Followup Fee of $50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
11/8/25	1:25	2:05	FS-9300-01	2	15	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:		
Dunkin' Donuts 205	Susan Nelson	✗ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	4/96/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
2325 S Goliad St Rockwall, TX	Massey 11/25	N/A	Refer to Teddy	

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 ✗ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
	✔				3. Proper Hot Holding temperature(135°F) See	
		✔			4. Proper cooking time and temperature	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✔				6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction NDCP	
	✔				8. Food Received at proper temperature Checking	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✔				11. Proper disposition of returned, previously served or reconditioned Discard	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves and utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables N/A	
	✔				18. Toxic substances properly identified, stored and used Chemicals stored low&seperate	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City Approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✔				22. Food Handler/ no unauthorized persons/ personnel 15, before first shift	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 114, good pressure	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps recorded 4x daily	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Posted on counter front	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				28. Proper Date Marking and disposition Good date labels	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted and current	
					Utensils, Equipment, and Vending	
2					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped, temp 90	
	✔				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use	
	✔				36. Wiping Cloths; properly used and stored Stored in solution	
	✔				37. Environmental contamination	
	✔				38. Approved thawing method Refrigerator	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
	✔				42. Non-Food Contact surfaces clean	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
			✔		47. Other Violations N/A	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Rafael Martinez	**Print:** Rafael Martinez	**Title: Person In Charge/ Owner** MOD
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Dunkin' Donuts 205	2325 S Goliad St	Rockwall, Tx	FS-9300-01	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beverage Cooler amb	40	Cold brew cooler	38	Service line	
WIF htt	5.4			Expresso cooler	36
WIC amb	36	Service line		Oat Milk	38
Sliced cheese	39	Cold hold		Whip	39
Thawing fried egg/sausage	31/38	Koloche	36	Whole Milk	39
Drive thru cooler	39	Fried egg/sausage	38/38		
Begal station coolers		Hot hold	N/A		
Hash browns/koloche	28/36				

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 102 in each room
31	Hand sink equipped temps greater than 102, except front sink 90
	3 comp sink not set up, 114, using quat sani 200ppm
	Air curtain confirmed
	Chemical rack looks great well organized stored low
34/45	Address gap around rear service door to prevent avenue for pest activity
	Under counter refrigerator non operational
	Red sani bucket 200ppm wiping wand between use
	Cambro ice bucket cleaned every other day, remember to keep water drained
	Using sanitizer towel to clean wands on expresso machines after every use
	Using gloves and utensils to to Rte foods
	Cutlery wrapped separately

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature) RS MHD RS	**Print:** Richard Hill, RS	Samples: Y N # collected

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