

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: 9/26/25	Time in: 11:10	Time out: 11:40	License/Permit # FS-0000874	CPFM 2	Food handlers 3	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Rockwall Donuts S. Goliad			Contact/Owner Name: Hew yum Lee		☒ Number of Repeat Violations: <u>2</u> ☒ Number of Violations COS: <u> </u>	
Physical Address: 2006 S Goliad #224 Rockwall Tx			Pest control : Terminix monthly	Hood Vent Hood 2 25	Grease trap /: waste oil We Do Grease 8/27/25 50g	Follow-up: Yes ☐ No ☒
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						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)		Employee Health		
OUT	IN	NO	NA	COS		
	✓				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	
		✓			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 used	
	✓				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	
	✓				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	Food Temperature Control/ Identification	
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition No date labels	★
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current	
	✓				Permit Requirement, Prerequisite for Operation	
			✓		30. Food Establishment Permit/Inspection Current/ insp posted Posted & current	
					Utensils, Equipment, and Vending	
			✓		31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	✓				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 Not setup	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Food Identification	
	✓				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	
	✓				45. Physical facilities installed, maintained, and clean	★
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
	✓				47. Other Violations	

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Donuts	Physical Address: 2006 S Goliad #224	City/State: Rockwall, Tx	License/Permit # FS-0000874	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beverage coolers	39/39	2Door Freezer HTT	8.6	Display Kolaches 8:30/10:00am	
Cooling		Freezer 2 HTT	16.4	Small Jalapeño	73
Regular small	95	Refrigerator 2		Small regular	71
Jalapeños large	112	Wieners	40	Large Jalapeño	72
Jalapeños small	86	Milk/butter	39/40	Spinach cheese pocket	69
Regular large	70	Chest freezer	3.2		
Refrigerator 1					
Slice cheese/sausage	41/40				

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

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

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