Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Transpersion important in Plantage 1	Date: 9/13/2024				Time out: 12:00		License/Po			ļ.				Est. Type Risk Category Page 1 of 2				
Solidar Rockwall TX Solidar Society (Solidar Rockwall TX Solidar Solidar Solidar TX Solidar TX Solidar Solidar TX S	Establishment Name: Conta Donut Station #4											1	* Number of Repeat Violations:					
Note that proposes on the UVID No. Conclusionation and No. Conclusion. No. Concl	2309 S Goliad Rockwall, TX Go Eco/8-25-2024					4	Hood Vent Hood US/8-7-2024				reas neri	c trup.						
The content of the	М					points in the OUT box for e	each numbered it	tem	Mark '	√' a cł	eckm	ark in	appı	ropria	ate bo	ox for IN, NO, NA, COS Mark an X in appropriate box for R	Ĺ	
T. S. 1. Depart cooling time and incorporations 1. Depart cooling time and time	О	I	N	N	С				ty	R	О	I	N	N C				
2. Proper Cald Filliofing temperatures (17 SeVF) 2. Proper Idea (Idealing temperatures (18 Fe) 2. Proper Ideal (Idealing temperatures (18 Fe) 2. Proper Idealing (Idealing temperatures (Idealing t	Т						-									12. Management, food employees and conditional employees;		
V V S S, Popper that Hibbling integerament(15) F19		-				2 P C.11 H.11'	4	0E/ 450E)				_						
A Bopper cooking time and temperature		~				2. Proper Cold Holding	temperature(41	F/ 43 F)				~						
S. Popper reflexing procedure for hot holding (165°F in 2 learn) S. Popper reflexing procedures & records		~				3. Proper Hot Holding to	emperature(135	°F)								Preventing Contamination by Hands		
Part Haura Approved Source Approved Sour		~					•					~				gloves used		
Approved Source Approved Source 16. Patomated Source problemed from any proved source. Food in gord condition, site, and unadiatement; purvise decided by the provided of th		~				1 01	edure for hot ho	olding (16	55°F in 2			~						
Approved Source V		~				6. Time as a Public Heal	lth Control; pro	cedures	& records							Highly Susceptible Populations		
Projection from Communication Projection from Communication from Communication from Communication Projection from Communication from Communication Projection from Communication from Communication Projection from Communication						Арр	proved Source					~				Pasteurized eggs used when required		
S. Food Received at peoper temperature check at receipt Protection from Contamination Pr		~				good condition, safe, and unadulterated; parasite												
Check at receipt Protection from Contamination Protectio		~										7						
V											W	ļ <u> </u>						
Samitaced at _100_ ppm/temperature		~														Water/ Plumbing		
V N N N N N N N N N		~				10. Food contact surfaces and Returnables; Cleaned and Sanitized at _100_ ppm/temperature						~						
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days V V V V V V V V V		~				10.0						~				4. 4		
V V Safe Water, Recordkeeping and Food Package Labeling Safe Water, Recordkeeping and Food Package Labeling V V V V V V V V V								ation Ite	ems (2 Po	ints)	_	_	_	_	-	rrective Action within 10 days		
V 3 32. Food Handler/ no unauthorized persons/ personnel 2			N O A O Demonstration of Knowledge/ Personnel		R	U	N	N O		О	Food Temperature Control/ Identification	R						
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 21/231/2024 25. Compliance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan: Variance obtained for specialized processing methods; manufacturer instructions 26. Posting of Consumer Advisory 26. Posting of Consumer Advisory 27. Poper Used (sold (bisclosure/Reminder/Buffet/Plate) / Allergen Label 27. No. No. No. No. No. No. No. No. No. No		~							2				~					
V		22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition						
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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/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Prevention of Food Contamination R O I I N N N C U N N N C S 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 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; properly constructed, supplied, and clean 46. Toilet Facilities; properly constructed, supplied, and clean 46. Toilet Facilities; properly constructed, supplied, and clean 47. Other Violations		~										~						
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Retail Food Establishment Inspection Report

Received by: (signature) Margarita Martinez	Print: Margarita Martinez	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ut Station #4	Physical A		City/State: Rockwa	all, TX	License/Permit # FS-9204	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT		- ,						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp				
glass	front cooler/ambient	34	small white freezer	-7							
glass front cooler/ambient		35	2 door freezer	-4							
back g	lass front cooler/sausage	36									
	sausage	37									
whi	te cooler/ham	41									
ϵ	egg cooked	53									
	cheese	41									
small	upright freezer ambient	3									
		OI	SERVATIONS AND CORRECTIV	VE ACTIO	NS						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRI	ECTED TO T	HE CONDITIONS OBSE	ERVED AND				
	Hand sink 100+F ed	quipped									
	TPHC stickers on T										
	Gloves used/ discarded after single use Sani bucket a little high/COS to 100ppm chlorine										
	Jelly donut dispensers cleaned and sanitized daily										
	Individual shelf stable creamer and large self serve creamer pump										
W	To watch coffee cabinet/watch for any exposed wood										
	Digital thermos										
27	When cooling cooked eggs, avoid sealing in container with lid. Instead lid off until 41F or below/within cooling down times/COS										
	3 comp sink 112F										
45	To clean floors and under equipment										
	Sealed canned drinks in back hallway										
34	Need weather stripping at back door										
<u> </u>	Eggs cooked on site and to required temps										
	Lggo oconoa on on	o arra te	roquirou tompo								
n	11		D. t. t			TO 141 . TO	.10				
Received (signature)	` -	r. Inez	Print: Margarita	Mart	inez	Title: Person In Charg					
	Margarita Mart	inez				Title: Person In Charge					