Followup City of Rockwall Vomit clean									Allergy policy/trainin Vomit clean up Employee health	g						
Date: 06/13/2022			Time in: 2 7:58	Time out: <b>8:49</b>	License/Permit # FS 8181							Food handlers Food managers $1$ Page $\underline{1}$ of $\underline{2}$				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							Inve	estig	atioı	n	<b>5-CO/Construction</b> 6-Other TOTAL/SCOR	E			
Donut Station #1 Jeong					Name.				✓ Number of Violations COS: 8/02/∆							
	Physical Address:     Pest control :       2927 Ridge road     05/26-2022 GO eco											se trap//waste oil 22 Americas 1000 Follow-up: Yes O792				
Compliance Status:         Out = not in compliance         IN = in compliance         NO = not           Mark the appropriate points in the OUT box for each numbered item         Mark X in application         Mark X in application         Mark X in application										pplicable $COS = corrected on site R = repeat violation W-Watch, NA, COS Mark an \lambda in appropriate box for R$	L					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days           Compliance Status         Compliance Status										tive Action not to exceed 3 days						
O I U N T	N N O A	C	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)				O U T	IN	N O	N A	Employee Health	R				
	~		1. Proper cooling time a						S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	-	-	2. Proper Cold Holding	+		•				13. Proper use of restriction and exclusion; No discharge from						
			See					~				eyes, nose, and mouth Will add poster to hand sink				
	3. Proper Hot Holding temperature(135°F)							1		Preventing Contamination by Hands						
	~			Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2				~			-	<ul><li>14. Hands cleaned and properly washed/ Gloves used properly</li><li>15. No bare hand contact with ready to eat foods or approved</li></ul>				
	~		Hours)				~			alternate method properly followed (APPROVED Y. N. ) Gloves and tissue						
~		6. Time as a Public Health Control; procedures & records Stickers						<u> </u>	<u> </u>		Highly Susceptible Populations					
	Approved Sour							~	✓			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Cooking</b>				
~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			Π		<u> </u>				Chemicals						
~			8. Food Received at pro							~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
	Protection from Contamination			ation			~				18. Toxic substances properly identified, stored and used					
~	9. Food Separated & protected, prevented during food			d during food				<u> </u>	Low / watch hand soap Water/ Plumbing							
~			Eggs on bottom 10. Food contact surfac Sanitized at <b>100</b>				w					19. Water from approved source; Plumbing installed; proper backflow device ONE SINK IS SLOW				
	~		11. Proper disposition of reconditioned Disc	of returned, previo	ously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
					tion Items (2 Po	_					_	rrective Action within 10 days				
O I U N T	N N O A	C O S	Demonstration	n of Knowledge/	Personnel	R	O U T	Ν	N O	N A	C O S	Food Temperature Control/ Identification	R			
~			21. Person in charge pro and perform duties/ Cer 1					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
~			22. Food Handler/ no u	nauthorized perso	ons/ personnel		V	V				28. Proper Date Marking and disposition Discussed if not using within 24 hrs planned				
	Safe Water, Recordkeeping and Food Package Labeling					~		29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial								
~			23. Hot and Cold Water Yes	r available; adequ	ate pressure, safe			<u> </u>				Permit Requirement, Prerequisite for Operation				
~			24. Required records av destruction); Packaged	vailable (shellstoc				~				30. Food Establishment Permit (Current/ insp sign posted ) PoSted				
				with Approved P				1				Utensils, Equipment, and Vending				
	•		25. Compliance with V. HACCP plan; Variance processing methods; ma	e obtained for spe anufacturer instru	cialized			~				31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Supplied</b>				
			Cons	sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See / avoid residential etc				
~			26. Posting of Consume foods (Disclosure/Remi Discussed providing	inder/Buffet Plate					~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not set up but discussed				
0.1	N		Core Items (1 Poin	nt) Violations H	Require Corrective	-						ays or Next Inspection , Whichever Comes First	R			
O I U N T	N N O A			of Food Contam		R	O U T	Ν	N O	N A	C O S	Food Identification	ĸ			
1			34. No Evidence of Inse animals Cleaning / fru	uit flies near kit	chen				~			41.Original container labeling (Bulk Food)				
1			35. Personal Cleanlines Watch store and 36. Wining Cloths: prov	d use of pe	rsonal items							Physical Facilities 42. Non-Food Contact surfaces clean				
v w		_	36. Wiping Cloths; pro Using disposable / discu 37. Environmental cont	tamination	towels / added one		1	~				See 43. Adequate ventilation and lighting; designated areas used				
**	~		Watch possibi 38. Approved thaving Pull thaw into co		room tomp	$\left  \right $	w	/	$\vdash$			Watch           44. Garbage and Refuse properly disposed; facilities maintained				
	-	1		er Use of Utensil			1		-			Owner is watching 45. Physical facilities installed, maintained, and clean				
1			39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	rly used, stored,		ŀ	~				See 46. Toilet Facilities; properly constructed, supplied, and clean Equipped				
1			40. Single-service & sir and used See	ngle-use articles;	properly stored				~			47. Other Violations				
			066													

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: t station 1	Physical A 2927	Ridge road	City/State: Rockwall			License/Permit # Page 2 G		2 of 2		
Item/Loca	stion	TEMPERATURE OBSERVA				Itom/Looot	om/L contion				
		Temp F	Item/Location		Temp F	Item/Local	/Location				
Bevera	age cooler	30-32	Upright freezer		.4						
2 doo	or upright cooler		Deep freezer 1		10						
Cooke	ed kolache 5:00 am	44	Deep freezer used as cool	er	6						
Cook	ed Kolaches 7:00	70									
	Sausage	41									
C	ooked eggs	41									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
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 restroom100 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										
40/4E	Sanitizer in old icing bucket 100 ppm - to store wiping cloths in solution.										
42/39 W	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 Need to remove old shipping protective film on upright freezer										
	Avoid overuse of old loing buckets / replace cracked lids for sheet pans										
10 /02	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											
	Over using glad food containers that are residential —- keep this to a minimum										
Received (signature)			Print:				Title: Person In Charg	ge/ Owner			
	See abov	'e									
Inspected (signature)	See abov <sup>by:</sup> Kelly kirkpa	RS Print:	int:			Samples: Y N	# collecte	ed			