	Retail Food Establishment Inspection Report Image: Constraint of the system <																	
Date: Time in: Time out: License/P 12/19/2024 9:50 10:35 FS-8														Est. Type Risk Category Page <u>1</u> of	2			
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Compla								_	_	nve	stiga	ntior	n	5-CO/Construction 6-Other TOTAL/SCO	RE			
Establishment Name: Contact/Owner N Sonny Donuts							Jame	:						* Number of Repeat Violations: ✓ Number of Violations COS:	^			
Physical Address: 5731 Horizon Rockwall, TX Pest control : owner to send													A					
Compliance Status: Out = not in compliance IN = in compliance NO							$\mathbf{D} = \mathbf{n}\mathbf{C}$					<u>.</u>		$\begin{array}{c c c c c c c c c c c c c c c c c c c $	ch			
М	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	ompliance Status							┓	0	Î	Ν	nce Status N N C O A C			R			
U T	N	0	A	0 S	(F = degrees Fahrenheit)				U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;				
	~		1. Proper cooling time and temperature							~				knowledge, responsibilities, and reporting				
	 ∠ ∠ 2. Proper Cold Holding temperature(41°F/45°F) 						Ī		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
_					3. Proper Hot Holding temperature(135°F)					<u> </u>								
_	v v	4. Proper cooking time and temperature							Preventing Contamination by Hands 3 14. Hands cleaned and properly washed/ Gloves used p									
	~			5. Proper reheating procedure for hot holding (165°F in 2				,	3				-	15. No bare hand contact with ready to eat foods or approved				
	~				Hours)					~			alternate method properly followed (APPROVED YN)					
	•			_	6. Time as a Public Health Control; procedures	& records						Highly Susceptible Populations						
					Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	*			
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction									Chemicals				
		destruction Sunrise Supply 8. Food Received at proper temperature												17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt					& Vegetables								
	Protection from Contamination							18. Toxic substances properly identified, stored and u					18. Toxic substances properly identified, stored and used					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Water/ Plumbing				Water/ Plumbing					
3				~	10. Food contact surfaces and Returnables ; Cle Sanitized at ppm/temperature	aned and				~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously se reconditioned discarded			disposal										
0	I	N	N	С	· · · · ·		ints) R	vio	0	Ι	Ν	Ν	С		R			
U T	N	0	A	0 S	Demonstration of Knowledge/ Person 21 Person in charge present, demonstration of				U T	N	N O A O S S							
	~				21. Person in charge present, demonstration of knowledge, 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			sonnel		Ī		~				28. Proper Date Marking and disposition						
Safe Water					Safe Water, Recordkeeping and Food Pa Labeling					~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
~					23. Hot and Cold Water available; adequate pressure, safe				1					Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			Ī		~				30. Food Establishment Permit (Current/insp report sign posted))			
_					Conformance with Approved Procedures			ł						12/31/2024 Utensils, Equipment, and Vending				
	~				25. Compliance with Variance, Specialized Pro HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions					~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory					~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label													
0	I	N	N	C			Actio R	on N	0	0 I		N N		ays or Next Inspection , Whichever Comes First	R			
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, roden			-	U T	N	0	A	0 S					
	 				animals 35. Personal Cleanliness/eating, drinking or tob		\square			~								
	~ ~				36. Wiping Cloths; properly used and stored		\parallel	+		~				Physical Facilities 42. Non-Food Contact surfaces clean				
	v v				37. Environmental contamination		\vdash	╞		v v				43. Adequate ventilation and lighting; designated areas used				
-	~				38. Approved thawing method			╞		v v				44. Garbage and Refuse properly disposed; facilities maintained	+			
					Proper Use of Utensils	ensils				v			<u> </u>	45. Physical facilities installed, maintained, and clean				
					39. Utensils, equipment, & linens; properly used, stored,			╞						46. Toilet Facilities; properly constructed, supplied, and clean				
_	~				dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properl		Щ	ļ		~				47. Other Violations				
	~				40. Single-service & single-use articles; properl and used				~									

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

Received by: (signature) Ti Byan	^{Print:} Ji Byun	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Ny Donut	Physical A 5731	Horizon	City/State: Rockwa	all, TX	License/Permit # Page 2 of 2 FS-8256		<u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Loca	tion		Temp F				
	cooler ambient	34			Titlii/Loca			Temp F				
	e freezer ambient	17										
2 door	reach in cooler/sausage	40										
sa	usage patty	40										
	<u> </u>											
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS							
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Thermo in cooler near dairy in drink cooler											
	Shelf stable creamers and individual sugars											
	TPHC times on front display case											
14	To discard single us	-										
	Front hand sink 100 Warewash hand sir		•									
	3 comp sink 120F	IK I I OF	equipped									
10		ess thar	50ppm/COS to 100pp	om chlorir	าค							
W	Need vent hood info											
	Test strips on site											
	Gloves used											
	Store very clean/go	od										
	Walls, floors, tables	, cooler	s, fryers, dough mixers	s, clean/g	ood							
	Digital thermo on site											
Received (signature)				<u> </u>		Title: Person In Charg						
	Ui Byun		Ji Byur			Manage	r					
Inspected (signature)	<i>Ji Byun</i> ^{Iby:} Chrísty Cor	tez, 1	RS Christy C	cortez,	RS	Samples: Y N	# collecte	ad				
Form EH-06	5 (Revised 09-2015)	0	-			Samples: Y N		A				