	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																
	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $											2					
P	irpo	se of	f Ins	pec	tion: 🖌 1-Routine 🗌 2-Follow Up 🔄 3-Cor	nplaint		_	Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	RE			
Establishment Name: Contact/Owner Name: * Number of Repeat Violations:										٨							
	Physical Address: Pest control : Hood Grease trap : Follow-up: Yes 10/90// 3301 N Goliad Rockwall, TX Prevent/9-11-2024 Vent Hood US/7-2023 Trimble/100gal/7-17-2024 No [] 10/90//										A						
		Com	pliar	ice S	tatus: Out = not in compliance $IN = in$ compliance	NO = n					4 = r	iot ap	pplicable $COS = corrected on site R = repeat violation W- Watch$	h			
	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																
Co O U	ompli I N	iance N O	Stat N A	C O	Time and Temperature for Food Safety	R						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)				~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
	~				2. Proper Cold Holding temperature(41-17-45-17)				~				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 Gloves used				
		~			5. Proper reheating procedure for hot holding (165°F in Hours)	2			~	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 & reco	rds			I	Highly Susceptible Populations							
	I	<u> </u>	1		Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
_					7. Food and ice obtained from approved source; Food i	1											
	~				good condition, safe, and unadulterated; parasite destruction TX Bakery/Dawn								Chemicals				
	~	IX Dakery/Dawn 8. Food Received at proper temperature						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
_		check at receipt						· ·				18. Toxic substances properly identified, stored and used					
					Protection from Contamination 9. Food Separated & protected, prevented during food				~								
	~				preparation, storage, display, and tasting								Water/ Plumbing				
3				~	10. Food contact surfaces and Returnables ; Cleaned an Sanitized at ppm/temperature												
	~		11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2	Points R		0	Ι	Ν	Ν	С		R			
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowle	lge.		U T	N	0	A	0 S					
	~				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						
		Safe Water, Recordkeeping and Food Package Labeling					~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital						
	~	23. Hot and Cold Water available; adequate pressure, safe		ıfe			I	<u> </u>		<u> </u>	Permit Requirement, Prerequisite for Operation						
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					~				30. Food Establishment Permit (Current/insp report sign posted)						
					Conformance with Approved Procedures				<u> </u>				12/31/2024 Utensils, Equipment, and Vending				
	1				25. Compliance with Variance, Specialized Process, an HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	1			~				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 cool foods (Disclosure/Reminder/Buffet Plate)/ Allergen La				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	Ι	N	N	С	Core Items (1 Point) Violations Require Corre	ctive Acture		Not 0	-	xce N	ed 9 N	0 Da C	ays or Next Inspection , Whichever Comes First	R			
Ŭ T	N	0	A	Ö S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			Ŭ T	N	0	A	Ö S	Food Identification 41.Original container labeling (Bulk Food)				
	~				 34. No Evidence of insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco us 	<u> </u>	-		•								
1	~				36. Wiping Cloths; properly used and stored		-	1			_		Physical Facilities 42. Non-Food Contact surfaces clean				
╞	v v				37. Environmental contamination		-	\vdash	v				43. Adequate ventilation and lighting; designated areas used				
⊢	~		38. Approved thawing method			-	\vdash	~				44. Garbage and Refuse properly disposed; facilities maintained	<u> </u>				
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean				
					39. Utensils, equipment, & linens; properly used, stored	,		<u> </u>					46. Toilet Facilities; properly constructed, supplied, and clean				
					dried, & handled/ In use utensils; properly used				~				1				
	~				40. Single-service & single-use articles; properly used		_		v v				47. Other Violations				

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Received by: (signature) Tiyoung Hur	^{Print:} Jiyoung Hur	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: DNUTS	Physical A 3301	N Goliad	City/State: Rockwa	all, TX	License/Permit # FS-9410	Page <u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERV	ATIONS Temp F	Item/Locat	ion	Temp F			
	r cooler/sausage	41		Temp F	Item/Loca					
2 000	cheese	41								
sau	sage in kolache	41								
	or freezer/ambient	3								
whit	e upright freezer	14								
drinl	< cooler/ambient	34								
T .			SERVATIONS AND CORREC							
ltem Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Front hand sink 109		-				_			
6			cate 4 hours to discar		8am, w	/III.discard at 1	2pm			
40	Warewash hand sir		baking sheets/to disca	ra						
	3 comp sink 111+F									
42										
10	Sani bucket setup less than 50ppm chlorine/ COS to 100ppm									
42	To clean prep tables and under									
42	To clean in/around/on equipment									
42	To clean speed rac									
35			w and separate/not ov	ver prep ta	ables					
45	5 To clean floors, under equipment									
42	To clean drink coole	er/shelv	es							
Received (signature)	•		Jiyoun	g Hur	•	Title: Person In Charge	e/ Owner			
Inspected (signature)		tez 1	RS Christy C							
Form EH-06 (Revised 09-2015)										