



Dallas County Health and Human Services - Environmental Health Division

Retail Food Establishment Inspection Report

2377 N. STEMMONS FRWY., RM 607, DALLAS, TX 75207 214-819-2115 FAX: 214-819-2868

Date: 9/21/2021 Time in: _____ Time out: _____ License/Permit #: _____ Est. Type: _____ Risk Category: _____ Page 1 of 1

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other **TOTAL SCORE** 90

Establishment Name: Starbucks Contact/Owner Name: _____ * Number of Repeat Violations: _____
 ✓ Number of Violations COS: _____

Physical Address: 100 + Highland City/County: FD Zip Code: 75208 Phone: _____ Follow-up: Yes No (circle one)

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
 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 asterisk '*' 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	Compliance Status			Employee Health	R			
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		
	/				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)		/				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 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)	
	/				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						Chemicals	
	/				8. Food Received at proper temperature		/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination						18. Toxic substances properly identified, stored and used	
	/				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing	
	/				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 180 ppm/temperature		/				19. Water from approved source; Plumbing installed; proper backflow device	
	/				11. Proper disposition of returned, previously served or reconditioned		/				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days												
Compliance Status			Demonstration of Knowledge/ Personnel	R	Compliance Status			Food Temperature Control/ Identification	R			
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		
	/				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no unauthorized persons/ personnel		/				28. Proper Date Marking and disposition	
			/		Safe Water, Recordkeeping and Food Package Labeling				/		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	/				23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation	
			/		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		/				30. Food Establishment Permit (Current & Valid)	
				/	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	
				/	Consumer Advisory				/		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	/				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label		/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First												
Compliance Status			Prevention of Food Contamination	R	Compliance Status			Food Identification	R			
OUT	IN	NO	NA	COS		OUT	IN	NO	NA	COS		
	/				34. No Evidence of Insect contamination, rodent/other animals		/				41. Original container labeling (Bulk Food)	
	/				35. Personal Cleanliness/eating, drinking or tobacco use						Physical Facilities	
	/				36. Wiping Cloths; properly used and stored		/				42. Non-Food Contact surfaces clean	
	/				37. Environmental contamination		/				43. Adequate ventilation and lighting; designated areas used	
	/				38. Approved thawing method		/				44. Garbage and Refuse properly disposed; facilities maintained	
				/	Proper Use of Utensils				/		45. Physical facilities installed, maintained, and clean	
	/				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		/				46. Toilet Facilities; properly constructed, supplied, and clean	
	/				40. Single-service & single-use articles; properly stored and used		/				47. Other Violations	

Received by: [Signature] Print: AN WELER Title: Person In Charge/ Owner

Inspected by: [Signature] Print: _____ Business Email: _____