Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 3/19/2025				Time out: 11:55		S-92							Est. Type	Risk Category	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na								4-Investigation 5-CO/Construction 6-Other * Number of Repeat Violations:					ions:	TOTAL/S	SCORE			
Donuts & Coffee Physical Address: Pest control:								Hood Grease				ease	✓ Number of Violations CC	16/8	4/B			
21	δ E	Rι	ısk	Ro	ckwall, TX	Co	ornerstone n compliance	/8-30-20		Vent H	lood US/		Ga	rcia	a/12-9-2024/50gal N	Follow-up: Yes	1 377	W7 . 1
Ma	Compliance Status: Out = not in compliance MO = 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 NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '\sigma' 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																	
Co	Compliance Status								R	Compliance Status O 1 N N C							R	
U T	N	0	A	O S	(F = de	grees Fahrenh	eit)				U N O A O Employee Health 12. Management, food employees and condition						employees:	
	~				Proper cooling time and temperature						~				knowledge, responsibilities, and		employees;	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dise	charge from	
		3. Proper Hot Holding temperature(135°F)							Preventing Contamination by H					tamination by Han	ıds			
		4. Proper cooking time and temperature						3					14. Hands cleaned and properly	y washed/ Gloves u	sed properly	7		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ralternate method properly follo			.)				
3					6. Time as a Public Heal	lth Control; pro	ocedures & r	records			Highly Susceptible Pop					ptible Populations		
					Арр	Approved Source					16. Pasteurized foods used; prohibited food no Pasteurized eggs used when required						fered	
					7. Food and ice obtained			od in							eggw cooked			
	~				good condition, safe, and destruction	u unadunerated	u, parasne								Che	emicals		
	~				8. Food Received at pro	•	re				_				17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fro	uits
		check at receipt						3					18. Toxic substances properly i	identified, stored an	d used			
	/				Protection from Contamination 9. Food Separated & protected, prevented during food preparation storage display and testing					3					Water	/ Plumbing		
					preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and										19. Water from approved source		ed; proper	
	~				Sanitized at	ppm/temperatu	ire				~				backflow device			
	~				11. Proper disposition of reconditioned disca		viously serve	ed or			~				20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper	
Priority Foundation Items (2 Points																		
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O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Personnel		nts) v	o U T	I N	Require N O	uire N A	Cor C O S	rective Action within 10 days Food Temperature	Control/ Identific	ation	R
U				О		of Knowledge	e/ Personnel	wledge,	<u> </u>	O U	I N	N	N	C O	· ·	d; Equipment Ade		R
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Received by: (signature) Maggie Eldroubi	Print: Maggie Eldroubi	Title: Person In Charge/ Owner Employee
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress:	T	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>			
	uts & Coffee		Rusk		Rockwa	all, TX	FS-9267	J = <u>-</u>			
Item/Loc	eation	Temp F	TEMPERAT Item/Location	TURE OBSERVA	TIONS Temp F	Item/Loca	tion	Temp F			
		67	Item/Location		Temp 1	Item/ Loca	uon	Тетрт			
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	sausage	41									
sli	iced cheese	41									
reach	n in freezer ambient	0									
back r	esidential cooler ambient	30									
		OF	SERVATIONS A	AND CORRECTI	VE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MA	DE. YOUR ATTEN	TION IS DIRE	ECTED TO T	HE CONDITIONS OBSE	RVED AND			
6	Need TPHC sticker	s on ea	sandwiche	es and kolad	hes on	display	counter				
14	Need TPHC stickers on egg sandwiches and kolaches on display counter Do not re-use single use gloves, one used on counter, discarded										
	Hand sink 122F equipped										
	3 comp 127F										
18	Sani spray bottle setup too strong/over 100ppm, COS by diluting to 100ppm chlorine										
	Test strips on site										
21	Need certified food manager on duty during prep and service										
W	One tray of kolaches out on counter made this morning, need to aggressively cool, 2 hours to 70F then 4 hours to 41F or below										
	Made about 3 hours ago and were in cooler										
W	Reminder to discard cardboard daily used on floor, etc to seal up grease										
	No public RR, in back, existing per building										
39	Need to store dough bowl clean/overnight after use, dough remnants in bowl										
32	Various places throughout to seal exposed wood to be cleanable										
	Kitchen and back s	torage i	n MUCH cle	eaner/more	organize	ed					
	Most unused equip	ment an	d various ite	ems have be	een rem	oved/go	od				
	Digital thermo										
42 Some cleaning needed under oven/some food debris											
45	Chipped paint in various places, walls, etc										
Received (signature)			Print:	1000:		: حار ر	Title: Person In Charg				
	Maggie Eldroubi	<i>;</i>	IV	laggie		ומטכ	Employe	<u>ee</u>			
Inspected (signature)		tez, 1	RS Print:	hristy C	ortez,	RS	Samples: Y N	# collected			