Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Establishment Name: Number of Repeat Violations: Donuts & Coffee	* Number of Repeat Violations:	* Number of Repeat Vi Number of Violations se trap: ia/10-7-2025/50gal pplicable COS = corrected ox for IN, NO, NA, COS tive Action not to exceed 3 of the company of t	ease trap rcia/10- t applicable box for I ective Ac s 12. N know 13. F eyes,	Greas Garc A = not a opriate b Correc Status N C A O	NA appr	ood Hood US, erved mark in mmec Compl O I I I I I I I I I I I I I I I I I I	Jame: O25 HG Vent I O = not obse ✓ a checkn Require I R	Pest control: Cornerstone/8-11-2 IN = in compliance	fee kwall, TX Co atus: Out = not in compliance IN = in coints in the OUT box for each numbered in Priority Items (3 Time and Temperature for Form (F = degrees Fahrenhe	Ame: Coffee S: Rockwall, TX The Status: Out = n ate points in the OUT	Nan Co ess: Ro nce soriate tus C O	ts & 1 Addro Rusk Complia e approp	nusica E K the	Esta DO Phy 216 Mar
Donuts & Coffee	Signature Status Corrective Action not to exceed 3 days Rediate Corrective Act	where of Violations See trap :	ease trap rcia/10- t applicable e box for I ective Ac s 12. N know 13. F eyes,	Garc A = not a opriate b	Na appr diate iance	Hood US. erved mark in Immed Compl O I U N T	D = not obse 'a checkn Require I	Pest control: Cornerstone/8-11-2 IN = in compliance IN = in compliance Mark Rems (3 Points) violations re for Food Safety Pahrenheit)	kwall, TX Coc atus: Out = not in compliance IN = in coints in the OUT box for each numbered in Priority Items (3 Time and Temperature for Form (F = degrees Fahrenhe	S: Rockwall, TX See Status: Out = n atate points in the OUT	ess: Ro nce soriate	I Addre Rusk Complia e approp	sica E C k the	Phy 216 Mar Con U
216 E RUSK Rockwall, TX Comerstone/8-11-2025 Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status: Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status: O	Signature Content Co	pplicable COS = corrected ox for IN, NO, NA, COS itive Action not to exceed 3 or I2. Management, food empknowledge, responsibilities 13. Proper use of restriction eyes, nose, and mouth Preventing Company of the internate method properly for Is. No bare hand contact was alternate method properly for Is. Pasteurized foods used:	t applicable box for I ective Acts C O S 12. N know 13. F eyes,	Garc A = not a opriate b	Na appr diate iance	Hood US. erved mark in Immed Compl O I U N T	O25 Vent I D = not obse √' a checkn Require I R	Cornerstone/8-11-2 N in = in compliance N mbered item Mark rems (3 Points) violations re for Food Safety Pahrenheit)	kwall, TX Contacts: Out = not in compliance IN = in soints in the OUT box for each numbered in Priority Items (3) Time and Temperature for Form (F = degrees Fahrenhee)	Rockwall, TX ee Status: Out = n tate points in the OUT	nce Spriate	Rusk Complia e approp	E k the	Mar Con U
Compliance Status: Out = not in compliance Mark the appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status O 1 N N N C Time and Temperature for Food Safety (F = degrees Fahrenheit) I Proper cooling time and temperature 1. Proper cooling time and temperature 1. Proper cooling time and temperature 2. Proper Hot Holding temperature (13°F) 3. Proper Hot Holding temperature 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 3. Proper doubling temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 4. Proper doubling temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 4. Proper doubling temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 4. Proper doubling temperature 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 4. Proper doubling temperature 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 8. Food Received at proper temperature Check at receipt 17. Food additives; approved and properly stored; Washing Fru & Vegetables	MA = not applicable COS = corrected on site R = repeat violation W-Watch in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R in a	pplicable COS = corrected ox for IN, NO, NA, COS tive Action not to exceed 3 or 12. Management, food empknowledge, responsibilities 13. Proper use of restriction eyes, nose, and mouth Preventing Company 14. Hands cleaned and prosperity of 15. No bare hand contact was alternate method properly for 16. Pasteurized foods used:	t applicable box for I ective Ac I so I s	A = not a opriate b Correct Status N C A O	Na appr diate iance	erved mark in Immed Compl O I U N T	P = not obse ✓ a checkn Require I	mbered item Mark ems (3 Points) violations re for Food Safety Pahrenheit)	atus: Out = not in compliance $\overline{IN} = in$ soints in the OUT box for each numbered in Priority Items (3 Time and Temperature for Form (F = degrees Fahrenhe	ce Status: Out = n iate points in the OUT	nce soriate	complia e approp	k the	Con O U
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status	rediate Corrective Action not to exceed 3 days spliance Status T N N N C S Employee Health 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.) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	En 12. Management, food empknowledge, responsibilities 13. Proper use of restriction eyes, nose, and mouth Preventing C 14. Hands cleaned and pro 15. No bare hand contact walternate method properly f Highly Su 16. Pasteurized foods used:	12. N know 13. F eyes, 14. 1 15. N	Correc Status N C A O	liate iance	Immec Compl O I U N T	Require I	ems (3 Points) violations re for Food Safety Fahrenheit)	Priority Items (3 Time and Temperature for Form (F = degrees Fahrenhe	is C Time of	tus C O	nce Sta	ıplia I	Con O U
Compliance Status	In N N C Status In N N N C S Employee Health In N N N C S Employee Health In N N N C S S Employee Health In N N N C S S Employee Health In N N N C S S Employee Health In N N N C S S Employee Health In N N N C S S S S S S S S S S S S S S S S	12. Management, food empknowledge, responsibilities 13. Proper use of restriction eyes, nose, and mouth Preventing C 14. Hands cleaned and pro 15. No bare hand contact walternate method properly f Highly Su 16. Pasteurized foods used:	12. M know 13. F eyes,	Status N C A O	iance N	ComplOO I U N T	R	re for Food Safety Pahrenheit)	Time and Temperature for Formula (F = degrees Fahrenhe	C Time o	C	N N	Î	O U
The content of the	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.) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	12. Management, food empknowledge, responsibilities 13. Proper use of restriction eyes, nose, and mouth Preventing (14. Hands cleaned and pro 15. No bare hand contact walternate method properly f Highly Su 16. Pasteurized foods used:	12. N know 13. F eyes, 14. 1		O	√		Fahrenheit)	(F = degrees Fahrenhe	o I I I I I I I I I I I I I I I I I I I		O A	N	
Interest	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.) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	knowledge, responsibilities 13. Proper use of restriction eyes, nose, and mouth Preventing C 14. Hands cleaned and pro 15. No bare hand contact walternate method properly f Highly Su 16. Pasteurized foods used:	13. F eyes,			~		perature		S	5			
eyes, nose, and mouth 3. Proper Hot Holding temperature(135°F) 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 8. Food Received at proper temperature check at receipt check at receipt 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. 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggw cooked 17. Food additives; approved and properly stored; Washing Fruit & Vegetables	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.) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	Preventing C 14. Hands cleaned and pro 15. No bare hand contact w alternate method properly f Highly Su 16. Pasteurized foods used:	14. 1 15. N						Proper cooling time and temperature	1. Proper cooling			/	
3. Proper Hot Holding temperature (135°F) 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 Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature Check at receipt 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. 1) 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggw COOKed 17. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 17. Food additives; approved and properly stored; Washing Fruit & Vegetables	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.) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	Preventing (14. Hands cleaned and pro 15. No bare hand contact w alternate method properly f Highly Su 16. Pasteurized foods used:	14. I				1	ature(41°F/ 45°F)	2. Proper Cold Holding temperature(41)	2. Proper Cold I				
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 8. Food Received at proper temperature check at receipt 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. 1) 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggw cooked 16. Pasteurized eggs used when required eggw cooked 17. Food additives; approved and properly stored; Washing Frue & Vegetables	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.) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	14. Hands cleaned and pro 15. No bare hand contact w alternate method properly f Highly Su 16. Pasteurized foods used:	15. N											
5. Proper reheating procedure for hot holding (165°F in 2 Hours) 6. Time as a Public Health Control; procedures & records Approved Source Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature check at receipt VIV 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N 1) 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggW COOKed Chemicals 17. Food additives; approved and properly stored; Washing Fruit & Vegetables	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	15. No bare hand contact w alternate method properly f Highly Su 16. Pasteurized foods used:	15. N					ure(135°F)	3. Proper Hot Holding temperature(135	3. Proper Hot Ho		~		
Hours) 6. Time as a Public Health Control; procedures & records Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggw cooked 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature check at receipt 17. Food additives; approved and properly stored; Washing Fruie & Vegetables	Alternate method properly followed (APPROVED Y. N) Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	alternate method properly f Highly Su 16. Pasteurized foods used:				^	V	perature	4. Proper cooking time and temperature	4. Proper cooking		/	•	
Approved Source 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggw cooked 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature check at receipt 17. Food additives; approved and properly stored; Washing Fruie & Vegetables	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	16. Pasteurized foods used;				~		or hot holding (165°F in 2		-		/		
Approved Source 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggw cooked 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature check at receipt 17. Food additives; approved and properly stored; Washing Fruie & Vegetables	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	16. Pasteurized foods used;						trol; procedures & records	6. Time as a Public Health Control; pro	6. Time as a Pub				2
Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature check at receipt Pasteurized eggs used when required eggW COOKED Chemicals 17. Food additives; approved and properly stored; Washing Fruit & Vegetables	Pasteurized eggs used when required		16. Pasteurized foods used; prohibited food not offered				H	•	<u> </u>					3
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 8. Food Received at proper temperature check at receipt 17. Food additives; approved and properly stored; Washing Fruit & Vegetables	93	eggw cooked	Paste			~		Source	Approved Source					
destruction 8. Food Received at proper temperature check at receipt 17. Food additives; approved and properly stored; Washing Frui & Vegetables		ogg. coc.tcu	<u></u>											
check at receipt & Vegetables	Chemicals							, F						
	17. Food additives; approved and properly stored; Washing Fruits							perature	8. Food Received at proper temperature	8. Food Receive				П.
Protection from Contamination 3 10. Tokic substances properly identified, stored and used		Ü							check at receipt	check at				
	16. Toxic substances properly identified, stored and used	18. Toxic substances prope	10. 1	~		3								
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing	Water/ Plumbing	Wa											/	
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature 19. Water from approved source; Plumbing installed; proper backflow device						~							/	,
11. Proper disposition of returned, previously served or 20. Approved Sewage/Wastewater Disposal System, proper		**					$H \vdash$						4	
reconditioned discarded		•								reconditioned C				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days O I N N C R O I N N C		rrective Action within 10 de						oundation Items (2 Po	Priority Founda	С	C		I	0
U N O A O Demonstration of Knowledge/ Personnel U N O A O Temperature Control/ Identification		Food Temperat			0					S		O A	N	
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						Λ	V							2
22. Food Handler/ no unauthorized persons/ personnel 28. Proper Date Marking and disposition	28. Proper Date Marking and disposition	· ·				~		zed persons/ personnel	22. Food Handler/ no unauthorized pers	22. Food Handle				
	29. Thermometers provided, accurate, and calibrated; Chemical/							ng and Food Package	Safe Water, Recordkeeping and	Safe Water				
Sofe Water Pecondkeeping and Food Package 29. Thermometers provided, accurate, and calibrated; Chemical	Thermal test strips digital	Thermal test strips digital					ng	Labeling						
Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital	Permit Requirement, Prerequisite for Operation													
Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation		30. Food Establishment P	30. F			~								'
Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite) 30. Food Establishment Permit (Current/insp report sign pos	Utancila Equipment and Vanding	1								destruction); Pac			/	
Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures Utensils, Equipment, and Vending			21.4		1 1					Conform				
Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 23. Hot and Cold Water available; adequate pressure, safe Permit Requirement, Prerequisite for Operation 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 30. Food Establishment Permit (Current/insp report sign pos	31. Adequate handwashing facilities: Accessible and properly supplied, used	31. Adequate handwashing						Specialized Process, and ed for specialized	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe	Conform 25. Compliance HACCP plan; V				
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digit	31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly	31. Adequate handwashing supplied, used 32. Food and Non-food Co	32. F			+		Specialized Process, and d for specialized are instructions	 Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instr 	Conform 25. Compliance HACCP plan; V				
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized processing methods; manufacturer instructions Consumer Advisory 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital test strips digital test strips digital test strips digi	31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and	32. F			+	2	Specialized Process, and d for specialized arer instructions Advisory	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instr	Conform 25. Compliance HACCP plan; V processing meth				
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Cligital 30. Food Establishment Permit (Current/insp report sign pos destruction); Packaged Food labeled 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities	32. F desig			2	2	Specialized Process, and od for specialized urer instructions Advisory ories; raw or under cooked	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instr Consumer Advisory 26. Posting of Consumer Advisories; ra	Conform 25. Compliance HACCP plan; V processing meth				
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked 27. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips digital 20. Food Establishment Permit (Current/insp report sign pos digital) 30. Food Establishment Permit (Current/insp report sign pos digital) 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	31. Adequate handwashing facilities: Accessible and properly supplied, used 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 Exceed 90 Days or Next Inspection, Whichever Comes First	31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleaning	32. F desig			ot to E	Action No	Specialized Process, and od for specialized urer instructions Advisory Ories; raw or under cooked uffet Plate)/ Allergen Label	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instr Consumer Advisory 26. Posting of Consumer Advisories; ra foods (Disclosure/Reminder/Buffet Plat	Conform 25. Compliance HACCP plan; V processing meth 26. Posting of C foods (Disclosur Core Items (С	N N		,
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign pos digital) 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N N O A O S Prevention of Food Contamination R O I N N N C T Food Identification	31. Adequate handwashing facilities: Accessible and properly supplied, used 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 Description of the property	31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleanings or Next Inspection, When Foo	32. F desig 33. V Servi	N C A O	N	ot to E	Action No	Specialized Process, and od for specialized urer instructions Advisory Ories; raw or under cooked affet Plate)/ Allergen Label Iditions Require Corrective Contamination	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instructions of Consumer Advisory. 26. Posting of Consumer Advisories; rafoods (Disclosure/Reminder/Buffet Platters (1 Point) Violations. Prevention of Food Contant	Conform 25. Compliance HACCP plan; V processing meth 26. Posting of C foods (Disclosur Core Items (C O Prevo	О		1	OU
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N N N C T Prevention of Food Contamination R U N N N N C T Seventian Contamination A N N N C T Seventian Contamination A N N N N N N N N N N N N N N N N N N	31. Adequate handwashing facilities: Accessible and properly supplied, used 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 5. Exceed 90 Days or Next Inspection, Whichever Comes First To N N C Food Identification A 1. Original container labeling (Bulk Food)	31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleanings or Next Inspection, When Foo	32. F desig 33. V Servi	N C A O	N	ot to E	Action No	Specialized Process, and od for specialized urer instructions Advisory Ories; raw or under cooked affet Plate)/ Allergen Label lations Require Corrective Contamination amination, rodent/other	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instructions and the consumer Advisory. 26. Posting of Consumer Advisories; rate foods (Disclosure/Reminder/Buffet Plate Core Items (1 Point) Violations Prevention of Food Contam 34. No Evidence of Insect contamination animals	25. Compliance HACCP plan; V processing meth 26. Posting of C foods (Disclosur Core Items (C O Prevents 34. No Evidence animals	О		IN	OUTT
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N N N C T Prevention of Food Contamination T N O A O S Prevention of Food Contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use Parmit Requirement, Prerequisite for Operation 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Cligital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Cligital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Cligital 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Cligital 20. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Cligital 20. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Cligital 20. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Cligital 21. Thermal test strips Cligital 22. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Cligital 23. Food Establishment Permit (Current/insp report sign possible and properly supplied, used) 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 41. Original container labeling (Bu	31. Adequate handwashing facilities: Accessible and properly supplied, used 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 Exceed 90 Days or Next Inspection, Whichever Comes First To No A O S Food Identification 41.Original container labeling (Bulk Food) Physical Facilities	31. Adequate handwashing supplied, used 32. Food and Non-food Co designed, constructed, and 33. Warewashing Facilities Service sink or curb cleaning the supplied of the sup	32. F desig 33. V Serv. Days or 3 C O S 41.0	N C A O	N	ot to E	Action No	Specialized Process, and of for specialized urer instructions Advisory ories; raw or under cooked offet Plate)/ Allergen Label lations Require Corrective Contamination amination, rodent/other , drinking or tobacco use	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instructions of Consumer Advisory. 26. Posting of Consumer Advisories; rate foods (Disclosure/Reminder/Buffet Plate) Core Items (1 Point) Violations. Prevention of Food Contain 34. No Evidence of Insect contamination animals. 35. Personal Cleanliness/eating, drinking.	Conform 25. Compliance HACCP plan; V processing meth 26. Posting of C foods (Disclosur Core Items (CONTROL OF Prevents) 34. No Evidence animals 35. Personal Cle	О		I N	OUT
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures Conformance with Approved Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First V N O A O Prevention of Food Contamination R O I N N O A O S Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, dripking or tobaccouse	31. Adequate handwashing facilities: Accessible and properly supplied, used 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 Exceed 90 Days or Next Inspection, Whichever Comes First I N N C Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	31. Adequate handwashing supplied, used 32. Food and Non-food Co designed, constructed, and 33. Warewashing Facilities Service sink or curb cleaning the supplied of the sup	32. F desig 33. V Serv. Days or 3 C O S 41.0	N C A O	N	ot to E	Action No	Specialized Process, and of for specialized urer instructions Advisory ories; raw or under cooked offet Plate)/ Allergen Label lations Require Corrective Contamination amination, rodent/other , drinking or tobacco use	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instructions of Consumer Advisory. 26. Posting of Consumer Advisories; rate foods (Disclosure/Reminder/Buffet Plate) Core Items (1 Point) Violations. Prevention of Food Contain 34. No Evidence of Insect contamination animals. 35. Personal Cleanliness/eating, drinking.	Conform 25. Compliance HACCP plan; V processing meth 26. Posting of C foods (Disclosur Core Items (CONTROL OF Prevents) 34. No Evidence animals 35. Personal Cle	О		IN	OUTT
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label To I N N O A O S S Prevention of Food Contamination 31. Adequate handwashing facilities; Accessible and properly designed, constructed, and used Service sink or curb cleaning facility provided Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First V N O A O S S Food Identification 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities 42. Non-Food Contact surfaces clean and calibrated; Chemical Thermal test strips Cligital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign pos of Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 41. Original container labeling (Bulk Food) 42. Non-Food Contact surfaces clean 42. Non-Food Contact surfaces clean 43. Win-Food Contact surfaces clean 44. Non-Food Contact surfaces clean 44. Non-Food Contact surfaces clean	31. Adequate handwashing facilities: Accessible and properly supplied, used 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 Exceed 90 Days or Next Inspection, Whichever Comes First To No A O S 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleaning and the service sink or curb clean	32. F desig 33. V Serv: Days or 3 C O S 41.0	N C A O	N	ot to E	Action No	Specialized Process, and od for specialized urer instructions Advisory Ories; raw or under cooked uffet Plate)/ Allergen Label Interpretations Contamination amination, rodent/other , drinking or tobacco use ed and stored	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instructions of Consumer Advisory. 26. Posting of Consumer Advisories; rafoods (Disclosure/Reminder/Buffet Platters (1 Point) Violations. Prevention of Food Contain 34. No Evidence of Insect contamination animals. 35. Personal Cleanliness/eating, drinkin. 36. Wiping Cloths; properly used and states.	Conform 25. Compliance HACCP plan; V processing meth 26. Posting of C foods (Disclosur Core Items (CO S 34. No Evidence animals 35. Personal Cle 36. Wiping Clot	О		I N	OUTT
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures Conformance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First All No S C Prevention of Food Contamination R Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First All Original container labeling (Bulk Food) 31. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	31. Adequate handwashing facilities: Accessible and properly supplied, used 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 Exceed 90 Days or Next Inspection, Whichever Comes First To No A O S Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleaning are next Inspection, What Inspection with the service sink or curb cleaning are next Inspection, What Inspection with the service sink or curb cleaning are next Inspection with the serv	32. F desig 33. V Serv. Days or A C O S 41. O 42. N 43. A	N C A O	N	V V V V	Action No	Specialized Process, and od for specialized urer instructions Advisory Ories; raw or under cooked uffet Plate)/ Allergen Label Interpretations Contamination amination, rodent/other , drinking or tobacco use ed and stored	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instructions of Consumer Advisory. 26. Posting of Consumer Advisories; rafoods (Disclosure/Reminder/Buffet Platter Core Items (1 Point) Violations. Prevention of Food Contam 34. No Evidence of Insect contamination animals 35. Personal Cleanliness/eating, drinkin 36. Wiping Cloths; properly used and st 37. Environmental contamination	Conform 25. Compliance HACCP plan; V processing meth 26. Posting of C foods (Disclosur Core Items (CO S 34. No Evidence animals 35. Personal Cle 36. Wiping Clot 37. Environmen	О		I N	OUT
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First O I N O A O S S S Forsonal Cleanliness/eating, drinking or tobacco use Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign pos distributions) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used 2 2 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 2 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 2 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 2 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 2 34. No N N C Prevention of Food Contamination 3 N N C Prevention of Food Contamination 3 N N N C Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O Prevention of Food Contamination 4 U N O A O	31. Adequate handwashing facilities: Accessible and properly supplied, used 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 Exceed 90 Days or Next Inspection, Whichever Comes First To No A O S 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	31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleaning and the service sink or curb cleaning are serviced in the service sink or curb cleaning are serviced in the service sink or curb cleaning are serviced in the service sink or curb cleaning are serviced in the serviced	32. F desig 33. V Serv: Days or I C O S 41. O 42. N 43. A 44. C	N C A O	N	V V V V	Action No	Specialized Process, and of for specialized urer instructions Advisory Ories; raw or under cooked affet Plate)/ Allergen Label Idations Require Corrective Contamination amination, rodent/other , drinking or tobacco use ed and stored on	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instructions of Consumer Advisory. 26. Posting of Consumer Advisories; ratefoods (Disclosure/Reminder/Buffet Platters (1 Point) Violations. Prevention of Food Contain 34. No Evidence of Insect contamination animals 35. Personal Cleanliness/eating, drinkin 36. Wiping Cloths; properly used and st 37. Environmental contamination 38. Approved thawing method	Conform 25. Compliance HACCP plan; V processing meth 26. Posting of C foods (Disclosur Core Items (CO S 34. No Evidence animals 35. Personal Cle 36. Wiping Clot 37. Environmen	О		I N	OUT
Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) Allergen Label O 1 N N N C U N N N S S Prevention of Food Contamination 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided To 1 N N N C U N N N S S S Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips Cligital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign pos distribution) 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 singulated, maintained, used/ Service sink or curb cleaning facility singulated, maintained, used/ Service sink or curb cleaning facility singulated, maintained, used/ Service sink or curb cleaning facilities: installed, maintained, used/ Service sink or curb cleaning facility singulated, maintained, used/ Service sink or curb cleaning facility singulated, maintained, used/ Service sink or curb cleaning facility singulated, maintained, used/ Service sink or curb cleaning facility singulated, maintained, used/ Service sink or curb cleaning facility singulated, maintained,	31. Adequate handwashing facilities: Accessible and properly supplied, used 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 DExceed 90 Days or Next Inspection, Whichever Comes First To No A O S 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	31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleaning or Next Inspection, When Food 41. Original container labeling the supplied of the suppl	32. F desig 33. V Serv: Days or 1 C O S 41.0 42. N 43. A 44. C 45. F	N C A O	N	voot to E	Action No	Specialized Process, and of for specialized urer instructions Advisory Ories; raw or under cooked affet Plate)/ Allergen Label Idations Require Corrective Contamination amination, rodent/other drinking or tobacco use ed and stored on f Utensils ns; properly used, stored,	25. Compliance with Variance, Speciali HACCP plan; Variance obtained for spe processing methods; manufacturer instructions of Consumer Advisory. 26. Posting of Consumer Advisories; rate foods (Disclosure/Reminder/Buffet Plate Core Items (1 Point) Violations. Prevention of Food Contam 34. No Evidence of Insect contamination animals. 35. Personal Cleanliness/eating, drinkin 36. Wiping Cloths; properly used and stample of the proper Use of Utensi 39. Utensils, equipment, & linens; proper Use of Utensi 39. Utensils, equipment, & linens; proper use of Utensils, equipment, equi	Conform 25. Compliance HACCP plan; V processing meth 26. Posting of C foods (Disclosur Core Items (CO S 34. No Evidence animals 35. Personal Cle 36. Wiping Clot 37. Environmen 38. Approved th	О		I N	OUT

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			City/State:	- II TV	License/Permit #	Page <u>2</u> of <u>2</u>		
Donu	ıts & Coffee	216 E	Rusk		Rockwa	all, IX	FS-9267			
Item/Loc	ation	Temp F	TEMPERAT Item/Location	URE OBSERVA	Temp F	Item/Loca	tion	Temp F		
	r cooler/kolaches	40			· · ·					
	sausage	39								
sli	ced cheese	40								
reach	n in freezer ambient	-7								
back re	esidential cooler ambient	32								
d	rink cooler	38								
d	Irink cooler	34								
			CEDVATIONS A	AID CODDECTI	VE ACTIO	NG				
Item Number	AN INSPECTION OF YOUR ES		BSERVATIONS A ENT HAS BEEN MAI				HE CONDITIONS OBSE	RVED AND		
3	Reminder that TPHC stick	(Are are re	quired on ogg so	ndwiches and l	olachon o	n dienlay o	nunter/to discord at	4 hours		
W							differ/to discard at	4 110015		
l vv	Do not re-use single		oves, one us	seu on cour	iter, uisi	Jarueu		_		
		Hand sink 118F equipped 3 comp 127F								
40	•		100 0001	l'i (' 1 100				000		
18	Test strips on site Need certified food manager on duty during prep and service Chipped paint in various places, walls, etc Vent hood cleaning due/has been over a year									
0.4										
45										
!										
W	Reminder to discard cardboard daily used on floor, etc to seal up grease									
	No public RR, in ba		<u> </u>							
39	Need to store doug		•				nts in bowl			
32	Various places throughout to seal exposed wood to be cleanable									
	Kitchen and back s									
	Most unused equip	ment ar	nd various ite	ms have be	en rem	oved/go	od			
	Digital thermo									
Received (signature)	•	<i>;</i>	Print:	laggie	Eldro	oubi	Title: Person In Charg			
Inspected (signature)		tez, 1	RS Print:	hristy C	ortez,	RS	Samples: Y N	# collected		