

2nd Followup
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 11/10/2023	Time in: 3:14	Time out: 5:15	License/Permit # FS 2023-8	Handlers 30	CFM 7	Page <u>1</u> of <u>2</u>
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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: Dutch Bros coffee			Contact/Owner Name: MMCG DNR DFW, LLC		Number of Repeat Violations: <input checked="" type="checkbox"/> Number of Violations COS:		13/87B
Physical Address: 2230 Ridge road		Pest control : Ecolab 10/25.2023	Hood Na	Grease trap : Need info		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					Compliance Status										
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R		
					1. Proper cooling time and temperature							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
					2. Proper Cold Holding temperature(41°F/ 45°F) See							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Emailed posters to hang at hand sinks			
					3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands			
					4. Proper cooking time and temperature							14. Hands cleaned and properly washed/ Gloves used properly			
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Utensils and gloves			
					6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations			
					Approved Source									16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commissary / Sysco?							Chemicals			
					8. Food Received at proper temperature To check temps							17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					Protection from Contamination									18. Toxic substances properly identified, stored and used Moved	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing			
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature Wands							19. Water from approved source; Plumbing installed; proper backflow device City approved			
					11. Proper disposition of returned, previously served or reconditioned Discarded / nonreturns							20. Approved Sewage/Wastewater Disposal System, proper disposal			

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days															
Compliance Status					Compliance Status										
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R		
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 7							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
					22. Food Handler/ no unauthorized persons/ personnel 30 - all employees / online							28. Proper Date Marking and disposition Using within 24 hrs			
					Safe Water, Recordkeeping and Food Package Labeling									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Quats only sanitizer to be used on site	
					23. Hot and Cold Water available; adequate pressure, safe See							Permit Requirement, Prerequisite for Operation			
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial							30. Food Establishment Permit/Inspection Current/ insp posted To post for public to read			
					Conformance with Approved Procedures									Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities: Accessible and properly supplied, used See attached			
					Consumer Advisory									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request /							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Sanitizer			

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First															
Compliance Status					Compliance Status										
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R		
					34. No Evidence of Insect contamination, rodent/other animals Fruit flies							41. Original container labeling (Bulk Food)			
					35. Personal Cleanliness/eating, drinking or tobacco use Separate							Physical Facilities			
					36. Wiping Cloths; properly used and stored To store in solution when not in use							42. Non-Food Contact surfaces clean To clean surface			
					37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used			
					38. Approved thawing method							44. Garbage and Refuse properly disposed; facilities maintained To have dumpsters moved to allow lids to be closed			
					Proper Use of Utensils									45. Physical facilities installed, maintained, and clean General Cleaning under equipment	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Espresso machine store clean							46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
					40. Single-service & single-use articles; properly stored and used To store paper towels and gloves out of restroom							47. Other Violations See			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Samantha Heine	Print:	Title: Person In Charge/ Owner MOD
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Dutch Bros coffee	Physical Address: 2230 ridge road	City/State: Rockwall	License/Permit # Fs 2023	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Employee fridge	39	Wic ambient by door	39		
Wic		Wic 1/2 and 1/2	41		
36/36/38		Vanilla soft serve	41		
Freeze machine 1	31/46				
Freeze machine 2	60/40				
Rebel on left is non Tcs					

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: temps taken in F
	To post permit to allow for customers to read
34	To confirm air curtain at back door - not turning on when. Door open
	Using purell alcohol on prep surfaces / using bleach product in three comp sink - tested to be 50-100Ppm
18 / cos	To store spray bottles NOT on prepSurfaces or over three comp sink - Ex crystal clear / scrub less
	Ice machine is clean weekly inside - allParts including ceiling
	Back storage and employee area to watch and keep separated
18	To move gallon jugs of chemicals stored over three comp sink
	Deliveries received twice weekly
	AllFood is prepackaged and labeled - handles to customer in package - non Tcs
45	To clean minor spills in wic under racks
45	Need to clean drains where needed
	Ice chests are kept over floor drain to allow for drains nice
42/	Need to store sink and etc clean on side prep table area - not used today - scrub spills in sink and splash guard etc
W	Sanitizer buckets to be stored off floor - Ex inverted milk craft
	Currently just finished mopping and mop is in bucket - will be stored at mop rack over mop sink
	Using nsf Taylor digital thermo
W	Need test strips for all sanitizer- tested buckets to be 100Ppm chlorine (only sanitizer)
	Located quats sanitizer bottle on chemical shelf and tested to be. 100 ppmDirectly out of container I
18 /10	Packets used in sink and buckets are cleaner sanitizer - to be used per label on box - no boxes to check
	Spoke to store manager for store and she will check at the Rowlett store to get quats brought over
34	Fruit flies observed
	Machine at 45 F used room temp water to fill 2 hrs ago - monitor and make sure tempGoes Down
	Draining and cleaning daily drain troughs on soft serve machines - freeze catcher
36	Need to store wiping cloths in sanitizer when not I use
36	Avoid storing dirty wiping. Cloths on counters
10/42	Espresso machine to be cleaned more often to prevent coffee etc fromDrying on unit food contact and non food contact
10	Food contact surfaces to be sanitized every 4 hrs if contacting a Tcs food Ex pitchers
47	To have door to wic repaired to close

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

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