Followup Fee of																				
\$50.00 afterRetail Food Establishment Inspection ReportImage: First aid kitFirst FollowupImage: Allergy policy																				
Vomit clean up																				
						ermit # 300-01							Food handlers 12 Page $\frac{1}{2}$ of		2					
				pec	tion: 🖌 1-Routine	2-Follow Up 12:53						6-Other	TOTAL/SCO	RE						
Establishment Name: Contact/Owner N Dunkin' Donuts Jessica Sauc												Number of Repeat Violations: Violations COS:								
Physical Address: P						Pest contr Massey 1/2			Ho N/A	Hood N/A				te trap :/ waste oil Follow-up: Yes		3/97/A				
Compliance Status: Out = not in compliance $IN = in$ compliance $NO = not$ observed $NA = not$ applicable $COS = corrected on site R = repeat violation W= Watch$												ch								
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 Image: Complementation of the status 0 I N N C U N O A O Time and Temperature for Food Safety						R	C O U	ompl I N	ianco N O	e Sta N A	C C									
T				s					T		•		s	12. Management, food employees and conditional employees;						
	l									~				knowledge, responsibilities, and reporting						
	2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth										
┝┼╴				3. Proper Hot Holding temperature(135°F)					<u> </u>	<u> </u>		<u> </u>	Émployee health form posted Preventing Contamination by Hands							
				4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves used p											
		/			5. Proper reheating proc Hours)	cedure for hot holding (1	65°F in 2			~				15. No bare hand contact with ready alternate method properly followed						
					6. Time as a Public Hea		Gloves & utensils													
													1	Highly Susceptible 16. Pasteurized foods used; prohibit	fered					
					Ap			~				Pasteurized eggs used when required								
ŀ					7. Food and ice obtained good condition, safe, and destruction NDCP	d from approved source; ad unadulterated; parasit								Chemic	als					
ŀ					8. Food Received at pro Checking	oper temperature						~		17. Food additives; approved and pr & Vegetables N/Å		-				
						from Contamination				~				18. Toxic substances properly identi Stored low and separate	ified, stored an	d used				
				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plu	mbing					
ŀ	/				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature					~				19. Water from approved source; Pl backflow device City Approved	umbing installe	ed; proper				
ŀ	Image: Interview of the second seco							~				20. Approved Sewage/Wastewater Disposal System, proper disposal								
							ems (2 Po			_	_			rrective Action within 10 days						
U U T	I N N C N O A O S Demonstration of Knowledge/Personnel				R	O U T	Ν	N O	N A	C O S	Food Temperature Con	trol/ Identific	ation	R						
L					4	rtified Food Manager (C	FM)			~				27. Proper cooling method used; E Maintain Product Temperature		quate to				
L	/				22. Food Handler/ no un 12	nauthorized persons/ per	sonnel			1				28. Proper Date Marking and dispos Good date labels						
					Safe Water, Reco			~				29. Thermometers provided, accurat Thermal test strips Digital thermo, strips cu		ed; Chemical/						
L					23. Hot and Cold Water 135, good press		Permit Requireme							peration						
				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				30. Food Establishment Permit/Inspecti						spection Curr	ent/ insp posted					
					Commercial	with Approved Procedu	ıres		-	1				Posted and expired Utensils, Equipmen	it. and Vendin	g				
					25. Compliance with Va	ariance, Specialized Pro	cess, and							31. Adequate handwashing facilities supplied, used	· · · · · · · · · · · · · · · · · · ·	0				
					processing methods; ma Temps recorded	d 4x daily				~				Equipped						
						sumer Advisory				~				32. Food and Non-food Contact surd designed, constructed, and used						
ŀ					foods (Disclosure/Remi Posted on counter f	er Advisories; raw or und inder/Buffet Plate)/ Alle: ront	rgen Label			~				33. Warewashing Facilities; installe Service sink or curb cleaning facility Equipped	y provided	used/				
0 []			N	C				Action	0	Ι	XCee N O	Ν	С	ys or Next Inspection , Whichever Food Identi			R			
U T	N	0	A	0 S		of Food Contamination ect contamination, roden			U T		0	A	O S	41.Original container labeling (Bulk						
		+			animals	s/eating, drinking or tob		+		~										
					36. Wiping Cloths; prop	perly used and stored		+	1					Physical Fa 42. Non-Food Contact surfaces clea						
	╉				Stored in Solut 37. Environmental cont			+	+	~				43. Adequate ventilation and lightin	ıg; designated a	areas used	+			
╞┤╻		╉			38. Approved thawing 1 Refrigerator	method		+	\vdash	~				44. Garbage and Refuse properly dis	sposed; faciliti	es maintained	+			
	-					er Use of Utensils			1					45. Physical facilities installed, main	ntained, and clo	ean	1			
		T				t, & linens; properly used the utensils; properly used				~				46. Toilet Facilities; properly constr Equipped	ucted, supplied	l, and clean	+			
┝┤╹		+				ngle-use articles; properly		+						47. Other Violations			-			
ŀ					and used	* *					~			N/A						

Retail Food Establishment Inspection Report <u>City</u> of Rockwall

Received by:
(signature)Jessica SaucedoPrint:
Jessica SaucedoTitle: Person In Charge/ OwnerInspected by:
(signature)Richard HillPrint: Richard HillBusiness Email:

Form EH-06 (Revised 09-2015)

	nent Name: in' Donuts	Physical A 3035	Ridge Rd	City/State: Rockwal	l, Tx	License/Permit # FS-9300-01	Page <u>2</u> of <u>2</u>				
Item/Loca	ation	Тетр	TEMPERATURE OBSERVA' Item/Location	TIONS Temp	Item/Locat	ion	Тетр				
	age Cooler amb	44	Below			-					
	WIF htt	15.2	Egg, turkey sausage	e 34/35							
	WIC amb	36	Hashbrowns	30							
Slice	chz/eggs/sausage	37/36/36	kolaches	40							
San	dwich station		Drive Thru Coole	r							
E	gg/sausage	36/32	FF milk /whip	36/37							
Cł	neese/butter	36/40	Espresso cooler	•							
Cr	eam cheese	39	Whole/oat milk	36/36							
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: all temperatures are taken in F										
	Restrooms equipped temp greater than 101 in each room										
	Hand sink equipped temps greater than 102 throughout kitchen										
	3 comp sink not set up, 135, using quat sani 200ppm										
	Air curtain confirmed operational rear service door, no gaps observed										
	Chemical rack looks great well organized stored low and separate										
34	Great practice hanging mop head to drip dry over mop sink Observed condensation buildup on pipe and pan protecting food as well as frozen droplets on ceiling										
W	Cutting board on sandwich station is beginning to show signs of wear, keep an eye on it										
	Cambro ice bucket cleaned weekly, remember to keep water drained										
	Using sanitizer towel to clean wands on expresso machines after every use										
	Using gloves to to Rte foods										
	Cutlery wrapped separately										
45	Areas in kitchen where grout is below tile height allowing for food to build up, need to grout										
42	Minor detail cleaning on top of double oven										
42 W	Remove sticker from door curtain WIF uncleanable										
vv	To renew and post current health permit										
Received (signature)	See abov	/e	See ab	ove		Title: Person In Charge/	Owner				
Inspected (signature)	_	St.	Richard			Samples: Y N #	collected				
Form EH-06	(Revised 09-2015)										