

Retail Food Establishment Inspection Report

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

Date: 9/19/2024	Time in: 10:15	Time out: 11:00	License/Permit # FS-9267	Est. Type	Risk Category	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							TOTAL/SCORE
Establishment Name: Donuts & Coffee			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		18/82/B
Physical Address: 216 Rusk Rockwall, TX			Pest control : Cornerstone/8-30-24	Hood <small>Ven Hood US/8-2023</small>	Grease trap : Garcia/50/9-12-2024	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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓				3					
		✓					✓				
3						Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
3							✓				
	✓						✓				

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					
2							✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓					2					

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					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓					1					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Donuts & Coffee	Physical Address: 216 Rusk	City/State: Rockwall, TX	License/Permit # FS-9267	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
kolaches on counter in back	65-68				
2 door cooler/cooked egg	41/41				
cheese	41				
drink cooler/ambient	36				
drink cooler/ambient	38				
reach in freezer	4				
back residential cooler					
dough for reference	41				

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:
	Hand sink 109F equipped
	3 comp sink 120 F
	TPHC stickers on kolaches on front display
14	Avoid re-use of single use gloves
45	Maintenance to tables, some exposed wood/to be made cleanable
47	Has been a year since hood vent has been commercially cleaned/refer to fire department
	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
6	Kolaches in back need to have time stickers for TPHC/4 hours to discard
42	Need to clean outside and lids of bulk storage containers
	RR in back/existing/approved by building
10	To clean dough mixer bowl and store clean
	So much clutter and unnecessary items have been removed from back/excellent
	Eggs cooked on site
10	Need sani bucket setup during service/ COS
10/33	Need to wash rinse sanitize dishes
21	Need employees to be informed and have demonstration of knowledge about above temps and sanitizing procedures
21	Need certified food manager on duty during prep and service
29	Need new test strips/contaminated and not testing properly
	Digital thermo
45	To clean walls behind fryer
42	Need to clean prep tables in crevices

Received by: (signature) <i>Maggie Eldroubi</i>	Print: Maggie Eldroubi	Title: Person In Charge/ Owner Employee
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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