Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 5/12/2025		25	Time in: 1:50	Time out: 2:35		se/Permi		8-					Est. Type Risk Category Page 1 of 2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comple Establishment Name: Contact/Owner								e:	4-I 1	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCORI * Number of Repeat Violations:	
Dutch Bros Coffee Physical Address: Pest control:										Hood Grease trap :					✓ Number of Violations COS:
2230 Ridge Rd Rockwall, TX Ecolab/5-5-2025)25		ноо 1/a	oa		LE	ease S/5	e trap : Follow-up: Yes V 0/94/A 50gal/4-9-2025 No	
Ma					Status: Out = not in co points in the OUT box for Prio	r each numbered it	tem I		chec	ckmar	rk in	appro	opria	te bo	policable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days
О	Compliance Status					R		O U	mpli I N	N					
T	14	(F = degrees Fahrenheit) 1. Proper cooling time and temperature								T	14		A	s	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 from eyes, nose, and mouth	
	3. Proper Hot Holding temperature(135°F)													Preventing Contamination by Hands	
		~			4. Proper cooking time						~				14. Hands cleaned and properly washed/ Gloves used properly
		~			5. Proper reheating pro Hours)		- '				•				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)
	'				6. Time as a Public He	alth Control; pro	cedures & reco	ords							Highly Susceptible Populations
						proved Source					•				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EGGS
	'				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction LaBatt										Chemicals
	~				8. Food Received at pro	oper temperature	2				7		T		17. Food additives; approved and properly stored; Washing Fruits & Vegetables
					check at receipt Protection from Contamination						~				18. Toxic substances properly identified, stored and used
	~				9. Food Separated & preparation, storage, di						·				Water/ Plumbing
3				~	10. Food contact surfact Sanitized at			nd			~			+	19. Water from approved source; Plumbing installed; proper backflow device
	~		11. Proper disposition of returned, previously served or reconditioned discarded							20. Approved Sewage/Wastewater Disposal Syst disposal					20. Approved Sewage/Wastewater Disposal System, proper disposal
		-									_		_		
0	ī	N	N	С	Pri	iority Founda	ation Items (_	_		_		_	rrective Action within 10 days
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel	R	_	Olatic O U T	i N	N	N A	Cor C O S	Food Temperature Control/ Identification
		N O		О	Demonstration 21. Person in charge print and perform duties/ Ce	n of Knowledge/ resent, demonstra rtified Food Mar	/ Personnel ation of knowle nager/ Posted	edge,	_	O U T	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	N	N O		О	Demonstration 21. Person in charge print and perform duties/ Ce	n of Knowledge/ resent, demonstra rtified Food Mar	/ Personnel ation of knowle nager/ Posted	edge,	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition
	N V	N O		О	Demonstration 21. Person in charge pi and perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco	resent, demonstra rtified Food Man mauthorized pers ordkeeping and l Labeling	/ Personnel ation of knowled nager/ Posted sons/ personnel Food Package	R edge,	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	N V	N O		О	Demonstration 21. Person in charge pi and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water	resent, demonstra rtified Food Mar inauthorized pers ordkeeping and Labeling r available; adeq	/ Personnel ation of knowle nager/ Posted sons/ personnel Food Package juate pressure, s	R edge,	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation
	N /	N O		О	Demonstration 21. Person in charge pi and perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco	resent, demonstra rtified Food Mar mauthorized pers ordkeeping and Labeling r available; adeq vailable (shellsto	/ Personnel ation of knowle nager/ Posted sons/ personnel Food Package juate pressure, s	R edge,	_	UTT	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital
	N V	N O		О	Demonstration 21. Person in charge pi and perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged	resent, demonstrartified Food Man mauthorized pers ordkeeping and l Labeling r available; adeq vailable (shellsto Food labeled with Approved l fariance, Speciali e obtained for spe	/ Personnel ation of knowle nager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized	afe e	_	UTT	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)
	N V V	N O		О	Demonstration 21. Person in charge pi and perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with WHACCP plan; Variance processing methods; methods; methods; methods and processing	resent, demonstrartified Food Man mauthorized pers ordkeeping and l Labeling r available; adeq vailable (shellsto Food labeled with Approved l fariance, Speciali e obtained for spe	A resonnel ation of knowle nager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized auctions	afe e	_	UTT	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly
	N V V	N O		О	Demonstration 21. Person in charge pi and perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with WHACCP plan; Variance processing methods; methods; methods; methods and processing	resent, demonstrartified Food Man inauthorized pers ordkeeping and l Labeling r available; adeq vailable (shellsto Food labeled with Approved l fariance, Speciali e obtained for spe anufacturer instr	/ Personnel ation of knowle nager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized ructions y	Redge, afection and a safe	_	UTT	I N V V V V V	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used
	N J J J J J J J		A	OS	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem	resent, demonstrartified Food Man mauthorized pers ordkeeping and labeling r available; adeq vailable (shellsto Food labeled with Approved lariance, Speciali e obtained for speanufacturer instracturer instracturer instracturer and the summer Advisory er Advisories; rainder/Buffet Plat	A Personnel ation of knowle nager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized suctions y aw or under cootee)/ Allergen La	Redge, Radge, Ra	-	O U T	I N V	NOO	N A A A A A A A A A A A A A A A A A A A	COS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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
	V V	N O		О	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Point	resent, demonstrartified Food Man anauthorized pers ordkeeping and l Labeling r available; adeq vailable (shellsto Food labeled with Approved l fariance, Speciali e obtained for spe anufacturer instr sumer Advisory er Advisories; ra inder/Buffet Plat at) Violations of Food Contan	A Personnel ation of knowle nager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized ructions y aw or under coote)/ Allergen La Require Corre	Redge, Re	-	OUT		N O N	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 23. Food Identification
OUU	N V V		A N	O S	21. Person in charge properties of the content of t	resent, demonstrartified Food Mar inauthorized personal Labeling ravailable; adequaliable (shellsto Food labeled with Approved lariance, Specialic electronistra sumer Advisory er Advisories; rainder/Buffet Plat of Food Contament contamination ect contamination	A Personnel ation of knowle nager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized suctions y aw or under cook te)/ Allergen La Require Corresionation on, rodent/other	Radge, Ra	-	O U T	I N V V V V V V V V V V V V V V V V V V	N O N	N A N N N N N N N N N N N N N N N N N N	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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
OUU	N V V V V		A N	O S	21. Person in charge pi and perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with VHACCP plan; Variance processing methods; modes (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines	resent, demonstrartified Food Mar mauthorized personal anauthorized personal anauthorize	A Personnel ation of knowle ager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized cuctions y aw or under cookee)/ Allergen La Require Corremination on, rodent/other ag or tobacco us	Radge, Ra	-	O U T	I N V V V V V V V V V V V V V V V V V V	N O N	N A N N N N N N N N N N N N N N N N N N	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities
OUU	X Y Y Y Y Y		A N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformancer 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Point Prevention) 34. No Evidence of Instantinals 35. Personal Cleanlines 36. Wiping Cloths; processing processing processing processing processing prevention.	resent, demonstrartified Food Man mauthorized pers ordkeeping and l Labeling r available; adeq vailable (shellsto Food labeled with Approved l fariance, Speciali e obtained for spe anufacturer instracturer instrac	A Personnel ation of knowle ager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized cuctions y aw or under cookee)/ Allergen La Require Corremination on, rodent/other ag or tobacco us	Radge, Ra	-	O U T	I N V V V V V V V V V V V V V V V V V V	N O N	N A N N N N N N N N N N N N N N N N N N	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 25. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean
OUT	X Y Y Y Y Y		A N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem 19. Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 37. Environmental con 38.	resent, demonstrartified Food Man mauthorized pers ordkeeping and labeling r available; adeq vailable (shellsto Food labeled with Approved l'ariance, Speciali e obtained for spe anufacturer instra sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contaminatio ss/eating, drinkin perly used and st tamination	A Personnel ation of knowle ager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized cuctions y aw or under cookee)/ Allergen La Require Corremination on, rodent/other ag or tobacco us	Radge, Ra	-	O U T	I N V V V V V V V V V V V V V V V V V V	N O N	N A N N N N N N N N N N N N N N N N N N	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used
OUT	V V V V V V V V V V V V V V V V V V V		A N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformancer 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Point Prevention) 34. No Evidence of Instantinals 35. Personal Cleanlines 36. Wiping Cloths; processing processing processing processing processing prevention.	resent, demonstrartified Food Man mauthorized pers ordkeeping and labeling r available; adeq vailable (shellsto Food labeled with Approved l'ariance, Speciali e obtained for spe anufacturer instra sumer Advisory er Advisories; ra inder/Buffet Plat nt) Violations of Food Contan ect contaminatio ss/eating, drinkin perly used and st tamination	A Personnel ation of knowle ager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized cuctions y aw or under cookee)/ Allergen La Require Corremination on, rodent/other ag or tobacco us	Radge, Ra	-	O U T	I N V V V V V V V V V V V V V V V V V V	N O N	N A N N N N N N N N N N N N N N N N N N	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 25. Food Identification 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
OUT	x		A N	O S	21. Person in charge pri and perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformancer 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing Prop	resent, demonstrartified Food Man mauthorized pers reduction of Knowledge/ resent, demonstrartified Food Man mauthorized pers reduction of Knowledge resent, demonstrated reduction of Food labeled with Approved I deviated for speciality obtained for speciality obtained for speciality of Food Contan er Advisories; rainder/Buffet Plat nt) Violations of Food Contan ect contamination sy/ceating, drinkin perly used and st tamination method er Use of Utensi	A Personnel ation of knowle nager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized ructions When we or under cook teely/ Allergen La Require Corresion, rodent/other ag or tobacco us tored	Redge, Re	-	O U T	I N V V V V V V V V V V V V V V V V V V	N O N	N A N N N N N N N N N N N N N N N N N N	Da C O O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 25. Food Identification 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 45. Physical facilities installed, maintained, and clean
OUT	x		A N	O S	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u 23 Safe Water, Reco 23. Hot and Cold Water destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing	resent, demonstrartified Food Man mauthorized persord Reeping and Labeling ravailable; adequaliable (shellsto Food labeled with Approved lariance, Specialise obtained for speanufacturer instrainder/Buffet Plat index/Buffet Plat violations of Food Contained Contained Received and stamination method rer Use of Utensist, & linens; propes utensils; propes	A personnel ation of knowle ager/ Posted sons/ personnel Food Package quate pressure, sock tags; parasit Procedures ized Process, an ecialized suctions y aw or under cook te)/ Allergen La Require Correlation, rodent/other ag or tobacco us tored ils erly used, store erly used	Redge, Radge, Ra	-	O U T	I N V V V V V V V V V V V V V V V V V V	N O N	N A N N N N N N N N N N N N N N N N N N	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 25. Food Identification 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

Retail Food Establishment Inspection Report

Received by: (signature) Emily Carvajal	Print: Emily Carvajal	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress:	City/State:	II TV	License/Permit # FS-2023-8	Page <u>2</u> of <u>2</u>					
Duic	h Bros Coffee	2230	Ridge Rd	Rockwa	II, IX	F3-2023-8						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I					
WIC/c	chai latte	42										
	freeze mix	34										
	freeze mix	36										
unde	r counter cooler/milk	42										
†	freeze mix	33										
Item	AN INSPECTION OF YOUR ES'		SERVATIONS AND CO			HE CONDITIONS ORSER	VED AND					
Number	NOTED BELOW:	17 IDEIGITIVII	IVI III IS BEELVIII IBEE. 1001	K 711 TEIVITOTV IS BIKEC	TED TO TI	TE CONDITIONS OBSER	VED TIND					
	Warewash hand sin	k 111F	equipped									
	3 comp sink 111F											
	Sani sink setup to 2		quats									
14/	Using steramine tal					, , ,						
W	Test strips on site/cur		•		•	<u> </u>						
10	Sani buckets setup to 0ppr			·		ep at 200-400ppm qu	uats					
	Employee cart with		•		<u> </u>							
45	Rolling ice bins drain into floor drains, emptied daily To clean floors and under shelves											
10	Frozen machines broken down and cleaned every other day											
42												
36												
	Line hand sink 104-	-F equi _l	pped									
	Sleeved straws han	ded to	customers									
	Running dipper well	ls used	for mixing spoons	i								
	Cleaning rolling ice											
	Using rapid rinser a			mixer cups ev	very 4 l	nours						
42	Need to clean air cu											
	Muffin tops commercially packaged and labeled for individual sale											
			I was									
(signature)	\ •		Print: Fmil	y Carva	ial $^{\mid}$	Title: Person In Charge/Manager						
Inspector	d by:		Print:	y Jaiva	Jui	Mariayer						
(signature)	Emily Carvajal d by: Christy Cor	tez 1	RS Christ	ty Cortez,	RS							
	6 (Revised 09-2015)	0, '		,	-	Samples: Y N #	collected					