

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 12/16/2023	Time in: 11:30	Time out: 12:04	License/Permit # FS 9191	Food handlers 1	Food Managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Donut station 1	Contact/Owner Name: Hae Young jeong	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2927 ridge toad		✓ Number of Violations COS: _____	
Pest control : Goeco 111/24/2023	Hood Self	Grease trap: waste oil : Americas best 1000 11/02/2023	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

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 Mark ✓ 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Appears to be in compliance						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) Need to fix cooler to use it						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks					
		✓				Preventing Contamination by Hands					
		✓					✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves and tissues					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					16. Pasteurized foods used; prohibited food not offered Scramble					
6. Time as a Public Health Control; procedures & records Using for kolaches etc						Chemicals					
Approved Source									✓		
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Smithville							✓				
	✓					18. Toxic substances properly identified, stored and used Stored on one shelf					
8. Food Received at proper temperature Take temps						Water/ Plumbing					
Protection from Contamination							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Eggs on bottom							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature									✓		
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						2				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature To repair two door cooler asap					
	✓							✓			
22. Food Handler/ no unauthorized persons/ personnel 1						28. Proper Date Marking and disposition If not using within 24 hrs					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Watch dates on test strips					
23. Hot and Cold Water available; adequate pressure, safe Confirmed						Permit Requirement, Prerequisite for Operation					
			✓				✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory							2				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Rusty shelving					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients / emailedNew poster									✓		
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped but not set up					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W						W					
34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food) Need to relabel					
1						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
1						42. Non-Food Contact surfaces clean General					
		✓					1				
36. Wiping Cloths; properly used and stored						43. Adequate ventilation and lighting; designated areas used Clean hood					
		✓				W					
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓						1				
38. Approved thawing method Cooler						45. Physical facilities installed, maintained, and clean General					
Proper Use of Utensils							✓				
1						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Not using cooler / to have it working								✓			
	✓					47. Other Violations					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Hae Young jeong	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Donut station 1	Physical Address: 2927 ridge road	City/State: Rockwall	License/Permit # FS 8181	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	35	Upright freezer used as a cooler			
Commercial	Na	Butter	37		
		Kolacjes made 10:00	64		
		Freezer	-3.9		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
W	Do your share around dumpsters / owner filtering oil
	Restroom Equipped 100F / kitchen 111 and up
	Tphc for kolaches - posted times
	Glove and tissues used for rte foods
	Eggs scrambled table top burner - electric -
36	Avoid using cloth towel to wipe hands and reuse it ! Ex remove blue towel hanging on equipment
27	Commercial cooler is broken and is being repaired ... using freezer in back
	Advised to crack lids on kolaches when cooling and avoid putting aooo machine in your only freezer/ refrigerator
	This freezer is not even a commercial freezer
	Owner is monitoring temps with outside digital thermometer
32	To address rusty shelving
	New stoppers for sink
	Sanitizer in bucket 100Ppm
	Discussed setting up sinks
42/45	Detailed Cleaning needed throughout up down and all around
35	Store personal items low
45	Need to clean hood and filters
	Nuts stored separate
W	Thermo dial appears to be calibrated
W	Test strips for sanitizer
!!	Store cannot operate using just the one modified freezer in the back room as a cooler!
	No temperature bios at this time !

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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