



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



**BUREAU
VERITAS**

Date: 2025-08-25	Time in:	Time out:	License/Permit #	TMS Number	2025-020840	Page 1 of 3
Purpose of Inspection:		Routine				TOTAL/SCORE
Establishment Name: Starbucks		Contact/Owner Name:		Number of Repeat Violations: 0 Number of Violations COS: 0		98
Physical Address: 5900135, Alvarado, TX, 76009		City/County: Alvarado	Zip Code: 76009	Phone:	Follow-up: No	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

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		
O	I	N	N	C				O	I	N	N	C					
U	N	O	A	O		U	N	O	A	O		T					
		NO				1. Proper cooling time and temperature				IN		12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
		IN				2. Proper Cold Holding temperature(41°F/45°F)				IN		13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
		NO				3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					
		NO				4. Proper cooking time and temperature				IN		14. Hands cleaned and properly washed/ Gloves used properly					
		NO				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				IN		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N:)					
		IN				6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations					
						Approved Source				N/A		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
		IN				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals					
		IN				8. Food Received at proper temperature				IN		17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
						Protection from Contamination				IN		18. Toxic substances properly identified, stored and used					
		IN				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing					
		IN				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				IN		19. Water from approved source; Plumbing installed; proper backflow device					
		IN				11. Proper disposition of returned, previously served or reconditioned				IN		20. Approved Sewage/Wastewater Disposal System, proper disposal					

Received by: (signature) 	Print: Brooklyn baker	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**





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

OUT	IN	NO	N/A	COS		R	OUT	IN	NO	N/A	COS		R
	IN				Demonstration of Knowledge/ Personnel			IN				Food Temperature Control/ Identification	
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	N/A				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			IN				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing 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

OUT	IN	NO	N/A	COS		R	OUT	IN	NO	N/A	COS		R
	IN				Prevention of Food Contamination			IN				Food Identification	
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	IN				36. Wiping Cloths; properly used and stored			1-OUT				42. Non-Food Contact surfaces clean	
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			IN				45. Physical facilities installed, maintained, and clean	
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			1-OUT				47. Other Violations	

Received by: (signature) 	Print: Brooklyn baker	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report



BUREAU
VERITAS

TEMPERATURE OBSERVATIONS		
Item/Location	Temp	
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:	
#2	Sandwich RIC 37 milk cooler 36 coconut milk 39 open air RIC front counter 36 RIC 36 RIC single door RIC 36 RIF 0	
#30	Posted health permit 8.1.3026	
#42	Clean milk in double door true RIC	
#47	Post health inspection report or sign stating "health inspection report available upon request" in public view. Post CFM in public view	
	Samples:	# Collected:
Received by: (signature) <i>[Signature]</i>	Print: Brooklyn baker	Title: Person In Charge/ Owner
Inspected by: (signature) <i>T Moore</i>	Print: Tina NEMMERS-MOORE	

Retail Food Establishment Inspection Report

Date: 10/08/2024	Time in: 02:04 PM	Time out: 02:49 PM	License/Permit # -	TMS Project # 2024-028248	Page 1 of 2
---------------------	----------------------	-----------------------	-----------------------	------------------------------	-------------

Purpose of Inspection:	<input checked="" type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	TOTAL/SCORE
Establishment Name: Starbucks	Contact/Owner Name: Emily Smyers			* Number of Repeat Violations: 0 ✓ Number of Violations COS: 1		98/100
Physical Address: 5900 I 35	City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	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			Compliance Status		
OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)					
		✓			
1. Proper cooling time and temperature					
	✓				
2. Proper Cold Holding temperature(41°F/ 45°F)					
			✓		
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)					
		✓			
6. Time as a Public Health Control; procedures & records					
Approved Source					
	✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					
		✓			
8. Food Received at proper temperature					
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 300QA ppn/temperature					
		✓			
11. Proper disposition of returned, previously served or reconditioned					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days					
Compliance Status			Compliance Status		
OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel					
	✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)					
	✓				
22. Food Handler/ no unauthorized persons/ personnel					
Safe Water, Recordkeeping and Food Package Labeling					
	✓				
23. Hot and Cold Water available; adequate pressure, safe					
	✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					
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/Buffer Plate)/ Allergen Label					

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	R
Prevention of Food Contamination					
	✓				
34. No Evidence of Insect contamination, rodent/other animals					
	✓				
35. Personal Cleanliness/eating, drinking or tobacco use					
1				✓	
36. Wiping Cloths; properly used and stored					
	✓				
37. Environmental contamination					
		✓			
38. Approved thawing method					
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					
					1
47. Other Violations					

Received by: (signature)	Print: Emily Smyers	Phone # / email: us36819321@starbucks.com
Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 10/08/2024	Establishment Name: Starbucks	Physical Address: 5900 I 35	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	----------------------------------	--------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Grab and go cooler	40				
2 - Pineapple passionfruit-RIC	36				
2 - Cold brew-RIC	40				
2 - Oat milk-RIC	38				
2 - Low fat milk-RIC	41				
2 - Half & half-RIC	39				
2 - Sandwich cooler	33				
2 - Single door upright cooler	40				

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:
-------------	---

30 - Permit valid until 8/5/25
 36 - Sanitizer for wiping cloths tested less than 150 ppm QA. Shall be 200-400 ppm QA. Change often enough to maintain proper concentration.
 47 - Keep printed inspection reports on site.
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Emily Smyers	Certificate #:	Exp. Date: 10/21/2027
--	----------------	-----------------------

Pest Control Company Ecolab	Service Date: 09/10/2024
-----------------------------	--------------------------

Grease Trap Service Company LES	Service Date: 08/13/2024
---------------------------------	--------------------------

Received by: (signature)	Print: Emily Smyers	Phone # / email: us36819321@starbucks.com
-----------------------------	------------------------	--

Inspected by: (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #
------------------------------	------------------------------	---------------------

Retail Food Establishment Inspection Report

Date: 04/30/2024	Time in: 11:21 AM	Time out: 11:51 AM	License/Permit # -	TMS Project # 2023-022783	Page 1 of 2
---------------------	----------------------	-----------------------	-----------------------	------------------------------	-------------

Purpose of Inspection:	1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	TOTAL/SCORE
Establishment Name: Starbucks		Contact/Owner Name: Brianna Morris		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>		100/100
Physical Address: 5900 I 35		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓									
		✓									
		✓									
		✓									
Approved Source						Preventing Contamination by Hands					
	✓										
		✓									
Protection from Contamination						Highly Susceptible Populations					
	✓										
		✓									
		✓									
Chemicals						Water/ Plumbing					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓										
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
		✓					✓				
Consumer Advisory						Food Identification					
	✓						✓				

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓										
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils						Physical Facilities					
	✓						✓				
	✓						✓				
							✓				
							✓				

Received by: (signature)	Print: Brianna Morris	Phone # / email: S49307@retail.starbucks.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

Date: 04/30/2024	Establishment Name: Starbucks	Physical Address: 5900 I 35	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	----------------------------------	--------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Milk-RIC	37				
2 - RIC	38				
2 - Back-RIC	38				
2 - Open face-RIC	37				

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:

- 10 - Quat sanitizer tested 300PPM QA at the 3 compartment sink, in compliance.
 - 30 - Permit valid until 8/01/2024.
 - 36 - Quat sanitizer tested 300PPM QA in the sanitizer bucket, in compliance.
- AdditionalComments: Print this report and keep on site.

Registered Food Service manager Brianna Morris	Certificate #:	Exp. Date: 10/21/2027
Pest Control Company Ecolab		Service Date: 04/09/2024
Grease Trap Service Company Liquid Environmental Solutions		Service Date: 12/21/2023
Received by: (signature)	Print: Brianna Morris	Phone # / email: S49307@retail.starbucks.com
Inspected by: (signature)	Print: Kristen Weatherford, RS	Inspector's Phone # 817-223-4834

Retail Food Establishment Inspection Report

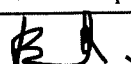
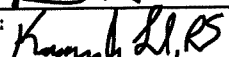
Date: 09/11/2023	Establishment Name: Starbucks	Physical Address: 5900 I 35	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	----------------------------------	--------------------------------	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Whole milk-drive through RIC	40				
2 - Peach juice blend-RIC	40				
2 - 2% milk-RIC	39				
2 - Half & half-RIC	39				
2 - Sandwich cooler	41				
2 - Avocado spread-single door upright cooler	45				
2 - Open face cooler	38				
2 - Double door upright cooler	36				

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:
	<p>2 - Food shall be maintained at internal temperature of 41 degrees or below. Avocado spread in single door upright cooler temped 45 degrees. Manager states they just received a shipment and door was open. Product was moved further away from fan to improve air circulation. Check product temperature using a probe thermometer to ensure temperature recovers.</p> <p>7 - Observed orange juices expired 8/21</p> <p>10 - Sanitizer fresh from dispenser tested above 400 ppm QA. Repeat violation. Repair dispenser so that it dispenses between 200 and 400 ppm QA.</p> <p>22 - Note: one expired food handler certificate</p> <p>30 - Permit valid until 8/1/24</p> <p>31 - Front hand sink only reached 85 degrees. Shall reach at least 100 degrees.</p> <p>34 - Eliminate fruit flies. Repeat violation.</p> <p>AdditionalComments:Print this report and keep it on site</p>

Registered Food Service manager Brooklyn Baker	Certificate #:	Exp. Date: 04/28/2027
Pest Control Company Ecolab		Service Date: 08/08/2023
Grease Trap Service Company LES		Service Date: 07/24/2023
Received by: (signature) 	Print: Brooklyn Baker	Phone # / email: s49307@retail.Starbucks.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

