

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 3/13/2025	Time in: 11:25	Time out: 12:10	License/Permit # FS-9204	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Donut Station #4			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2309 S Goliad Rockwall, TX			Pest control : GoEco/2-26-2025	Hood Vent Hood US/8-7-2024	Grease trap : America's/500gal/11-7-2024	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

4/96/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
 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
			✓			Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Conformance with Approved Procedures						Consumer Advisory					
	✓						✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Donut Station #4	Physical Address: 2309 S Goliad	City/State: Rockwall, TX	License/Permit # FS-9204	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
reach in glass cooler/sausage	35	glass front drink cooler	35		
sausage	36	glass front drink cooler	30		
sausage	36				
reach in cooler/cooked egg	41				
cheese	41				
small upright white freezer	7				
small white freezer	9				
2 door reach in freezer	6				

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:
	Front hand sink 100+F equipped
	Sani bucket setup to 100ppm chlorine
	Test strips current/on site
	TPHC time stickers on TCS foods/4 hours to discard
	Eggs cooked on site in electric skillet
39	To clean dough mixer and store clean
42	To clean shelves under/near fryer
42	To clean lids of sprinkles containers
	Back hand sink 100+F equipped
	3 comp sink 115F
	Spray Bottles labeled
37	Protect canned drinks in back hallway storage from exposed pink insulation
37	To store items (sodas) 6 inches off of floor to clean
42	To clean gasket in small white freezer in back/moldy
45	To replace moldy caulking behind 3 comp sink
	Shelf stable creamers and shelf stable individual condiments

Received by: (signature) <i>Margarita Martinez</i>	Print: Margarita Martinez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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