Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		าา	Time in:	Time out:		License/Permit # FOOD5028						Est. Type Risk Category Page 1 of _	2				
10/5/2022 11:10 11:55 FOC Purpose of Inspection: 1-Routine 2-Follow Up 3-Comple									ation	,	5-CO/Construction 6-Other TOTAL/SCO						
Establishment Name: Donut Palace Contact/Owner Yong Cho							Name					<u>, ii</u>	* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: 491 I-30 Rockwall, TX Pest control: GoEco/monthly								ood t Hood U	S/yearly	Ga Ga	rease arci	e trap : Follow-up: Yes 🗸 12/88/	В				
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 NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark 'v' 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												ch					
О	Compliance Status O I N N C Time and Temperature for Food Safety						R	Compliance Status O I N N C						R			
U T	N	N O A O (F = degrees Fahrenheit) 1. Proper cooling time and temperature							U N T	0	A	o s	12. Management, food employees and conditional employees;				
	~				2 D C. 11 H. 11			~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from					
	~				2. Proper Cold Holding temperature(41°F/ 45°F)					~				eyes, nose, and mouth			
		~							Preventing Contamination by Hands								
		~			Proper cooking time a Proper reheating process.	<u> </u>				~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used 15. No bare hand contact with ready to eat foods or approved	_		
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				alternate method properly followed (APPROVED Y. N.					
	•				6. Time as a Public Hea	lth Control; proc	cedures & records	Ш						Highly Susceptible Populations			
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dawn, Sunrise Supply								Chemicals							
	/				8. Food Received at pro	<u> </u>	+		\ <u>\</u>				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
		check at receipt Protection from Contamination					-	V				18. Toxic substances properly identified, stored and used	-				
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting			П						Water/ Plumbing			
3				~	10. Food contact surface Sanitized at 100	es and Returnable ppm/temperature	les; Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition o	f returned, previo	ously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																	
	т	NI	N	С		ority Founda	tion Items (2 P				_	_	_	rrective Action within 10 days	D		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	R	1	O I U N T	N O	N A	C O S	Food Temperature Control/ Identification	R		
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 1	of Knowledge/ esent, demonstra tified Food Man	Personnel ation of knowledge ager/ Posted	R	1	O I U N	N	N	C 0		R		
	N	N O		О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Man	Personnel ation of knowledge ager/ Posted	R	1	O I U N T	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R		
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 1	of Knowledge/ esent, demonstra tified Food Man nauthorized perso	Personnel ation of knowledge ager/ Posted ons/ personnel	R	1	O I U N T	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R		
	N V	N O		О	Demonstration 21. Person in charge preand perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recon 23. Hot and Cold Water	of Knowledge/ esent, demonstra tified Food Man nauthorized perso rdkeeping and F Labeling available; adequ	Personnel ation of knowledge ager/ Posted ons/ personnel Food Package uate pressure, safe	R	1	O I U N T	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation			
	N /	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor	of Knowledge/ esent, demonstra tified Food Man nauthorized perso rdkeeping and F Labeling available; adequal	Personnel ation of knowledge ager/ Posted ons/ personnel Food Package uate pressure, safe	R	1	O I U N T	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital			
	v v	N O		О	Demonstration 21. Person in charge preand perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recon 23. Hot and Cold Water 24. Required records av	of Knowledge/ esent, demonstra tified Food Man nauthorized perso rdkeeping and F Labeling available; adequ ailable (shellstoc Food labeled with Approved F arriance, Specializ obtained for spe	Personnel ation of knowledge ager/ Posted ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and acialized	R	1	O I U N T	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)			
	N V	N O		О	Demonstration 21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no ure Safe Water, Reconsider 1 23. Hot and Cold Water 24. Required records ave destruction); Packaged 1 Conformance with Variance processing methods; many designs of the processing methods; man	of Knowledge/ esent, demonstra tified Food Man nauthorized perso rdkeeping and F Labeling available; adequ ailable (shellstoc Food labeled with Approved F arriance, Specializ obtained for spe	Personnel ation of knowledge hager/ Posted ons/ personnel Food Package uate pressure, safe ock tags; parasite Procedures zed Process, and ocialized actions	R	1	O I N N N N N N N N N N N N N N N N N N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	N V	N O		О	Demonstration 21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no ure Safe Water, Reconsider 1 23. Hot and Cold Water 24. Required records ave destruction); Packaged 1 Conformance with Variance processing methods; many designs of the processing methods; man	of Knowledge/ esent, demonstratified Food Man nauthorized persor redkeeping and F Labeling available; adequaliable (shellstood labeled with Approved F ariance, Specializ obtained for spe inufacturer instructions sumer Advisory r Advisories; rav	Personnel ation of knowledge ager/ Posted ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized actions w or under cooked	R		O I N N N N N N N N N N N N N N N N N N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used			
	N V V		A	OS	21. Person in charge property and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged 1 Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminal Parks)	of Knowledge/ esent, demonstra tified Food Man nauthorized perso rdkeeping and F Labeling available; adequ ailable (shellstoc Food labeled with Approved F ariance, Specialia obtained for spe inufacturer instru sumer Advisory or Advisories; ray nder/Buffet Plate	Personnel ation of knowledge hager/ Posted ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ocialized actions w or under cooked e)/ Allergen Label	R ,	2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 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/			
	N V V	N		О	21. Person in charge proper and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged 1 Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Prevention of Core Items (1 Poin Prevention of Consumer Core Items (1 Poin Prevention of Core Items (1 Poin Prevention of Core Items (1 Poin Core It	of Knowledge/ esent, demonstratified Food Man nauthorized persor rdkeeping and F Labeling available; adequaliable (shellstood food labeled with Approved F arriance, Specialia obtained for specialia obtained for specialiary authorized for specialized for	Personnel ation of knowledge hager/ Posted ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures Zed Process, and exialized actions w or under cooked e)/ Allergen Label Require Correction	, , , , , , , , , , , , , , , , , , ,	on No	O I N N V	NO	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 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 25. Food Identification			
OU	N V V V	N	N	o s	21. Person in charge proper and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance with Variance processing methods; marked Consumer foods (Disclosure/Reminer Core Items (1 Poin Prevention Cost 24. No Evidence of Inseanimals	of Knowledge/ esent, demonstratified Food Man nauthorized persor rdkeeping and F Labeling available; adequaliable (shellstoo Food labeled with Approved F ariance, Specializ obtained for specializ obtained f	Personnel ation of knowledge hager/ Posted cons/ personnel Food Package atte pressure, safe of the tags; parasite Procedures zed Process, and actions we or under cooked ep/ Allergen Label Require Correction in, rodent/other	R ,	on No	O I N N N N N N N N N N N N N N N N N N	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 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			
T O U T	N V V V V V V V V V V V V V V V V V V V	N	N	o s	21. Person in charge preand perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminated Section 1) Prevention of Consumeration of Consumeration (Core Items (1 Poins Prevention Core I	of Knowledge/ esent, demonstra- tified Food Man nauthorized persor rdkeeping and F Labeling available; adequaliable (shellstoo Food labeled with Approved F ariance, Specialia obtained for specialia obtained	Personnel ation of knowledge hager/ Posted ons/ personnel Food Package uate pressure, safe ack tags; parasite Procedures aced Process, and acialized actions w or under cooked e)/ Allergen Label Require Correction in the cooked of the coo	R R	22	O I N N N N N N N N N N N N N N N N N N	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities			
T O U T T 1 1	N V V V V V V V V V V V V V V V V V V V	N	N	o s	21. Person in charge proper and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance with Variance processing methods; marked Consumer foods (Disclosure/Reminer Core Items (1 Poin Prevention Cost 24. No Evidence of Inseanimals	of Knowledge/ esent, demonstratified Food Man nauthorized persor redkeeping and F Labeling available; adequaliable (shellstoo Food labeled with Approved F ariance, Specialia obtained for spennufacturer instructurer instructure	Personnel ation of knowledge hager/ Posted ons/ personnel Food Package uate pressure, safe ack tags; parasite Procedures aced Process, and acialized actions w or under cooked e)/ Allergen Label Require Correction in the cooked of the coo	R R	on No	O I N N N N N N N N N N N N N N N N N N	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 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 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Non-Food Contact surfaces clean			
T O U T	N V V V V V V V V V V V V V V V V V V V	N	N	o s	21. Person in charge proper and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance with Variance processing methods; marked Consumer foods (Disclosure/Reminals 35. Personal Cleanliness 36. Wiping Cloths; propersonal Cleanliness 37. Environmental contains 22. Personal Cleanliness 37. Personal Cleanliness 37. Environmental contains 22. Personal Cleanliness 37. P	of Knowledge/ esent, demonstratified Food Man nauthorized persor redkeeping and F Labeling available; adequaliable (shellstoc Food labeled with Approved F ariance, Specialia obtained for specialia obtained for specialia obtained for specialia obtained F ariance, Specialia obtained for specialia obtained	Personnel ation of knowledge hager/ Posted ons/ personnel Food Package uate pressure, safe ack tags; parasite Procedures aced Process, and acialized actions w or under cooked e)/ Allergen Label Require Correction in the cooked of the coo	R R	22	O I N N V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 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 29. Thermometers provided and Vending 31. Adequate Ventilation, Wending 32. Food and Vending 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 34. Original container labeling (Bulk Food) Physical Facilities 45. Non-Food Contact surfaces clean 46. Adequate ventilation and lighting; designated areas used			
T O U T T 1 1	N V V V V V V V V V V V V V V V V V V V	N	N	o s	21. Person in charge proper and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged 1 Conformance w 25. Compliance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminals 35. Personal Cleanliness 36. Wiping Cloths; propersonal Cleanliness 37. Environmental conta 38. Approved thawing many consumers of the contact of the	of Knowledge/ esent, demonstratified Food Man nauthorized persor redkeeping and F Labeling ravailable; adequaliable (shellstoo Food labeled with Approved F ariance, Specialia obtained for specialia obtained for specialiar obtained For specialia obtained F ariance, Specialia obtained for specialia obtaine	Personnel ation of knowledge lager/ Posted ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures Zed Process, and exialized actions w or under cooked e)/ Allergen Label Require Correction in ation n, rodent/other g or tobacco use ored	R R	22	O I N N N N N N N N N N N N N N N N N N	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 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 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Non-Food Contact surfaces clean			
T O U T T 1 1	N V V V V V V V V V V V V V V V V V V V	N	N	o s	21. Person in charge proper and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged 1 Conformance w 25. Compliance with Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Reminals 35. Personal Cleanliness 36. Wiping Cloths; proper 37. Environmental conta 38. Approved thawing many proper 39. Utensils, equipment	of Knowledge/ esent, demonstratified Food Man nauthorized persor redkeeping and F Labeling ravailable; adequaliable (shellstoo Food labeled with Approved F arriance, Specialia obtained for spenufacturer instructurer instructur	Personnel ation of knowledge lager/ Posted ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures Zed Process, and exialized actions w or under cooked e)/ Allergen Label Require Correction n, rodent/other g or tobacco use ored	R R	22	O I N N V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 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 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. 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			
T O U T T 1 1	N V V V V V V V V V V V V V V V V V V V	N	N	o s	21. Person in charge proper and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Record 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Variance processing methods; marked Consumer foods (Disclosure/Reminer Core Items (1 Poin Prevention Cost) Personal Cleanliness 35. Personal Cleanliness 36. Wiping Cloths; proper 37. Environmental contains 38. Approved thawing many proper suppose the contains and the contains an	of Knowledge/ esent, demonstratified Food Man nauthorized persor redkeeping and F Labeling available; adequal ailable (shellstoce Food labeled with Approved F arriance, Specializ obtained for specializ obtained for specializ obtained F redvisories; rav nder/Buffet Plate at) Violations F of Food Contamn ect contamination serly used and stee amination method reduced Viewsill and Service (service) and Service (service	Personnel Ition of knowledge lager/ Posted Ition of knowledge lager Ition of the lager lager Ition of knowledge la	R R	22	O I N N V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 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 29. Thermometers provided in the property designed of the property supplied in the property supplied in the property designed of the property designated areas used 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			

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name: ut Palace	Physical Ad		City/State: Rockwa	all. TX	License/Permit # Page 2 of 2 FOOD5028		
Bone	at i alabo	1011		OBSERVATIONS	AII, 17X	1.0000020		
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I	
2 door	glass front cooler/ambient	36						
2 door	glass front cooler/ambient	37						
1 door	glass front cooler/ambient	34						
reach	n in cooler/sausage	41						
	cheese	41						
white	e freezer ambient	4						
white	e freezer ambient	-11						
white	upright freezer ambient	-3						
		OBS	SERVATIONS AND	CORRECTIVE ACTION	NS			
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHMEN	NT HAS BEEN MADE. Y	OUR ATTENTION IS DIRE	CTED TO T	HE CONDITIONS OBSER	VED AND	
	Hand sink with soar	and pa	per towels. Ho	ot water at 137 F				
	3 comp sink hot wa							
32	Condition of cabine			cleanable				
37	Floor storage/store							
37	TPHC stickers on T			Cicari				
39	Watch storage of clean dish			arata ta provent contami	nation Ale	co etoro on a cloan su	rfaco	
				arate to prevent contains	nation. Als	so store on a clean su	nace	
45	Maintenance of floo							
	Clean floors, walls,	•	·			oughout		
35 10	Store employee iter Sani bucket not setup to 100					a bucket free of icing. (``OS	
	Clean, organize bac					T bucket free of fellig. C		
	Discard unused equ			ves, etc.				
33/31			to better clear					
Eggs cooked on site.								
45/37 Clean under shelves in back/lots of debris								
32 Must use NSF equipment throughout for cooking, heating, etc								
	42 Clean speed rack where donuts are stored/food debris							
	36 Store wiping cloths in sani buckets							
	40 Avoid using cardboard boxes as storage for food contact items. Discard after initial use							
32								
42	42 Clean outside of large plastic storage containers							
Received	. •		Print:			Title: Person In Charge/	Owner	
(signature)	Yong Cho		Yo	ng Cho		Owner		
Inspected	d by:		Print:			<u> </u>		
(signature)		tez, R	S Chr	isty Cortez,	RS	Samples: Y N #	t collected	