Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 11:10		11:10	Time out: 11:45	FS-							Est. Type Risk Category Page 1 of 2	<u> </u>			
Purpose of Inspection: I-Routine							Name:	✓ Number of Violations COS:					* Number of Repeat Violations: ✓ Number of Violations COS:		
Physical Address: 3301 N Goliad Rockwall, TX Pest control: Prevent/9-10-2025							25		Hood Grease trap : Follow-up: Yes V Southwaste/7-17-2025/100gal No No					0/92/A	
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered ite	em Mar		heckn	nark ir	appı	opria	te bo	poplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R rive Action not to exceed 3 days	h
O U	Compliance Status					R	(O I N U N O			C O				
T	11	U	A O (F = degrees Fahrenheit) 1. Proper cooling time and temperature							T S 12. Management, food 6				12. Management, food employees and conditional employees;	
	~									~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(41°F/45°F)					~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					Preventing Contamination by Hands		
	4. Proper cooking time and temperature						Г	~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)						
	6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations					
					Δnr	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained		source; Food in							eggs cooked	
	~				good condition, safe, and destruction TY Roll	id unaduÎterated; kery/Daw	-							Chemicals	
					8. Food Received at pro					T				17. Food additives; approved and properly stored; Washing Fruits	
										'				& Vegetables 18. Toxic substances properly identified, stored and used	
		Protection from Contamination 9. Food Separated & protected, prevented during food						~				16. Toxic substances properly identified, stored and used			
	•	preparation, storage, display, and tasting									Water/ Plumbing				
3					10. Food contact surface Sanitized at					~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disca		ously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pric	ority Founda	tion Itoms (2 I	Pointa)	wiola	itions	Rea	uire	Con	rrective Action within 10 days	
О	I	N	N	C		•	·	R	_	_	_		COF	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration		Personnel	R	_	O I U N	N O	N A	_	Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer	esent, demonstra	Personnel tion of knowledge	R	Ţ	O I U N	N	N	C O		R
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1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Tiyoung Hur	Print: Jiyoung Hur	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

R Dc	ment Name: Dnuts	Physical A 3301	Address: N Goliad	City/State: Rockw	/all, TX	FS-9410 Page 2 of 2					
				OBSERVATIONS							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
2 door	cooler/sliced cheese	41									
cook	ed sausage patty	41									
2 (door freezer	7									
drink	glass front cooler	35									
Small	white freezer reach in	-9									
		OI	BSERVATIONS AND	CORRECTIVE ACTION	ONS						
Item Number	AN INSPECTION OF YOUR ES					HE CONDITIONS OBSE	RVED AND				
	Front hand sink 10°	1F equir	nned								
35	To store employee		•	d separate in 2	door cod	oler in back					
32	To replace broken			•							
52	•			1401 Storage of	Jillanicis	<u> </u>					
	Back hand sink 107F equipped										
40	3 comp sink 117F	46	. 100	7-2/000							
10	Sani bucket setup l	ess tnar	1 100ppm cnior	ne/ COS							
	Tets strips current										
32	To clean dough bowl/mixer/to store clean No liquid grease into dumpster										
- 10											
42 To clean outside of sprinkles containers											
42	To clean donut display where there is food debris accumulation in metal strip										
45	Eggs cooked on sit										
70	TO CICATI HOOFS/UHA	ci cquip	листи								
Received (signature)	•		Print:	oung Hu	ır	Title: Person In Charge/ Owner Owner					
Inspected	d by:		Print:								
(signature)	Jiyoang Har aby: Chvisty Cov	tez, 1	RS Chri	sty Cortez	, RS	Samples: Y N	# collected				