



**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Hae young jeong</b> Printed /covid	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Donut station 1</b>	Physical Address: <b>2927 Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 8181</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	30-32	Upright freezer	.4		
2 door upright cooler		Deep freezer 1	10		
Cooked kolache 5:00 am	44	Deep freezer used as cooler	6		
Cooked Kolaches 7:00	70				
Sausage	41				
Cooked eggs	41				

**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 TAKEN IN F
45	Need to dust air vents over service area near restroom
Cos	Best to add another thermo to cooler near the front area - moved one from freezer for now
	Hot water in restroom 100 F
	Using tphc for Tcs foods - stickers - yellow - policy at city hall
	Using table hot plate to cook eggs in frying pan / scrambling eggs only
35	Watch placement of coffee cups - store low
	Discussed cooling hold Kolaches quickly - advised to leave the lids off to finish cooling in cooler
	Reminder that if cooked and cooled down that you must date mark anything you don't use within 24 hrs - discussed doing this
42	To Clean standing fan near hand sink
35	Watch folding chair and cleanability
W	Reminder to label water spray bottle
W	Discussed storing nuts separately --- not next to Chico
32	Again need to address the duct tape on the donut proofer
	Discussed not storing hand soap at three compartment sink
	Discussed threeComp sink use and flow
	Sanitizer in old icing bucket 100 ppm - to store wiping cloths in solution.
42/45	Best to store a all equipment clean outside and inside
42/39	Not using the rolling/ cutting unit - owner is still trying to sell it and get it out . Being used as a storage table - keep it scrubbed
W	Need to remove old shipping protective film on upright freezer
40 /32	Avoid overuse of old Icing buckets / replace cracked lids for sheet pans
	Discussed date marking milk etc when opening and not using by the next day
35	Watch Storage of personal food with store food separate
	Owner indicates that he keeps the oil filtered and therefore doesn't dump waste oil / informed him that
	He could not place into bucket and place into dumpster but that he would have to use a container for waste oil
	Owner is keeping an eye on dumpsters
34/45	Detailed cleaning of flour and caked on
	Over using glad food containers that are residential --- keep this to a minimum

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

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