

Followup Fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 8/13/25	Time in: 1:50	Time out: 2:25	License/Permit # FS-9397	CPFM 3	Food handlers All	Page 1 of 2
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 checked="" type="checkbox"/> TOTAL/SCORE						
Establishment Name: Target Starbucks			Contact/Owner Name: Ed Harcourt		Number of Repeat Violations: Number of Violations COS:	
Physical Address: 850 Steger Towne Rd Rockwall, Tx			Pest control : Refer to store	Hood N/a	Grease trap /: waste oil Refer to store	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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		
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
					6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Target	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160st	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel All before first shift	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 123, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps recorded 2x daily logs	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Display case	
OUT	IN	NO	NA	COS	R	
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Good date labels	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips expired	
		Permit Requirement, Prerequisite for Operation				
	✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
		Utensils, Equipment, and Vending				
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 160st	
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	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution 200ppm	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Refrigerator	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
		✓			46. Toilet Facilities; properly constructed, supplied, and clean Refer to store report	
		✓			47. Other Violations N/A	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ed Harcourt	Print: Ed Harcourt	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Target Starbucks		Physical Address: 850 Steger Town Rd		City/State: Rockwall, Tx		License/Permit # FS-9397		Page <u>1</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Self serve cooler		35	Cold Bar Firdge			Hot bar fridge			
Back freezer htt		7.1	Whole milk		38	Skim Milk		39	
Back refrigerator amb		36	Oat milk		38	Half & Half		40	
Sweet cream		39	Whip		40	Coconut milk		39	
Sandwich cooler		40							
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F								
	Front hand sink equipped temp greater 107								
	Kitchen hand sink equipped temp greater than 108								
	3 comp sink set up, 123, using quat sani 200ppm, strips expired								
	Dishwasher confirmed st160								
	All food arrives frozen, thawed in refrigerator, warmed to company specs per order, No hot holding								
	Using spray bottle for sani, Quat tested 200ppm								
	Using quat wipes 200ppm for steam wand on espresso machine								
	Using spray bottle only for front service line								
	Using utensils to transfer hot food to sleeved packaging								
	Utensils and cutting board W/R/S every 4 hours or as needed								
	Food allergens posted on display case and identity all 9 allergens								
	Observed bug light operational in kitchen								
	Self service items are all Rte items with manufacturer labels on back								
	Using gloves & utensils to touch Rte foods								
32/42	Interior shelving show signs of age, oxidation, to address to make cleanable								
	Confirmed air gap at ice machine								
	Oven is clean and well taken care of								
	Creamers are not self serve at this location, stored in UC refrigerator								
	Display items now have a day sticker to confirm freshness								
W	To post expired health permit asap in view of consumers								
28	Delta Trax Digital thermo available l, strips are expired								
Received by: (signature) See above									
Print: See above									
Title: Person In Charge/ Owner									
Inspected by: (signature) <i>R M Hill RS</i>									
Print: Richard Hill									
Samples: Y N # collected									

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