Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

1,	/27	27/2025 11:15			License/Permit # -S-6367						Est. Type Risk Category Page 1 of 2	_				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investiges Establishment Name: Contact/Owner Name:								estig	ation	1	5-CO/Construction 6-Other TOTAL/SCORI * Number of Repeat Violations:					
		cal A			nuts (Rusk)	Pes	Kyung Ha	n So	_	ood		Gı	rease	se trap: Follow-up: Yes 7/93/A	\	
87	4 V	V R	usk	Ro	ockwall, TX	Gol	Eco/6-2025		se	lf		Go	Ec	co/500gal/11-27-2025 No □		
Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											ı					
О	Compliance Status O I N N C Time and Temperature for Food Safety Time and Temperature for Food Safety						R	(O I N N C U N O A O			С	Emplanes Health	R		
T	N	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					U N	0	A	o s	Employee Health 12. Management, food employees and conditional employees;					
	~				T. C. C.	F				~				knowledge, responsibilities, and reporting		
	~	2. Proper Cold Holding temperature(41°F/ 45°F) 3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature						13. Proper use of restriction and exclusion; No diseyes, nose, and mouth				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
												Preventing Contamination by Hands				
								~				14. Hands cleaned and properly washed/ Gloves used properly gloves used				
5. Proper reheating printing Hours)				procedure for hot holding (165°F in 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 & records									Highly Susceptible Populations		
					Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required USED for baking		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite											
	destruction T											Chemicals				
	~				8. Food Received at pro	_				~				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/ Plumbing				
	~				10. Food contact surface Sanitized at100 p	es and Returnable	es ; Cleaned and			~			-	19. Water from approved source; Plumbing installed; proper backflow device		
	.,				11. Proper disposition of reconditioned	f returned, previo	ously served or							20. Approved Sewage/Wastewater Disposal System, proper		
										Ľ				disposai		
					Dric	rity Foundat	tion Itoms (2)	Pointe)	wiolo	ations	Dag		Cor	maating Action within 10 days		
O U T	I N	N O	N A	C O S	Prio Demonstration			Points)	Ţ	O I U N	Req N O	N A	C 0	rrective Action within 10 days Food Temperature Control/ Identification	R	
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	N	N O		О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Man	Personnel tion of knowledg ager/ Posted	R	Ţ	O I U N T	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
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Retail Food Establishment Inspection Report

Received by: (signature) Kyang Han Son	Print: Kyung Han Son	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: wall Donuts (Rusk)	Physical A	^{lddress:} V Rusk		City/State: Rockwa	all, TX	License/Permit # FS-6367	Page <u>2</u> of <u>2</u>			
			TEMPERAT	URE OBSERVA	TIONS						
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	tion	Temp F			
reach	in drink cooler	35									
d	Irink cooler	34									
back r	each in cooler/sausage	41									
	butter	40									
rea	ch in freezer	-8									
		OF	SERVATIONS A	ND CORRECT	IVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEEN MAI	DE. YOUR ATTEN	TION IS DIR	ECTED TO TI	HE CONDITIONS OBSE	ERVED AND			
	Front hand sink 100)+F equ	ipped								
32	Maintenance to counters behind donut display/ exposed wood										
6	Must adhere to 4 hours						the 4 hour mark	:/COS			
42	To clean donut stra										
	Back hand sink 112F equipped										
	3 comp sink 114F										
	Sani bucket setup to 100ppm chlorine										
	Test strips on site/current										
	Dial thermo										
W	Watch storage of personal items with restaurant items										
	No liquid in dumpster/filtering system/only small particulate (solid) is disposed										
42	To clean speed racks										
42 To clean vent hood filters											
W No professional cleaning/refer to fire											
W	•			lication							
45	Discussed no home pest sprays or application To clean floors/some food debris and greasy										
				<u>, </u>							
D : -			Two s				mu p	10			
Received (signature)	•		Print:	yung F	lan S	Son	Owner	ge/ Owner			
Inspected (signature)	Kyung Han Son 1 by: Chvisty Cov	tez, 1	RS Print:	hristy C	ortez,	RS	Samples: Y N	# collected			