Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date:			Time in: Time out:			License/Permit #							CPFM Food handlers	4	0		
4/17/25			•		11:15			S-0	-0000874						2 2	Page 1	of <u>Z</u>
					tion: 1-Routine	2-Follow Up		Complai		4-Investigation				1	5-CO/Construction 6-Other	TOTAL/S	CORE
Ro	ck	Wa	all		nuts Goliad		Contact/C						1		Number of Repeat Violations: 1 Number of Violations COS:	4/96	\$/Δ
Ph 20	ysic: 06	al A S	ddre. G	ess: Olia	ad #224 Rockv	vall Tx Tern	st control : minix 4/11/2	5		Ho 2/24	od 1/25				e trap :/ waste oil Follow-up: Yes Grease 11/22/24 50g	1700	,,,
	(Com	plia	nce S	Status: Out = not in co points in the OUT box for	ompliance $\overline{IN} = in c$	compliance	NO		t obser		NA appr	k = no opria	ot ap	plicable COS = corrected on site R = repeat vio ox for IN, NO, NA, COS Mark an in appropriate	lation W= V	Watch
-			G4		Prio	rity Items (3 l	Points) vio	olations	Requ						ive Action not to exceed 3 days		
O U T	mpli I N	N O	N A	C O S		nperature for Fo			R	O U	N	N O	N A	C O S	Employee Health		R
	/				1. Proper cooling time a	and temperature					/			Ď.	12. Management, food employees and conditional knowledge, responsibilities, and reporting	employees;	
	~				2. Proper Cold Holding See	temperature(41°)	F/ 45°F)				/			✓	13. Proper use of restriction and exclusion; No disceyes, nose, and mouth	charge from	
		~			3. Proper Hot Holding t	temperature(135°	·F)		-						Preventing Contamination by Han	ds	
		~			4. Proper cooking time						~				14. Hands cleaned and properly washed/ Gloves u		
		~			5. Proper reheating prod Hours)	cedure for hot hol	lding (165°F	F in 2			~				15. No bare hand contact with ready to eat foods o alternate method properly followed (APPROVED Gloves used	r approved YN)
	~				6. Time as a Public Hea	alth Control; proc	edures & re	ecords							Highly Susceptible Populations		
					Ар	proved Source							~		16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required	ered	
	~				7. Food and ice obtaine good condition, safe, ar destruction Texas	nd unadulterated;	parasite	d in							Chemicals		
	~				8. Food Received at pro Checking upo						~				17. Food additives; approved and properly stored; & Vegetables N/A	Washing Frui	its
					Protection 9. Food Separated & pr	n from Contamin		v4			/				18. Toxic substances properly identified, stored an	d used	
	~				preparation, storage, dis	splay, and tasting	g								Water/ Plumbing		
	~				10. Food contact surfact Sanitized at	ppm/temperature	e	•			~				19. Water from approved source; Plumbing installe backflow device City Approved		
	~				11. Proper disposition of reconditioned Disca	_		l or			~				20. Approved Sewage/Wastewater Disposal System disposal	n, proper	
									_								
0	т	N	N	С	Pri	ority Foundat	tion Items	s (2 Po	_	_	_	_			rective Action within 10 days		D
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel		nts)	viola U T	I N	Req N O	N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identific	ation	R
	I N			0	Demonstration 21. Person in charge pro and perform duties/ Cer 2	n of Knowledge/	Personnel tion of know ager (CFM)	ledge,	_	U	I N	N	N	C O	Food Temperature Control/ Identific 27. Proper cooling method used; Equipment Adea Maintain Product Temperature		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Susie Bertrand	Print: Susie Bertrand	Title: Person In Charge/ Owner Employee
Inspected by: Richard Hill	Print:Richard Hill we	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:			age <u>2</u> of <u>2</u>					
Rockw	vall Donuts	2006 5	Goliad #224	Rockwal	l, Tx	FS-0000874						
Item/Loca	ation	Temp	TEMPERATURE OBSERVA	Temp	Item/Loc	ration	Temp					
	age coolers	40/39	2Door Freezer HTT	8.6	Tient Boo	Kolaches	Temp					
	Kolaches front		Freezer 2 HTT	11.6	Reg	ular 10am 79,7	8					
	Regular	71	Refrigerator 2									
·	Jalapeños large	71	Cold holding									
J	Jalapeños small	72	Wieners/Milk	40/40								
	Regular large	71	Chest freezer	-1.6								
	Cold holding											
Slic	e cheese/sausage	39/40										
Item	AN DIODEOTICAL OF TAXABLE		SERVATIONS AND CORRECT			THE COMPLETIONS OF SERV	AND					
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											
	Hand sink equipped ¹	104, state	e poster present									
	3comp sink, not set u	ıp, 114, u	sing chlorine sani									
	Sanitizer in spray bot	tle 100pp	om									
	Sanitizer in bucket 10	00ppm to	wel stored in solution									
	Restrooms equipped	125, not	for public use f									
			over mop sink good pra	ctice								
	<u> </u>	<u>-</u>	<u> </u>									
	Gloves, Tongs, tissue to touch Rte foods Reminder to always wash hands before donning gloves											
	Using stickers for tpcs, kolaches that were cooked at 10am must temp at 70 by 12pm											
	or must discard immediately, checking in freezer at 11:55 temp under 70 within 2 hours											
	Date marking on dairy cartons											
45	Need to clean air diffusers and ceiling tiles as needed											
			day, need to cool rapidly no	ot at room	temp w	ithin 2 hrs						
28cos			s, cooked sausage, chees									
			clean during storage exce				e clean					
Received (signature)	See abov	/ <u>P</u>	See ab			Title: Person In Charge/ Ow	ner					
Inspected	l by:		Print:									
(signature)	ROMT	(Set	<∫ Richar	lliH b		Samples: Y N # col	lected					