input checked="" type="checkbox"/>		1. Proper cooling time and temperature	
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41 °F/ 45°F) Se	
			<input checked="" type="checkbox"/>		3. Proper Hot Holding temperature(135°F)	
			<input checked="" type="checkbox"/>		4. Proper cooking time and temperature Rethermalized only	
			<input checked="" type="checkbox"/>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			<input checked="" type="checkbox"/>		6. Time as a Public Health Control; procedures & records	
		Approved Source				
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature St receiving take temp	
		Protection from Contamination				
	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160 sr	
			<input checked="" type="checkbox"/>		11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1	
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel 6	
		Safe Water, Recordkeeping and Food Package Labeling				
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe Confirmed	
			<input checked="" type="checkbox"/>		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	<input checked="" type="checkbox"/>				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label Posting on menu and ingredients by request	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
W					34. No Evidence of Insect contamination, rodent/other animals Watch football	
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use Separated	
	<input checked="" type="checkbox"/>				36. Wiping Cloths; properly used and stored Micro in bucket and tray at espresso machine	
		<input checked="" type="checkbox"/>			37. Environmental contamination Watch in freezer	
	<input checked="" type="checkbox"/>				38. Approved thawing method Fridges	
		Proper Use of Utensils				
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch	
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used Watch	
Food Identification						
OUT	IN	NO	NA	COS	R	
		<input checked="" type="checkbox"/>			41.Original container labeling (Bulk Food)	
		Physical Facilities				
	<input checked="" type="checkbox"/>				42. Non-Food Contact surfaces clean Watch inside coolers shelving	
	<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used	
W					44. Garbage and Refuse properly disposed; facilities maintained Watch area around	
1					45. Physical facilities installed, maintained, and clean Minor cleaning under equipment	
	<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean Hot water110	
					47. Other Violations Watch	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks 24180	Physical Address: 778 e l 30	City/State: Rockwall	License/Permit # Fs-	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Sandwich warming fridge	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				

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)