Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

8/13/25	1:50	2:25	FS-							3	All	Page 1	of 2
Purpose of Inspection: 1-Routin		2-Follow U	p 3-Comp	olaint		l-Inv	estiga	ation	1	5-CO/Construction	6-Other	TOTAL/SO	ORE
Establishment Nat Target Starbuc			Contact/Owne Ed Harcour		:					Number of Repeat Viol ✓ Number of Violations (ations: COS:	E /0 E	/ A
Physical Address: 850 Steger Towne Rd Rockwall, Tx Pest control: Refer to store			H N/a			Follow-up: Yes V	5/95/A						
Compliance		$\frac{1}{\text{ompliance}} \text{IN} = \text{in } c$		NO = nc			N	٠-		<u>.</u>	site R = repeat vio	lation W= W	Vatch
Mark the appropriat	e points in the OUT box for	r each numbered ite	em Ma					_		ox for IN, NO, NA, COS Ma ive Action not to exceed 3 da		e box for R	
Compliance Status O I N N C		•		R		Comp	liance				-		R
U N O A O S	(F = d)	nperature for Fo legrees Fahrenhei				U N		A	o s		loyee Health		
	1. Proper cooling time	and temperature				•	•			12. Management, food emplo knowledge, responsibilities, a		employees;	
V	2. Proper Cold Holding See	g temperature(41°	F/ 45°F)			~	,			13. Proper use of restriction a eyes, nose, and mouth Employee health form		charge from	
/	3. Proper Hot Holding	temperature(135°	°F)								ntamination by Han	ds	
/	4. Proper cooking time	and temperature				/	<u>' </u>			14. Hands cleaned and prope	rly washed/ Gloves u	sed properly	
	5. Proper reheating pro Hours)	cedure for hot ho	lding (165°F in 2			•	•			15. No bare hand contact with alternate method properly fol Gloves & Utensils	n ready to eat foods of lowed (APPROVED	r approved YN)	
	6. Time as a Public Hea	alth Control; proc	cedures & record	S							eptible Populations		
	Ap	proved Source				~	,			16. Pasteurized foods used; p Pasteurized eggs used when r		ered	
	7. Food and ice obtaine good condition, safe, an destruction Target									C	Chemicals		
	8. Food Received at pro Checking	oper temperature				•	,			17. Food additives; approved & Vegetables N/A	and properly stored;	Washing Fruit	s
	Protection	n from Contamir	nation			~	'			18. Toxic substances properly	identified, stored an	d used	
	9. Food Separated & pr preparation, storage, di									Wate	er/ Plumbing		
	10. Food contact surfact Sanitized at 200					~	,		1	19. Water from approved sou backflow device City approved	rce; Plumbing installe	ed; proper	
√	11. Proper disposition of reconditioned Disc	of returned, previous	ously served or				,			20. Approved Sewage/Waste	water Disposal Syster	n, proper	
	Disc	ara								disposal			
	4		tion Items (2			_	_			rective Action within 10 day	s		
O I N N C U N O A O S	Pri			Points)		ation:	_	vuire N A	Cor C O S	rective Action within 10 day	s re Control/ Identific	ation	R
O I N N C U N O A O T	Pri	n of Knowledge/ resent, demonstrat	Personnel tion of knowledge	R		O I U N	N	N	C O	rective Action within 10 day	re Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Target Starbucks Starberand Temp Temp									
TRIMPERATURE OBSERVATIONS Temp Brend Accidence Temp Brend Acc						Tx	License/Permit # FS-9397	Page	1 of 2
Self serve cooler 35 Cold Bar Firdge Back freezer htt 7.1 Whole milk 38 Skim Milk Sack refrigerator amb 36 Oat milk 38 Half & Half Sweet cream 39 Whip 40 Coconut milk Sandwich cooler 40 Sandwich cooler 40 Servations and corrective actions Sandwich cooler AN INSPECTION OF YOUR ISTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND MOTED BELOW; all engreases are taken is 7 Front hand sink equipped temp greater 107 Kitchen hand sink equipped temp greater 107 Kitchen hand sink equipped temp greater than 108 3 comp sink set up, 123, using quat saler greater than 108 All food arrives frozon, thawed in refrigerator, warmed to company specs per order, No hot holding Using spray bottle for sani, Quat tested 200ppm Using quat wippes 200ppm for steam wand on expresso machine Using spray bottle for lot food to sleeved packaging Utensits and cutting board Wirk'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 Rite items with manufacturer labels on back Using gloves & utensils to touch Rite foods 32/42 Interior shelving show signs of age, oxidation, to address to make cleanable Confirmed air age 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 I, strips are expired Friet: See above Besexcealabs: Priet: See above	rarge	A Glarbaoko	1 000 0			, 17	1 0 0007		
Back freezer htt 7.1 Whole milk 38 Skim Milk 0 Back refrigerator amb 36 Oat milk 38 Half & Half & Sweet cream 39 Whip 40 Coconut milk 0 Sandwich cooler 40 Sandwich cooler 40 Servations and corrective actions Babe Number Motify in the provide instance and the refrigerator 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 expresso machine Using spray bottle only for front service line Using utensils to transfer hot food to sleeved packaging Utensils and cutting board WiR/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 12/42 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 Back freezers by Cream in Charge/Owner Print See above	Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	ntion		Temp
Back refrigerator amb 36 Oat milk 38 Half & Half Sweet cream 39 Whip 40 Coconut milk 3 Sandwich cooler 40 Coconut milk 40 Coconut milk 5 Sandwich cooler 40 Coconut milk 5 Sandwich 6 Sa	Self se	33 Ook Dai i lidge I lot Dai ilik						е	
Sweet cream 39 Whip 40 Coconut milk 3 Sandwich cooler 40 Sandwich cooler 40	Ba	ck freezer htt	7.1	Whole milk	38	_			39
Sandwich cooler 40 Sandwich cooler 40 Sandwich cooler 40	Back	refrigerator amb	36	Oat milk	38	Half & Half			40
DESERVATIONS AND CORRECTIVE ACTIONS Rem Norther N	S	weet cream	39	Whip	40	С	oconut mill	k	39
Item NOTED BELOW: all temperatures are taken in 1	Sar	ndwich cooler	40						
Item Noted Below: all temperatures are taken in F									
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