					Retail Food E	tablis	hm	ent	: In	sp	ect	ion Report ビー First aid kit ビー Allergy policy ビー Vomit clean up ビー Employee health				
Dat Q/		2/2	02	22		e/Permit						Est. Type Risk Category Page <u>1</u> of <u>2</u>) 			
					ion: 1-Routine 2-Follow Up 3-Con		_	-Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E			
Est	abli	shme	ent l	Nam		er Name:						 ★ Number of Repeat Violations: ✓ Number of Violations COS: 				
Phy	ysica	al Ad	ldre	ss:	Pest control :			ood				e trap : Follow-up: Yes□ 6/94/A	١			
230					ckwall, TX GoEco/monthl tatus: Out = not in compliance IN = in compliance	NO = no	-	Hood U				ca's Best/500gal/6mo No 🔽 plicable COS = corrected on site R = repeat violation W- Watch				
Ma					points in the OUT box for each numbered item M	ark '√' a c	heckn	nark i	n app	ropri	ate b	\mathbf{N} for IN , NO , NA , COS Mark an \mathbf{X} in appropriate box for R	1			
		ance			Priority Items (3 Points) violat	Î	(Comp	lianc	e Sta	atus	we Action not to exceed 5 days	_			
O U T	I N N C Time and Temperature for Food Safety R O I N N C N O A O S Complexity Complexity N O A O A Complexity Complexity								Employee Health	R						
									12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
\vdash	_	-			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)							Preventing Contamination by Hands				
	4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USED						
		~			5. Proper reheating procedure for hot holding (165°F in 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 & recor	ls			<u> </u>	<u> </u>	<u> </u>	Highly Susceptible Populations				
		•		_								16. Pasteurized foods used; prohibited food not offered				
					Approved Source			~				Pasteurized eggs used when required eggs cooked				
	 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction TX Bakery 									Chemicals						
	~				8. Food Received at proper temperature			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					check at receipt		_	-				18. Toxic substances properly identified, stored and used				
		<u> </u>			Protection from Contamination 9. Food Separated & protected, prevented during food			~				To Tone substances property identified, stored and ased				
	✓ preparation, storage, display, and tasting					Water/ Plumbing										
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	Priority Foundation Items (2	Points)	viola		Req N			rective Action within 10 days	R			
U T	N		A	0 S	Demonstration of Knowledge/ Personnel		U T	J N	0	A	O S	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowled and perform duties/ Certified Food Manager/ Posted 1	ze,		~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~				22. Food Handler/ no unauthorized persons/ personnel		٧	V				28. Proper Date Marking and disposition				
					Safe Water, Recordkeeping and Food Package Labeling		٧	V				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital thermo				
	~				23. Hot and Cold Water available; adequate pressure, sa	ie 🛛		<u> </u>	<u> </u>	I	<u> </u>	Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			~				30. Food Establishment Permit (Current/insp report sign posted)				
					-							12/31/2022				
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	Т	2					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
					26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Lab			r				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	~						_		Exce N	ed 9 N		ys or Next Inspection , Whichever Comes First				
0	· .	N	N	C	Core Items (1 Point) Violations Require Correct				I N	- N	С		P			
O U T	I N		N A	C O S	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination	R		J N	0	A	O S	Food Identification	R			
U	I			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	R	τ	J N	0			Food Identification 41.Original container labeling (Bulk Food)	R			
U T	I N			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use		τ	J N	0			41.Original container labeling (Bulk Food) Physical Facilities	R			
U T	I N			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	R	τ	J N	0			41.Original container labeling (Bulk Food)	R			
U T	I N V			0	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use			J N	0			41.Original container labeling (Bulk Food) Physical Facilities	R			
U T	I N V V			0	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				0			41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	R			
U T	I N V V V			0	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				0			41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	R			
	I N V V V			0	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		1		0			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	R			

Received by: (signature) Margarita Martinez	^{Print:} Margarita Martinez	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Donut Station #4	Physical A 2309	ddress: Goliad TEMPERATURE OBSERVA	City/State: Rockwa	all, TX	License/Permit # FS-9204	Page <u>2</u> of <u>2</u>	
Item/Location	Temp F	I ENIPERATURE OBSERVA	Temp F	Item/Locat	ion	Temp F	
drink glass front cooler ambient	38		- r				
drink cooler ambient	32						
2 door glass cooler in back/sausage	36						
white upright cooler/cooked egg	41						
scrambled egg	41						
back 2 door reach in freezer ambient	-2						
white freezer ambient	4						
white freezer upright ambient	-8						
Item AN INSPECTION OF YOUR EST		SERVATIONS AND CORRECT				NED AND	
Number NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEI					
		ap and paper towels. Po	ost employ	ee health	n poster at hand	sink.	
Sanitizer bucket at			n haal				
		ont display. stickers o					
		accessible/ not used f		e of tray	s of kolaches		
	no in gia	iss front kitchen cooler					
3 comp sink 120 F		hind 0 common sink					
45 Replace moldy caul		ning 3 comp sink					
45 Food debris on floor							
32 Use NSF equipmen							
		llet/needs to be NSF	1 hours				
		ds if not used within 24	+ nours				
42 Some minor cleanin RR sink 100F	ig on eo						
		soap and paper towel					
			15				
Received by: (signature)		Print:	_		Title: Person In Charge	/ Owner	
Margarita Mart	inez	Margarita	a Marti	nez	Manager	-	
(signature) Margarita Mart Inspected by: (signature) Christy Cor	tez, 1	RS Christy C	cortez,	RS		# collected	