Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 4/10/2024		24	Time in: 11:00	Time out: License/Per FOO[5028						Est. Type Risk Category Page 1 of 2	<u>.</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name:														5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	Ε		
Donut Palace of Rockwall Sang Kuk Pa							k Pak	(✓ Number of Violations COS:	1		
491 E I-30 Rockwall, TX Go Eco/3-22-2024 Vent									Hood Grease trap : Follow-up: Yes Another Hood US/8-18-2023 Garcia/500gal/10-30-2023 No No					c dap.	_		
Ma					Status: Out = not in con points in the OUT box for e	each numbered it			chec	ckma	ırk in	appr	opria	ite bo	plicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	1	
O U	Compliance Status O I N N C Time and Temperature for Food Safety Time and Temperature for Food Safety						R		Compliance Status								
T	N	0	A	o s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T	N	U	A	s	12. Management, food employees and conditional employees;		
	~				1. Froper cooling time and temperature						~		knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding temperature(41°F/ 45°F)					13. Proper use of restriction and exclusion; No diseyes, nose, and mouth					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
		3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands					
		~			4. Proper cooking time a					3					14. Hands cleaned and properly washed/ Gloves used properly		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						2			~				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 times posted on display case				rds							Highly Susceptible Populations					
						proved Source	,				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
							I source: Food i	1							eggs cooked		
	~			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dawn											Chemicals		
	/				8. Food Received at proper temperature						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
		check at receipt Protection from Contamination							~				18. Toxic substances properly identified, stored and used				
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing		
_	'			10. Food contact surfaces and Returnables; Cleaned and Sanitized at 100 ppm/temperature							<u></u>			ì	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				
	_				reconditioned disca										disposai		
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O U	I N	N O	N A	C				2 Points) vio	olati O U	_	Req N O	n N A	Cor C O	rective Action within 10 days Food Temperature Control/ Identification	R	
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Received by: (signature) Paola Aguilar	Print: Paola Aguilar	Title: Person In Charge/ Owner Employee
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit # Pa		Page of			
			TEMPERATURE OBSER	VATIONS							
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
white	freezer ambient	1						1			
reac	h in cooler/ham	41						<u> </u>			
С	ooked egg	41						l			
older r	reach in cooler/sausage	46-50						<u> </u>			
	buttermilk	46-50						<u> </u>			
white f	reezer reach in ambient	5									
d	Irink cooler	36						<u> </u>			
d	lrink cooler	38						ı			
Item	AN INCIDENTIAL OF VOVE TO		SERVATIONS AND CORRECT			TE COMPTENDING OF ST	DIVED ::	ID.			
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
14	To discard single u	se glove	s after use/do not re-	use							
	Hand sink 100+F e										
	3 comp sink 127F										
	Sani bucket at 100	ppm chl	orine								
		•		ilding prior							
	RR not accessible to customers/Approved by building prior Test strips on site										
	All TCS foods from reach in cooler moved to alternate working cooler										
2	Must cold hold at 41F or beloe/avoid use intol repaired										
_	Tables, shelves and storage containers very clean										
W	Need hanging thermo in dairy section of drink cooler										
	Shelf stable commercially sealed coffee creamers										
	Sleeved straws and coffee stir straws in container to grab by non mouth parts										
	Eggs cooked on site										
			se TPHC to discard a	t 4 hours/c	current						
	Timos postos in die	phay ca		1 11001070	Jan one						
Received (signature)	•		Paola	Aguila	ar	Title: Person In Charge					
Inspected (signature)		tez, 1	RS Christy			Samples: Y N	# collecte	ed			