Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: License/Per 11:15 need					en	t/t	O	po	OSt Est. Type Risk Category Page 1 o	age 1 of 2						
		se o f ishm			tion: 1-Routine	2-Follow U	p 3-Com Contact/Own			-Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE	
Do	วทเ	ut S	Sta	tio	n #1		Hae Your							Number of Violations COS: 4/96	/Δ	
		al A Rid			ckwall, TX	GoE	st control : Eco/5-24-2024/n	onthly		ood C/5-2	2024	Gr Am	rease erica	e trap : Follow-up: Yes No ☑	// \	
M:					Status: Out = not in corresponds in the OUT box for	npliance IN = in o	compliance em Ma	NO = no						oplicable COS = corrected on site R = repeat violation W-W ox for IN, NO, NA, COS Mark an in appropriate box for R	/atch	
					•				iire Ii	mmed	liate	Corr	recti	tive Action not to exceed 3 days		
O U	mpliance Status I N N C Time and Temperature for Food Safety					R	C	O I N N U N O A		N	C O	Employee Health				
T	14	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T		U	A	s	12. Management, food employees and conditional employees;			
	~				Traper cooming time a	na temperature				~				knowledge, responsibilities, and reporting		
	~	2. Proper Cold Holding temperature(41°F/ 45°F)							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
		3. Proper Hot Holding temperature(135°F)														
		4. Proper cooking time and temperature						Ι,				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		5. Proper reheating procedure for hot holding (165°F is						~				15. No bare hand contact with ready to eat foods or approved	_			
		Hours)					~				alternate method properly followed (APPROVED Y N.)					
	~	v			6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations		
					Apr	proved Source				\ <u>\</u>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					7. Food and ice obtained		source: Food in			L						
	~	good condition safe and unadulterated parasit			good condition, safe, and unadulterated; parasite									Chemicals 17. Food additives; approved and properly stored; Washing Fruits		
					ply											
	~				check at recei	ipt				~				& Vegetables		
					Protection from Contamination					~				18. Toxic substances properly identified, stored and used		
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						1 1 1				Water/ Plumbing				
	~				10. Food contact surface Sanitized at 100 p					~			-	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned disca					~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
	_	L						\rightarrow		.4:		اجا				
					FIIC	ority Founda	tion Items (2	Points)	viola	mons	Keq	uire	Cor	rrective Action within 10 days		
O U	I N	N O	N A	C O	Demonstration			Points) R	C) I J N	N O	N A	C O	rrective Action within 10 days Food Temperature Control/ Identification	R	
O U T						of Knowledge/	Personnel tion of knowledge	R	C) I J N	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishme		Physical A				y/State:		License/Permit #	Page .	<u>2</u> of <u>2</u>		
Donut	Station #1	2927	Ridge				all, TX need current/to post					
Item/Locat	tion	Temp F	TEMPE Item/Locatio	RATURE OF	BSERVATI	ONS Temp F	Item/Loca	ntion	1	Temp F		
		_	Item/Locatio	·11		Temp r	Item/Loca	auon		Temp I		
front gla	ass cooler/ambient	36										
reach i	n cooler/cooked egg	40										
	sausage	41										
white	freezer ambient	3										
white re	each in cooler/sausage	40										
		OB	SERVATIO	NS AND CO	RRECTIVI	E ACTIO	NS					
3.7 1	OBSERVATIONS AND CORRECTIVE ACTIONS AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Front hand sink 100+F equipped											
	TPHC time stickers posted on front display for TCS foods											
	Shelf stable creamers, packaged condiments and sugars											
	Tape on coffee bea	•				igais						
	Dial thermo/discuss				ariable							
	To store employee items low and separate											
-	3 comp sink 115F											
	Back hand sink 105F equipped											
	Frayed tape on icing knife handle/to be made cleanable											
	Discard and replace broken or cracked lids											
	Donut oil refilters, no spent oil discarded											
	Sani bucket at 100ppm chlorine											
	Test strips on site	· · · ·										
45	Some maintenance	to floor	s, walls									
Possiv-11	ATA		n	4.				Title: Person In Charge/	Or			
Received by (signature)	•	g	Prin		Youn	ng Jeong		Owner	Owner			
Inspected by (signature)	Hae Young Jeon by: Christy Cov	tez, 1	RS	Chris	ty Co	rtez,	RS	Samples: Y N #	collecte	ad.		