Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/10/2021			0 2	21	Time in: 11·10	Time out: 12:02		License/Permit # FS-9204							Est. Type Risk Category Page 1 of 2	2_
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla												5-CO/Construction 6-Other TOTAL/SCOR	RE			
Establishment Name: Donut Station #4 Contact/Owner N Hyun Kyung								ct/Owner N	Vame:	nme:					* Number of Repeat Violations: ✓ Number of Violations COS:	
Physical Address: 2309 Goliad Rockwall, TX Pest control: GoEco/monthly								Hood Vent Hood US/yearly Grease to city has				rease y ha		15/85/B		
Ma					tatus: Out = not in co points in the OUT box for Prio	each numbered i	item	Mark '		eckm	ark in	appr	opria	te 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	h
O U	Compliance Status O I N N C Time and Temperature for Food Safety U N O A O Time and Temperature for Food Safety						R	U	Compliance Status		C	Employee Health				
Т	~	S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т	_			S	12. Management, food employees and conditional employees; 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)												Preventing Contamination by Hands			
	4. Proper cooking time and temperature							3					14. Hands cleaned and properly washed/ Gloves used properly			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				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 TPHC time stickers current										Highly Susceptible Populations					
					Approved 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 TX Bakery							<u> </u>		L		Chemicals				
	~				8. Food Received at pro	oper temperature	re				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	check at receipt Protection from Contamination							<i>v</i>				water only 18. Toxic substances properly identified, stored and used				
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<u> </u>				Water/ Plumbing			
3					10. Food contact surface Sanitized at100_	es and Returnate ppm/temperature	bles ; Clear re	ned and			~			-	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc.	of returned, prev	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		\sqcup										ш				
					Pri	ority Founda	ation Ite	ems (2 Po	ints) ı	violai	tions	Req	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	ı of Knowledge	e/ Personn	iel	ints) 1	violar O U T	I	Req N O	N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

Received by: (signature) Hyun Kyung Kim	Hyun Kyung Kim	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:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
Donu	ut Station #4	2309	Goliad	Rockwa	all, TX	FS-9204						
Item/Loc	ration	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Loca	tion	Temp F					
					Item/ Loca	401	тетр г					
giass	door cooler/sausage	41	2 door drink cooler ambier	^{it} 28								
	sausage	41										
white	reach in cooler/ham	40										
С	ooked egg	41										
small w	hite reach in freezer ambient	5										
small	white freezer ambient	-11										
2 door	reach in freezer ambient	7										
2 doo	r drink cooler ambient	36										
T.	T		SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	front hand sink 100	F										
	Time Stickers used		IC in TCS foods									
14	Discard single use											
35			and separate, not over	prep are	eas							
31			sink, avoid storing trays			hand sink						
40	Avoid re-use of line			or Rolad	1100 011 1	idiid oliik						
40			/er kolaches. Best to ι	ise nlasti	ic lids							
32			gs. Best to use NSF com			t in commercial	kitchen					
10	Must wash, rinse, a	_		innoroidi o	quipinion	t iii doiliiliidididi	MICOTIONI.					
W	·		n food contact areas o	nlv as no	t food c	ontact approve						
	3 comp sink 110 F	0 101 110	11 1000 00111001 01000 0	ny do no	1000 0	oritade approve						
34	Gap at back door											
10	Have sani bucket se	etun for	nren and service									
42	Clean mixer	ctup ioi	prop and service									
42												
32												
42	•			Stored								
42 Minor cleaning of equipment 45 Minor cleaning of floors, walls												
75	IVIII OI Clearling of its	JOI 3, WE	1113									
Received	by:		Print:			Title: Person In Charg	e/ Owner					
/ · · · ·	•	eu		una k	(im	Owner						
Inspector	the	7(Print:	ang i	XIIII	OVVIICI						
(signature)	Hyan Kyang Kin the third this to the thick th	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collected					