Followup Fee of $75.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- ☑ First aid kit
- ☑ Allergy policy
- ☑ Vomit clean up
- ☑ Employee health

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
5/25/26	11:15	11:55	FS-8813	6	21	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	Number of Repeat Violations: ___ / Number of Violations COS: ___	
Starbucks Laguna	Jennifer Knight		6/94/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ☑
1699 Laguna Dr Rockwall, TX	Ecolab 5/4/26	N/a	LES 4/3/26 850g	

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 ✗ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			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)	
3					6. Time as a Public Health Control; procedures & records Lobby Carafes	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Penske	
	✔				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	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves & Utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables N/A	
	✔				18. Toxic substances properly identified, stored and used Stored low and separate	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 6	
	✔				22. Food Handler/ no unauthorized persons/ personnel 21 before first shift	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 133, good pressure	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Labels, commercial	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label On display glass	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Great labels	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, Quats strips current	
					Permit Requirement, Prerequisite for Operation	
W					30. **Food Establishment Permit/Inspection** Current/ insp posted Posted / expired	
					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 See	
	✔				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	Prevention of Food Contamination	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	
	✔				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	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✔				42. Non-Food Contact surfaces clean	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean See	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
			✔		47. Other Violations N/A	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jennifer Knight	Print: Jennifer Knight	Title: Person In Charge/ Owner GM
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Starbucks Laguna	Physical Address: 1699 Laguna Dr	City/State: Rockwall, Tx	License/Permit # FS-8813	Page 2 of 2

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thaw fridge	36	Hot Bar 1		Warming Fridge 1	36
Cold Brew fridge	40	2%Milk	39	Warming Fridge 2	38
Milk fridge	36	Coconut Milk	38	D/T Warming Fridge	40
Freezer HTT	6.4	Hot Bar 2		Display cooler	40
Back Bar 1		Whip	40		
Whole/Protein Milk	38/38	Sweet Crm	40		
Back Bar 2		Nitro Cold Brew	43		
Sweet Crm/Whip	38/40	Fridge D/T	39		

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
	Restrooms equipped temp greater than 101 in each room
	Hand sinks equipped, temps greater than 104 throughout kitchen
	3 comp sink set up, 126, quat sani 200ppm, strips current 05/2027
	Dishwasher confirmed 160 st, temp dots available
32/45	Oxidation on ceiling vents throughout kitchen, uncleanable, need to address, rebrand in works
	Cleaning expresss wands with sani towel
	Bug light operation in back of house
	All food arrived frozen, thawed in fridge, heated to desire temp per order, no hot holding
	Using tongs to transfer from oven to sleeve packaging / handed directly to customer
	All tongs and utensils w/r/s every 4 hours or as needed
	Digital thermapen thermo onsite
	Sani buckets filled at 3 comp sink
	Display food is fresh everyday, discarded at end of days operations
	Trash enclosure looks great, keep up the good work
	New freezer @ refrigerators in back of house, looks great
6	Using tphc for creamers in lobby, time labels missing on bottom
W	To post current health permit upon receipt from city in view of the consumer

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) RS	Print: Richard Hill	Samples: Y N # collected

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