	Retail Food Establishment Inspection Report															
Date: Time in: Time out: License/Permit # Est. Type Risk Category																
3/13/2024 11:08 11:50 FS-9											_	Page <u>1</u> of <u>4</u>				
Es	Purpose of Inspection:         1-Routine         2-Follow Up         3-Complai           Establishment Name:         Contact/Owner N										n	5-CO/Construction     6-Other     TOTAL/SCO     * Number of Repeat Violations:	TOTAL/SCORE			
Donut Station #4 Physical Address: Pest control :									G	reas	se trap : Follow-up: Yes	4				
23	2309 S Goliad Rockwall, TX GoEco/2-23-2024							Hood US	8/6-26-23	An	nerio	ca's Best/11-2-23/500gal No				
М					points in the OUT box for each numbered item Mark		neckr	nark i	n app	ropri	ate b	pplicable $COS = corrected on site R = repeat violation W- Watco ox for IN, NO, NA, COS Mark an \times in appropriate box for R$	h			
С	mpli	ance	Sta	tus	Priority Items (3 Points) violation.	s Requ	_		olianc	e Sta		tive Action not to exceed 3 days	R			
O U T	I N	N O	N A	C O Time and Temperature for Food Safety S (F = degrees Fahrenheit)				D I U N F		N N O A	C O S	1 0				
	~				1. Proper cooling time and temperature			~				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)			<u> </u>			<u> </u>	Preventing Contamination by Hands				
-		~			4. Proper cooking time and temperature		-	~		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					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, )				
		•			<ul><li>6. Time as a Public Health Control; procedures &amp; records</li></ul>			<u> </u>								
	~				•			T				Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered				
					Approved Source			~				Pasteurized eggs used when required eggs cooked				
	~	destruction										Chemicals				
		Bakery/Dawn           8. Food Received at proper temperature				+		T.				17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt			~				& Vegetables 18. Toxic substances properly identified, stored and used				
		Protection from Contamination						~				18. Toxic substances property identified, stored and used				
	~			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned			~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal				
					Priority Foundation Items (2 Po							rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	1	D I U N F		N A	C O S	Food Temperature Control/ Identification	R			
	~		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~	22. Food Handler/ no unauthorized persons/ personnel						V	·			28. Proper Date Marking and disposition COFFECT				
	Safe Water, Recordkeeping and Food Package Labeling						~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	~				23. Hot and Cold Water available; adequate pressure, safe	T.		-			<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)					
					Conformance with Approved Procedures					<u> </u>		12/31/2024 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				
					Consumer Advisory		╞	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
6	Core Items (1 Point) Violations Require Corrective										nys or Next Inspection , Whichever Comes First	P				
O U T	I N	N O	N A	C O S	Prevention of Food Contamination	R	1	D I U N F		N A	C O S	Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/other animals			~				41.Original container labeling (Bulk Food)				
1					35. Personal Cleanliness/eating, drinking or tobacco use			-				Physical Facilities 42. Non-Food Contact surfaces clean				
Ŀ	~				<ul><li>36. Wiping Cloths; properly used and stored</li><li>37. Environmental contamination</li></ul>		1					<ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; designated areas used</li></ul>				
1		_			38. Approved thawing method		$\vdash$	~	-			44. Garbage and Refuse properly disposed; facilities maintained				
								~				45. Physical facilities installed, maintained, and clean				
F	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,					1	+	-			46. Toilet Facilities; properly constructed, supplied, and clean	-				
	~				dried, & handled/ In use utensils; properly used			~								
					40. Single-service & single-use articles; properly stored and used		1	~				47. Other Violations	l I			

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Received by: <sup>(signature)</sup> 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 Address: 2309 S Goliad		City/State: Rockwa	all, TX	License/Permit # Page 2 of FS-9204		2_of_2_			
Item/Location	Temn F	TEMPERATURE OBSERVATION		Item/Locat	n/Location		Temp F			
2 door cooler/sausage	38	glass front coole	r 38		1011		Temp F			
sausage	36	glad front milk coole	r 37							
white reach in cooler/egg	41									
egg and sausage cooked	41									
ham	41									
white freezer ambient	3									
2 door freezer	-5									
small white freezer ambient	1									
OBSERVATIONS AND CORRECTIVE ACTIONS										
Item AN INSPECTION OF YOUR ES Number NOTED BELOW:	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Hand sink 100F equipped									
	Sani buckets setup less than 100ppm. COS to 100ppm chlorine sanitizer									
	Eggs cooked on site in electric skillet									
	To clean shelves and under prep tables To clean floors/some food debris									
		JEDRS								
	Spray bottles labeled									
3 comp sink 110+F	All equipment to be NSF									
	nd perso	onal items low and sep	arate/ no	t on pre	p table					
	-	freezer in back storage		<u> </u>	<u> </u>					
		n storage hallway over		t to can	ned drinks					
Back hand sink 100	+F equi	ipped								
		liments and shelf stable	e creame	ers						
Gloves used for all	_									
TPHC time stickers	TPHC time stickers current									
Received by:		Print:			Title: Person In Charge	e/ Owner				
(aionatana)	inez		n Marti	nez	Managei					
(signature) Margarita Mart Inspected by: (signature) Christy Cor	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collecte	d			

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