## **Retail Food Establishment Inspection Report**

V	First aid kit
	Allergy policy
고 고	Vomit clean up
<u>~</u>	Employee health

10		1/2				Time out: 12:00	FO	oe/Permi							Est. Type Risk Catego	I	Page 1	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain  Establishment Name: Contact/Owner Na						_	e:	4-1	Inves	tiga	tion		* Number of Repeat Violations:	· T	TOTAL/S	CORE		
Donut Palace of Rockwall  Physical Address:  Pest control:  Pest control:								Нос			Gre	ease	✓ Number of Violations COS: e trap : Follow-up: You	es 🗸 1	13/8	7/B		
49	491 E I-30 Rockwall, TX GoEco/8-28-2023 vent Hood US/8-17-23 GWS/500gal/5-10-2023 No Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch									Watch								
M	Compliance Status: Out = not in compliance IN = in compliance 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 '\sigma' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R  Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																	
Compliance Status  O I N N C Time and Temperature for Food Safety  Time and Temperature for Food Safety							R		Co	ompli I	ance N	Statu	C	,			R	
T	N	0	A	o s	(F = de)	grees Fahrenhei				U N O A O Employee Health T 12. Management, food employees and condition						tional em	inlovees:	
	~				Proper cooling time and temperature						~				knowledge, responsibilities, and reporting	tionar cin	ipioyees,	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No disch eyes, nose, and mouth					No discha	rge from	
		~			3. Proper Hot Holding te	emperature(135°	°F)								Preventing Contamination by Hands			
		~			4. Proper cooking time a	nd temperature				3					14. Hands cleaned and properly washed/ Gl	oves used	d properly	
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (165°F in	2			~				15. No bare hand contact with ready to eat for alternate method properly followed (APPRO			)
3					6. Time as a Public Heal	th Control; proc	cedures & recor	ds							Highly Susceptible Popula	ntions		
					Ann	roved Source					~	T			16. Pasteurized foods used; prohibited food a Pasteurized eggs used when required	not offere	ed	
					7. Food and ice obtained		l source; Food in								eggs cooked			
	~				good condition, safe, and destruction	l unadulterated; Sunrise	; parasite								Chemicals			
	~				8. Food Received at prop										17. Food additives; approved and properly st & Vegetables	tored; Wa	ashing Fru	its
					check at recei						<b>V</b>				water only  18. Toxic substances properly identified, sto	red and u	ısed	_
					9. Food Separated & pro		ed during food				~							
	~				preparation, storage, disp										Water/ Plumbing			
	~				10. Food contact surface Sanitized at 100 p	s and Returnable ppm/temperature	les ; Cleaned and e	1			~				19. Water from approved source; Plumbing backflow device	installed;	proper	
	~		11. Proper disposition of returned, previously served or reconditioned								~				20. Approved Sewage/Wastewater Disposal disposal	System, j	proper	
		Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									ions i							
О							tion items (2		<u> </u>					_	rective Action within 10 days			
U T	I N	N O	N A	C O S	Demonstration	of Knowledge/		R		O U T	I N	N O	A	C O S	Food Temperature Control/ Ide	entificatio	on	R
U				О	Demonstration  21. Person in charge pre and perform duties/ Cert	sent, demonstra	Personnel ation of knowled	R		U		N	A	o	Ž			R
U	N			О	21. Person in charge pre	sent, demonstra ified Food Man	Personnel ation of knowlednager/ Posted	R	-	U	N	N	A	o	Food Temperature Control/ Ide  27. Proper cooling method used; Equipmen			R
U	N			О	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record	sent, demonstra ified Food Man authorized perso	Personnel ation of knowled nager/ Posted ons/ personnel	R	-	U	N V	N	A	o	Food Temperature Control/ Idea  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and can Thermal test strips	at Adequa	ate to	
U	N			О	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record	sent, demonstra iffed Food Man authorized perso dkeeping and I Labeling	Personnel ation of knowled nager/ Posted ons/ personnel Food Package	ge,	-	U	N	N	A	o	Food Temperature Control/ Idea  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calculated the second seco	at Adequa	chemical	
U	N /			О	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record	sent, demonstra ified Food Man authorized perso dkeeping and I Labeling available; adequal tilable (shellstoo	Personnel ation of knowled ager/ Posted ons/ personnel Food Package uate pressure, sa	ge,		U	N	N	A	o	Food Temperature Control/ Ide  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carthermal test strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in)	alibrated;	Chemical	V
U	N			О	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava	sent, demonstra iffed Food Man authorized perso dkeeping and I Labeling available; adequal available (shellstoo Good labeled	Personnel ation of knowled hation of knowled hat	ge,		U	N	N	A	o	Food Temperature Control/ Ide  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and can the strips digital  Permit Requirement, Prerequisite	at Adequa	Chemical	V
U	N			О	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un  Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F	sent, demonstra iffed Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo food labeled ith Approved I triance, Specialiable obtained for spe	Personnel ation of knowled nager/ Posted ons/ personnel Food Package uate pressure, sa ck tags; parasite Procedures zed Process, and ecialized	ge,		U	N	N	A	o	Food Temperature Control/ Ide  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carternal test strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2023)	at Adequa	Chemical ration	V
U	V V			О	21. Person in charge pre and perform duties/ Cert 1  22. Food Handler/ no un  Safe Water, Record  23. Hot and Cold Water  24. Required records ava destruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance of processing methods; man	sent, demonstratified Food Man authorized personauthorized personauthorize	Personnel ation of knowled ager/ Posted ons/ personnel Food Package uate pressure, sa ck tags; parasite Procedures zed Process, and acialized uctions	ge,		U	N V V V	N	A	o	Food Temperature Control/ Ide  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carternal test strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2023)  Utensils, Equipment, and Voluments and Volument	for Oper nsp repor	Chemical  ration  rt sign pos  properly	V
U	V V			О	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un  Safe Water, Record 23. Hot and Cold Water  24. Required records ava destruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance of processing methods; man	sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo food labeled ith Approved I riance, Specialiable obtained for spenufacturer instrumer Advisory	Personnel ation of knowled hager/ Posted ons/ personnel Food Package uate pressure, sa ck tags; parasite Procedures zed Process, and exialized uctions	ge, fe		U	N V V V	N	A	o	Food Temperature Control/ Ide  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and cartering digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2023  Utensils, Equipment, and V  31. Adequate handwashing facilities: Access supplied, used	for Oper nsp reported and parable, pranable, p	Chemical  ration  rt sign pos  properly	V
UT	N	N	A N	O S	21. Person in charge pre and perform duties/ Cert 1  22. Food Handler/ no un  Safe Water, Record  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance of processing methods; man  Const  26. Posting of Consumer foods (Disclosure/Remin	sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequal available (shellstoo Food labeled ith Approved I rriance, Specialia obtained for specialized for special authorized productive instructions and the special available of the special	Personnel ation of knowled ager/ Posted ons/ personnel Food Package uate pressure, sa ck tags; parasite  Procedures zed Process, and existing w or under cook e)/ Allergen Lab  Require Correct	ge, fe		2 Not	N V V V V V V V V V V V V V V V V V V V	N O	A	Da C	Food Temperature Control/ Ide  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carter the strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2023)  Utensils, Equipment, and Voluments, used  31. Adequate handwashing facilities: Access supplied, used  32. Food and Non-food Contact surfaces cleated signed, constructed, and used  33. Warewashing Facilities; installed, maintage service sink or curb cleaning facility provides the surface service sink or curb cleaning facility provides the surface service sink or curb cleaning facility provides the surface service sink or curb cleaning facility provides the surface service sink or curb cleaning facility provides the surface service sink or curb cleaning facility provides the surface service sink or curb cleaning facility provides the surface service sink or curb cleaning facility provides the surface service service sink or curb cleaning facility provides the surface service s	for Oper nsp report fending sible and panable, properties	Chemical  ration  rt sign pos  properly	V
U T	N V V V V V	0	A	OS	21. Person in charge pre and perform duties/ Cert 1  22. Food Handler/ no un  Safe Water, Record  23. Hot and Cold Water  24. Required records ava destruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance of processing methods; man  Const  26. Posting of Consumer foods (Disclosure/Remir	sent, demonstratified Food Man authorized perso authorized perso dkeeping and I Labeling available; adequal available (shellstoo Food labeled ith Approved I riance, Specialize obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plate t) Violations I f Food Contam	Personnel ation of knowled ager/ Posted ons/ personnel Food Package uate pressure, sa ck tags; parasite  Procedures zed Process, and exialized auctions  w or under cook e)/ Allergen Lab  Require Correct nination	ge, fe ed ed el tive Acti		2 Not	N V V V V V V V V V V V V V V V V V V V	N O	d 90 NA	Da	Food Temperature Control/ Ide  27. Proper cooling method used; Equipmen Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carthermal test strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2023)  Utensils, Equipment, and Vortensils, Equipment, Equipment, and Vortensils, Equipment, and Vortensils, Equipment, Equipment	for Oper nsp report fending sible and panable, properties	Chemical  ration  rt sign pos  properly	sted)
UT	N	N	A N	O S C O	21. Person in charge pre and perform duties/ Cert 1  22. Food Handler/ no un  Safe Water, Record  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance of processing methods; man  Const  26. Posting of Consumer foods (Disclosure/Remin	sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequal available (shellstoo Food labeled ith Approved I riance, Specialis obtained for spenufacturer instrumer Advisory The Advisories; rander/Buffet Plate t) Violations I f Food Contament of the contamination	Personnel ation of knowled ager/ Posted ons/ personnel Food Package uate pressure, sa ck tags; parasite  Procedures zed Process, and actions  wor under cook e)/ Allergen Late  Require Correct nination n, rodent/other	ge, fe  ed el tive Acti		2 Not	N V V V V V V V V V V V V V V V V V V V	N O	d 90 NA	Da C O	Food Temperature Control/ Ide  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carter the strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2023)  Utensils, Equipment, and Volume 31. Adequate handwashing facilities: Access supplied, used  32. Food and Non-food Contact surfaces cleadesigned, constructed, and used  33. Warewashing Facilities; installed, maintant Service sink or curb cleaning facility provides as or Next Inspection, Whichever Comes Food Identification  41. Original container labeling (Bulk Food)	for Oper nsp report fending sible and panable, properties	Chemical  ration  rt sign pos  properly	sted)
UT	\( \bar{\chi} \)	N	A N	O S C O	21. Person in charge pre and perform duties/ Cert 1  22. Food Handler/ no un  Safe Water, Record  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance of processing methods; man  Const  26. Posting of Consumer foods (Disclosure/Remin of Core Items (1 Point)  Prevention of Consumer foods (Disclosure/Remin of Core Items (1 Point)	sent, demonstratified Food Man authorized personauthorized personauthorize	Procedures  Zed Process, and existing ductions  We or under cook e)/ Allergen Lat  Require Correct nination n, rodent/other g or tobacco use	ge, fe  ed el tive Acti		2 Not 0 U T	N V V V V V V V V V V V V V V V V V V V	N O	d 90 NA	Da C O	Food Temperature Control/ Ide  27. Proper cooling method used; Equipmen Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carthermal test strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2023)  Utensils, Equipment, and Vortensils, Equipment, Equipment, and Vortensils, Equipment, and Vortensils, Equipment, Equipment	for Oper nsp report fending sible and panable, properties	Chemical  ration  rt sign pos  properly	sted)
UT	N V V V V V	N	A N	O S C O	21. Person in charge pre and perform duties/ Cert 1  22. Food Handler/ no un  Safe Water, Record  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance of processing methods; man  Const  26. Posting of Consumer foods (Disclosure/Remir Core Items (1 Point Prevention of Sat. No Evidence of Insertainals Sat. Personal Cleanliness	sent, demonstratified Food Man authorized personauthorized personauthorize	Procedures  Zed Process, and existing ductions  We or under cook e)/ Allergen Lat  Require Correct nination n, rodent/other g or tobacco use	ge, fe  ed el tive Acti		2 Not	N V V V V V V V V V V V V V V V V V V V	N O	d 90 NA	Da C O	Food Temperature Control/ Ide  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carter the strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2023  Utensils, Equipment, and Voluments,	for Oper nsp repor fending sible and p anable, pr ained, useed	Chemical  ration  rt sign pos  properly  roperly	sted)
UT	\( \bar{\chi} \)	N	A N	O S C O	21. Person in charge pre and perform duties/ Cert 1  22. Food Handler/ no un  Safe Water, Record  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance of processing methods; man  Const.  26. Posting of Consumer foods (Disclosure/Remir  Core Items (1 Point)  Prevention of  34. No Evidence of Insectanimals  35. Personal Cleanliness  36. Wiping Cloths; propositions of the processing processing contained to the processing proc	sent, demonstratified Food Man authorized perso authorized perso dkeeping and I Labeling available; adequal ailable (shellstoo food labeled ith Approved I riance, Specialize obtained for spenufacturer instrumer Advisory re Advisories; rander/Buffet Plate t) Violations I f Food Contament contamination //eating, drinking erly used and stemination	Procedures  Zed Process, and existing ductions  We or under cook e)/ Allergen Lat  Require Correct nination n, rodent/other g or tobacco use	ge, fe  ed el tive Acti		2 Not 0 U T	N V V V V V V V V V V V V V V V V V V V	N O	d 90 NA	Da C O	Food Temperature Control/ Ide  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carthermal test strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2023)  Utensils, Equipment, and Voor 31. Adequate handwashing facilities: Access supplied, used  32. Food and Non-food Contact surfaces cleadesigned, constructed, and used  33. Warewashing Facilities; installed, maintance Service sink or curb cleaning facility provides for Next Inspection, Whichever Comes Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	for Oper nsp repor ending sible and panable, president diseased First	Chemical  Tation  ration  rt sign pos  properly  roperly  as used	R R
UT	x	N	A N	O S C O	21. Person in charge pre and perform duties/ Cert 1  22. Food Handler/ no un  Safe Water, Record  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance of processing methods; man  Const.  26. Posting of Consumer foods (Disclosure/Remir  Core Items (1 Point)  Prevention of 34. No Evidence of Insectantianals  35. Personal Cleanliness  36. Wiping Cloths; proposition of the processing methods of the processi	sent, demonstratified Food Man authorized perso authorized perso dkeeping and I Labeling available; adequal ailable (shellstoo food labeled ith Approved I riance, Specialize obtained for spenufacturer instrumer Advisory re Advisories; rander/Buffet Plate t) Violations I f Food Contament contamination //eating, drinking erly used and stemination	resonnel ation of knowled ager/ Posted ons/ personnel Food Package uate pressure, sack tags; parasite  Procedures zed Process, and exialized auctions  wor under cook e)/ Allergen Lab  Require Correct nination n, rodent/other g or tobacco use ored	ge, fe  ed el tive Acti		2 Not 0 U T	N V V V V V V V V V V V V V V V V V V V	N O	d 90 NA	Da C O	Food Temperature Control/ Ide  27. Proper cooling method used; Equipmen Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carthermal test strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/i 12/31/2023  Utensils, Equipment, and V 31. Adequate handwashing facilities: Access supplied, used  32. Food and Non-food Contact surfaces cleadesigned, constructed, and used  33. Warewashing Facilities; installed, mainta Service sink or curb cleaning facility provides as or Next Inspection, Whichever Comes Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; design	alibrated;  for Oper  nsp report  ending  sible and p  anable, pr  ained, use  ed  First	Chemical  Chemical  ration  rt sign pos  properly  roperly  ed/  as used  maintained	R R
UT	x	N	A N	O S C O	21. Person in charge pre and perform duties/ Cert 1  22. Food Handler/ no un  Safe Water, Record  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance of processing methods; man  Const.  26. Posting of Consumer foods (Disclosure/Remir  Core Items (1 Point)  Prevention of 34. No Evidence of Insectantianals  35. Personal Cleanliness  36. Wiping Cloths; proposition of the processing methods of the processi	authorized personal author	Personnel ation of knowled ager/ Posted ons/ personnel Food Package uate pressure, sa ck tags; parasite  Procedures zed Process, and scialized actions  w or under cook e)/ Allergen Lab  Require Correct nination n, rodent/other g or tobacco use ored  Is erly used, stored erly used, stored	ge,		2 Not 0 U T	N V V V V V V V V V V V V V V V V V V V	N O	d 90 NA	Da C O	Food Temperature Control/ Ide  27. Proper cooling method used; Equipment Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and carthermal test strips digital  Permit Requirement, Prerequisite  30. Food Establishment Permit (Current/in 12/31/2023)  Utensils, Equipment, and Vortensils, Equipment, and Vortensils, Equipment, and Vortensils, used  31. Adequate handwashing facilities: Access supplied, used  32. Food and Non-food Contact surfaces cleadesigned, constructed, and used  33. Warewashing Facilities; installed, maintage Service sink or curb cleaning facility provides and Vortensils, Whichever Comes Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; design 44. Garbage and Refuse properly disposed; for the maintage of the property disposed; for the property disposed; for the maintage of the property disposed; for the property disposed; fo	for Oper nsp report ending sible and parameter area area facilities r and clean	Chemical  Chemical  ration  rt sign pos  properly  roperly  as used  maintainece	R R

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

Form EH-06 (Revised 09-2015)

1								
	nent Name: Palace of Rockwall	Physical A 491 E		City/State: Rockwa	all TX	License/Permit # FOOD5028	Page <u>2</u> of <u>2</u>	
201101	T didos of resolution	1012	TEMPERATURE OBSERVA		AII, 17X	. 0020020		
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F	
reach	in cooler/sausage	39/38	glass front coole	r 39				
reach	in cooler/sausage	41						
	ham	42						
white	e freezer/ambient	-5						
wh	ite/ambient	2						
white r	each in freezer ambient	7						
glas	s front cooler	37						
glas	ss front cooler	36						
		OB	SERVATIONS AND CORRECT	IVE ACTION	NS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	CTED TO TI	HE CONDITIONS OBSER	VED AND	
	Hand sink 100+F e	quipped	. Need to post employe	ee health	poster			
14	Always wash hands	s after ea	ating/COS as advised	by inspec	ctor			
35	Employee food and	l eating t	o be done not on bake	rs table				
6	Must discard at 4 hours t	hose items	s indicated by TPHC stickers	those stick	ered at 5:	30 to be discarded 9	9:30	
45	To clean floors and	walls th	roughout					
32/42	To clean top of whit	te freeze	er, remove rubber mat	and glue	to be m	ade cleanable		
45	Need to clean unde	er fryer/g	rease accumulation					
42	Need to clean outsi	de/on e	quipment					
42			n in donut reach in rac	k/need to	clean			
42	-		h guard on dough mixe			latters and debr	is	
	3 comp sink 120+F		<u> </u>		·			
39	Need to clean large	dough	mixer and bowl/store o	lean as v	vell			
	Sani bucket at 100							
37			floor in back storage to	clean				
42								
W	To clean storage trays/store clean with no food debris  Need new chemical test strips as current ones are expired							
32	Need to seal expos			<b>I</b>				
	Eggs cooked on site on electric skillet							
32	All equipment to be							
Received	hv•		Print:		1	Title: Person In Charge/	Owner	
(signature)			<b>\</b> /	Cho		Owner	√miti	
Inspected (signature)	Young Cho  Thy:  Christy Cov		Print:		D.C.			
(, g)	Christy Cov	tez, I	RS Christy C	ortez,	KS	Samples: V N #	collected	