					Retail Food Esta			ner	nt I	nsj	pe	cti	Allergy policy Vomit clean up Employee health			
	nte: 19	9/2	202	24	Time in:Time out:License/P10:1511:00FS-9								Est. Type Risk Category Page <u>1</u> of <u>2</u>	2		
Pı	irpo	se oi	f In	spec	ion: V 1-Routine 2-Follow Up 3-Compla	int		4-In	vesti	igati	ion			Ε		
				Nan Co	ffee	Name:	:						✓ Number of Violations COS:	R		
Ph 21	216 Rusk Rockwall, TX Cornerstone/8-30-24 Ven Hood US/8-2023 Garcia/50/9-12-2024 No															
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatchMark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark and X in appropriate box for R										h						
					Priority Items (3 Points) violations			Imm	nedia	ite C	Corr	ect				
0 U	I N	iance N O	N A	C O	Time and Temperature for Food Safety	R	ľ	0 1 U 1	ipliai I I N (N 1	N A	С 0	Employee Health	R		
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		-	Т				S	12. Management, food employees and conditional employees;			
	~				2. Proper Cold Holding temperature(41°F/ 45°F)			•	1					Allergy policy Vomit clean up Employee health Est. Type Risk Category Page 1 of 2 mstruction 6-Other TOTAL/SCORE r of Repeat Violations: TOTAL/SCORE 2024 No 18/82/B 2024 No 18/82/B 2024 No 18/82/B 2024 No 18/82/B 2024 No R scorected on site R = repeat violation W-Watch NA. COS Mark an (*n appropriate box for R R ment, food employees and conditional employees; esponsibilities, and reporting I e of restriction and exclusion; No discharge from I I and contact with ready to eat foods or approved I I hod properly followed (APPROVED Y, N,) I I Highly Susceptible Populations I I ed foods used; prohibited food not offered I I gsus used when required I I I Other class I I I I itives; approved and properly stored; Washing Fruits s I I I		
	~				2. Hoper Cold Holding temperature(+117+51)			·					eyes, nose, and mouth			
		~			3. Proper Hot Holding temperature(135°F)			<u> </u>					Preventing Contamination by Hands			
		~			4. Proper cooking time and temperature		•	3					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.)			
3					6. Time as a Public Health Control; procedures & records					_			Highly Susceptible Populations			
Ē					Approved Source								16. Pasteurized foods used; prohibited food not offered			
				1								_	eggs cooked			
	~				7. Food and ice obtained from approved source; Food in good condition safe and unadulterated; parasite					Chemicals						
	~				8. Food Received at proper temperature			L					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 & protected, prevented during food								Water/Durching			
	~	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and					19. Water from approved source; Plumbing install									
3					Sanitized at ppm/temperature			·	-				backflow device	1		
	~				11. Proper disposition of returned, previously served or reconditioned			·					20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	Ι	N	N	С	Priority Foundation Items (2 Po	ints) R	vio	0	II	N 1	N	С		R		
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U I T	N (0		0 S	-			
2					and perform duties/ Certified Food Manager/ Posted			·					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	~				22. Food Handler/ no unauthorized persons/ personnel			•	/				28. Proper Date Marking and disposition	1		
					Safe Water, Recordkeeping and Food Package Labeling	Image: state strips 2 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips										
	~				23. Hot and Cold Water available; adequate pressure, safe	Π							Permit Requirement, Prerequisite for Operation			
	✓ 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				\square		~			30. Food Establishment Permit (Current/insp report sign posted)						
					Conformance with Approved Procedures								12/31/2024 Utensils, Equipment, and Vending			
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		Ī						31. Adequate handwashing facilities: Accessible and properly supplied, used			
			i	I	Consumer Advisory		ŀ	·	/				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/Buffet Plate)/ Allergen Label	Π	4	2			T		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								tys or Next Inspection , Whichever Comes First								
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	R			I I	NII	N	C		R		
U T	I N	N O	N A	C O S	Prevention of Food Contamination			0	I I N (A	C O S	Food Identification	R		
	N V			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals			0] U] T			A	0	41.Original container labeling (Bulk Food)	R		
	N >			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use			0] U] T	N (A	0	41.Original container labeling (Bulk Food) Physical Facilities	R		
	N V V			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals						A	0	41.Original container labeling (Bulk Food)	R		
	x y y y y y			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored						A	0	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	R		
	N V V			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method						A	0	41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	R		
	N Y Y Y Y Y			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 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,			0 U T 1			A	0	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	R		
	x y y y y y			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils			0 U T 1			A	0	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	R		

1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Maggie Eldroubi	Print: Maggie Eldroubi	Title: Person In Charge/ Owner Employee
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Donuts & Coffee	Physical A 216 F	Rusk	City/State: Rockwa	all, TX	License/Permit # FS-9267	Page <u>2</u> of <u>2</u>					
Item/Location	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	tion	Temp F					
kolaches on counter in ba	-										
2 door cooler/cooked eg	gg 41/41										
cheese	41										
drink cooler/ambien	it 36										
drink cooler/ambien											
reach in freezer											
back residential coole											
dough for referenc		CEDVATIONS AND CODDECT									
		SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTE			E CONDITIONS OBSE	RVED AND					
Number NOTED BELOW:											
Hand sink 109F											
3 comp sink 120		an frant diamlar									
TPHC stickers or 14 Avoid re-use of s		• •									
	•	ne exposed wood/to be	made cl	eanable	<u> </u>						
		vent has been commer				ment					
			-								
	Kolaches that have been on counter for 4 hours MUST be discarded not saved for the next day If cooling down for next day, must reach 70 F within 2 hours then 4 hours to 41F or below										
		ave time stickers for T									
	 2 Need to clean outside and lids of bulk storage containers RR in back/existing/approved by building 										
10 To clean dough r											
So much clutter a	So much clutter and unnecessary items have been removed from back/excellent										
Eggs cooked on	site	;									
10 Need sani bucket setup during service/ COS											
0/33 Need to wash rinse sanitize dishes											
29 Need new test strips/contaminated and not testing properly											
Digital thermo	bind for our										
	12 Need to clean prep tables in crevices										
Received by: (signature) Maggie Eldron	ubi	Maggie	Eldro	ubi	Title: Person In Charg						
(signature) Maggie Eldron (signature) Christy Co	ortez, 1	RS Christy C	cortez,								
Form EH-06 (Revised 09-2015)	0.		•		Samples: Y N	# collected					