Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		าว	Time in:	Time out:			se/Permit # Est. Type Risk Category						Est. Type Risk Category Page 1 of 2	2_		
3/23/2022 11:02 11:50 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Comp						Invo	5-CO/Construction 6-Other TOTAL/SCOI									
Establishment Name: Contact/Owner Donut Station #4 Seonju Kim							Vame:						* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: 2309 Goliad Rockwall, TX Pest control: Go Eco/monthly							Hood Vent Hood US/yearly Grease trap : Follow-up: Yes No V						5/95/A			
Ma					tatus: Out = not in cor points in the OUT box for Prior	each numbered		Mark '		eckm	ark in	appı	opria	te bo	policable COS = corrected on site R = repeat violation W- Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	:h
О	Compliance Status					R	0	Compliance Status O I N N C		tus						
T	N O A S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T			••	Š	12. Management, food employees and conditional employees;				
	~				2. Proper Cold Holding temperature(41°F/45°F)						~				knowledge, responsibilities, and reporting 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 5. Proper reheating procedure for hot holding (165°F in 2)							~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used 15. No bare hand contact with ready to eat foods or approved				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				alternate method properly followed (APPROVED Y. N.)					
	6. Time as a Public Health Control; procedures & retime stickers			k records							Highly Susceptible Populations					
					Арр	proved Source	e				~				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								Chemicals						
					8. Food Received at proper temperature						_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	check at receipt Protection from Contamination							V				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				
	~				10. Food contact surface Sanitized at 100	es and Returnal	bles ; Clear	ned and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	_	viously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
						arded		(2.7)		. ,	tions	Dog		~		<u> </u>
		N N C O A O Demonstration of Knowledge/ Personnel		lation Ite	ms (2 Po	ints) :	งเดโสเ		Kea	uire	Cor	rective Action within 10 days				
O U T	I N	N O				•			R R	O U	I N	N O	N A	C 0	rective Action within 10 days Food Temperature Control/ Identification	R
		N O		O		of Knowledge	e/ Personn	el nowledge,	_	0	I N	N	N	C		R
	N	N O		O	Demonstration 21. Person in charge pre	of Knowledge esent, demonstratified Food Ma	e/ Personn tration of kn anager/ Pos	el nowledge, sted	_	O U	J N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N V	N O		O	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor	of Knowledge esent, demonstratified Food Ma nauthorized per	e/ Personn ration of kr anager/ Pos rsons/ perso	el nowledge, sted	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
	N V	N O		O	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor	of Knowledge esent, demonstratified Food Ma nauthorized per dkeeping and Labeling	e/ Personn ration of kr anager/ Pos rsons/ perso 1 Food Pac	nowledge, sted	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N /	N O		O	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor	of Knowledge esent, demonstratified Food Manauthorized per rdkeeping and Labeling available; adeaailable (shellst	ration of kranager/ Pos rsons/ persons/	nowledge, sted nonnel kage sure, safe	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital	R
	v v	N O		O	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av.	of Knowledge esent, demonstratified Food Manauthorized per redkeeping and Labeling available; adea ailable (shellstration labeled with Approved ariance, Specia obtained for sp	e/ Personn ration of ki anager/ Pos rsons/ perso I Food Pac equate press cock tags; p I Procedur dized Proce pecialized	el nowledge, sted onnel kage sure, safe arasite	_	O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)	R
	N V	N O		O	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	of Knowledge esent, demonstratified Food Manauthorized per redkeeping and Labeling available; adea ailable (shellstration labeled with Approved ariance, Specia obtained for sp	e/ Personn ration of kranager/ Pos rsons/ perso rtood Pac requate press rock tags; p redized Procedur dized Procedur rdized tructions	el nowledge, sted onnel kage sure, safe arasite	_	O U		N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R
	N V	N O		O	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	of Knowledge esent, demonstratified Food Manauthorized per redkeeping and Labeling ravailable; adea and allable (shellstration of the control	ration of ki anager/ Pos rsons/ perso d Food Pac quate press cock tags; p d Procedur dized Proce pecialized tructions	nowledge, sted connel connect	_	OUTT		N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	R
	N V V		A	OS	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records ave destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin	of Knowledge esent, demonstratified Food Manauthorized per redkeeping and Labeling ravailable; adecailable (shellstration food labeled with Approved ariance, Special obtained for spanificturer instration for spanificturer instration for spanificturer instration for Advisories; radional for spanificturer instration for Advisories; radional for Finder/Buffet Planificturer in food for Advisories; radional for Finder/Buffet Planificturer in food for Finder/Buffet Planificturer in food food food food food food food foo	e/Personn tration of ki anager/ Pos tration	nowledge, sted connel c	Actio	2	V V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	
	N V V	N O		O	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records ave destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin foods)	of Knowledge esent, demonstratified Food Manauthorized per redkeeping and Labeling available; adea arialable (shellstrander) Food labeled with Approved ariance, Specia obtained for spanufacturer instraumer Advisories; rader/Buffet Plander/Buffet	e/Personn tration of ki anager/ Pos tration	nowledge, sted onnel kage sure, safe arasite ess, and er cooked ten Label Corrective	R	2	V V V V V V V V V V V V V V V V V V V	N O	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 25. Food Identification	R
OU	N V V V	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av. destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin of Core Items (1 Poin Prevention of Core Items) 34. No Evidence of Inseanimals	of Knowledge esent, demonstratified Food Manauthorized per redkeeping and Labeling available; adea available (shellstrander) food labeled with Approved ariance, Specia obtained for spanufacturer instraumer Advisories; rader/Buffet Platt Violations of Food Contained for the containe	ration of knanager/ Pos rsons/ person rsons/ person rsons/ person rsons/ person requate press rock tags; person rick tags; person rick tags; person rick tags; person rick tags; person requate press requate press	nowledge, sted onnel kage sure, safe arasite ess, and er cooked en Label Corrective	Actio	2 O U U T	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
OUT	N V V V	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin of Core Items (1 Poin Prevention of Core Items) 34. No Evidence of Inseanimals 35. Personal Cleanliness	of Knowledge esent, demonstratified Food Manauthorized per redkeeping and Labeling available; adeailable (shellst Food labeled with Approved ariance, Special obtained for spinufacturer instrumer Advisories; rander/Buffet Platt) Violations of Food Contage ect contaminations/eating, drinki	ration of knanager/ Possing Series (Personn Persons) person (Personn Persons) person (Personn Persons) person (Personn Person Pe	nowledge, sted onnel kage sure, safe arasite ess, and er cooked en Label Corrective	Actio	2 O U U T	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 25. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities	
O U T 1	N V V V V V V V V V V V V V V V V V V V	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records ave destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin of Core Items (1 Poin Prevention of Core Items) 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; propositions of Core Items (1 Poin Core Items)	of Knowledge esent, demonstratified Food Manauthorized per edkeeping and Labeling available; adea ailable (shellstrand) Food labeled with Approved ariance, Specia obtained for spinufacturer instrumer Advisories; rander/Buffet Platt Violations of Food Contact extrandination of the contamination of the c	ration of knanager/ Possing Series (Personn Persons) person (Personn Persons) person (Personn Persons) person (Personn Person Pe	nowledge, sted onnel kage sure, safe arasite ess, and er cooked en Label Corrective	Actio	2 O U U T	tto E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 25. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
OUT	N V V V V V V V V V V V V V V V V V V V	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records av. destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin of Core Items (1 Poin Prevention of Core Items) 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental contact	of Knowledge esent, demonstratified Food Manauthorized per redkeeping and Labeling available; adea ailable (shellst Food labeled with Approved ariance, Specia obtained for spanufacturer instrumer Advisories; render/Buffet Plate to Violations of Food Contained for Spanufacturer instrumer Advisories; render/Buffet Plate to Contained for Spanufacturer instrumer Advisories are advisories; render/Buffet Plate to Contained for Spanufacturer instrumer Advisories are advisories are advisories and contained for Food Contained for	ration of knanager/ Possing Series (Personn Persons) person (Personn Persons) person (Personn Persons) person (Personn Person Pe	nowledge, sted onnel kage sure, safe arasite ess, and er cooked en Label Corrective	Actio	2 O U U T	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
O U T 1	N V V V V V V V V V V V V V V V V V V V	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records ave destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin of Same Same Same Same Same Same Same Same	of Knowledge esent, demonstratified Food Manauthorized per edkeeping and Labeling available; adea ailable (shellstrand) Food labeled with Approved ariance, Specia obtained for spundacturer instrumer Advisories; rander/Buffet Plate (t) Violations of Food Contained for Special Contained for Spundard Food Contained for Spundard Food Contained for Special Contained for Specia	ration of kind anager/ Possissons/ persons/ pers	nowledge, sted onnel kage sure, safe arasite ess, and er cooked en Label Corrective	Actio	2 O U U T	tto E	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 25. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	
O U T 1	N V V V V V V V V	N	N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records avdestruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing n Prope 39. Utensils, equipment.	of Knowledge esent, demonstratified Food Manauthorized per edkeeping and Labeling available; adea ailable (shellst Food labeled with Approved ariance, Specia obtained for spundacturer instracturer instrumer Advisories; rander/Buffet Plate et contamination er Lord Contamination er Lord Contamination method er Use of Utens, & linens; proposition of Manager Proposition of Contamination er Lord Co	ration of kinanager/ Position of kinanager/ P	nowledge, sted connel c	Actio	2 O U U T	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 28. Proper Date Marking and disposition 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
O U T 1	N V V V V V V V V V V V V V V V V V V V	N	N	O S	21. Person in charge preand perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water 24. Required records ave destruction); Packaged I Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remin of Core Items (1 Poin Prevention of Core Items) 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop Core Items (1 Poin Core Items) 37. Environmental contacts 38. Approved thaving in Prope	of Knowledge esent, demonstratified Food Manauthorized per redkeeping and Labeling available; adea aliable (shellst Food labeled with Approved ariance, Specia obtained for spanufacturer instrumer Advisories; render/Buffet Plate to Violations of Food Contained for Special obtained for spanufacturer instrumer Advisories; render/Buffet Plate to Violations of Food Contained for Contained for Used and special specia	ration of knanager/ Post ration of knanager/ Post ration of knanager/ Post rations and procedure present rations for the procedure of the proc	nowledge, sted onnel kage sure, safe arasite ess, and er cooked gen Label Corrective other eco use	Actio	2 O U U T	V V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Work Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	

Retail Food Establishment Inspection Report

Received by: (signature) Margarita Martinez	Margarita Martinez	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ut Station #4	Physical Act 2309	Goliad	City/State: Rockwa	all, TX	FS-9204	Page <u>2</u> of <u>2</u>				
		, ,	TEMPERATURE OBSERV	ATIONS	_						
2 door	cation r glass reach	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I				
in/sau	•	41	drink cooler glass front ambie	ent 39							
	sausage	41									
white	reach in/cooked egg	41									
egg	and sausage	41									
small	white freezer ambient	6									
2 door	reach in freezer ambient	15									
ches	st freezer ambient	3									
glass	front drink/ambient	38									
Item	AN DISDECTION OF VOLD ES		SERVATIONS AND CORRECT			HE COMPITIONS OPE	EDVED AND				
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	ENTION IS DIRE	ECTED TO T	HE CONDITIONS OBS.	ERVED AND				
	Front hand sink 100)+F									
	TCS foods in front	display ti	me stickers TPHC								
	Gloves used for pre	p and R	TE foods								
	Sani bucket 100 pp	m chlori	ne sanitizer								
45	Some missing grou	t in front	area/around								
32	Eggs are cooked in an electric skillet. Must always use NSF equipment										
	Back hand sink 100) F									
	3 comp sink 110 F										
45	Replace caulking behind 3 comp sink /moldy										
	All bottles labeled of										
37	Store items 6 inche	s off of f	loor to clean								
34			to outside) to prevent	•							
			osal of spent grease	from fryers	S						
32	Seal shelves in fror		ed wood								
	Coffee pots WRS d										
	Cardboard discarde										
45		oors und	der shelves in back a	nd walls							
	RR sink 100 F										
	Hood vent due for commercial cleaning this month.										
					_						
Received	l hv:		Print:			Title: Person In Char	ge/ Owner				
(signature)	. *	tinez		a Marti	inez	Manage					
Inspecte (signature)		tez, F	RS Christy C	Cortez,	RS	Samples: Y N	# collected				