Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

			Time out: License/Pe FS-92									Est. Type	Risk Category	Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						int		-Inve	stig	atioı	n	5-CO/Construction	6-Other	TOTAL/SCO)RE			
Establishment Name: Donut & Coffee Physical Address: Contact/Owner N Yongwoo C Physical Address: Pest control:										G	rance	* Number of Repeat Violations: Y Number of Violations COS: trap: Follow-up: Yes		14/86	/B			
21	5 E	Ru	ısk	Ro	ckwall, TX	Co	ornersto	one/ quar	terly		ning US/	yearly	Ğ	arci	a/50 gal/quarterly	No 🗌		
Ma					out = not in compoints in the OUT box for e	each numbered i		Mark		neckm	nark in	appı	ropria	ate bo	oplicable COS = corrected on ox for IN, NO, NA, COS Mative Action not to exceed 3 days	rk an 💢 in appropriat	plation W-War	tch
Co	mpli		e Sta						R	C	Compl	ianc	e Sta	tus		<i>y</i> s		R
U T	N O A O Time and Temperature for Food Safety						K	U	O I N N C U N O S		О	Employee Health						
	1. Proper cooling time and temperature								~				12. Management, food emplo knowledge, responsibilities, a		employees;			
	2. Proper Cold Holding temperature(41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth				charge from						
	3. Proper Hot Holding temperature(135°F)						Preventing Contamination by Hands					ıds						
		~			4. Proper cooking time a	and temperature	е				14. Hands cleaned and properly washed/ Gloves us							
		~			5. Proper reheating proce Hours)	edure for hot he	olding (1	65°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N)			
3	6 Time as a Public Health Control precedures & records						Highly Susceptible Populations											
	Approved Source								~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	7. Food and ice obtained from approved source; Food in												eggs cooked					
	~				good condition, safe, and unadulterated; parasite destruction Dawn										C			
	~				8. Food Received at prop	•	e				~				17. Food additives; approved & Vegetables water only	and properly stored;	Washing Fruits	
		check at receipt Protection from Contamination					3					18. Toxic substances properly	identified, stored an	nd used				
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Wate	er/ Plumbing		
W					10. Food contact surface: Sanitized at100 p			aned and			~				19. Water from approved sour backflow device	rce; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca	f returned, prev	viously se	rved or			~				20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
								ems (2 Po	oints)	viola	tions	Rea	uire	Cor	rrective Action within 10 days	S		
O U T	I N	N N C		R	U T	I J N	N O		C O S		re Control/ Identific	cation	R					
	~				21. Person in charge presand perform duties/ Cert						~				27. Proper cooling method us Maintain Product Temperatur		quate to	
	~				22. Food Handler/ no una	authorized pers	sons/ pers	sonnel			~				28. Proper Date Marking and	disposition		
					Safe Water, Recordkeeping and Food Package Labeling									29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	23. Hot and		23. Hot and Cold Water	old Water available; adequate pressure, safe					1				Permit Requirement	, Prerequisite for O	peration			
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~				30. Food Establishment Per 12/30/2020	mit (Current/insp re	eport sign posted)					
					Conformance with Variation 25. Compliance with Variation 25.						<u> </u>			I		ipment, and Vendin		
	~				HACCP plan; Variance of processing methods; mar	obtained for sp	ecialized	ess, and			~				supplied, used	clinies: Accessible a	nd property	
					Consu	umer Advisor	y			2					32. Food and Non-food Conta designed, constructed, and use		e, properly	
	~				26. Posting of Consumer foods (Disclosure/Remin				П		~				33. Warewashing Facilities; in Service sink or curb cleaning		used/	
					Core Items (1 Point	t) Violations	Require	Corrective	e Actio	n No	t to E	Exce	ed 90	0 Da	l lys or Next Inspection , Whic	hever Comes First		
O U T	I N	N O	N A	0 0	Prevention of	f Food Contar	mination		R	U T	J N	N O	N A	C O S	Food 1	Identification		R
1				ъ	34. No Evidence of Insec	ct contamination	on, rodent	t/other			~				41.Original container labeling	g (Bulk Food)		
1					35. Personal Cleanliness	eating, drinkir	ng or toba	acco use							Physi	cal Facilities		
1					36. Wiping Cloths; prope	erly used and s	tored			1					42. Non-Food Contact surface	es clean		
	~				37. Environmental conta	mination					~				43. Adequate ventilation and	lighting; designated a	areas used	
	~				38. Approved thawing m	nethod			+	-	~				44. Garbage and Refuse prope	erly disposed; faciliti	es maintained	+
					Proper	r Use of Utensi	ils			1					45. Physical facilities installed	d, maintained, and cl	ean	+
	~				39. Utensils, equipment, dried, & handled/ In use	& linens; prop	erly used			ľ	~				46. Toilet Facilities; properly	constructed, supplied	d, and clean	+
\vdash					40. Single-service & sing	gle-use articles	; properly	y stored	+		~				47. Other Violations			

Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

B		I ny	11	ا		T					
	nent Name: It & Coffee	Physical A	ddress: Rusk	City/State Rock	· wall, TX	License/Permit # Page 2 of 2 FS-9267					
			TEMPERATURE (- ,						
Item/Loc	ation	Temp F	Item/Location	Temp	F Item/Loca	tion	Temp I				
2 door	cooler/sausage	41									
white	reach in ambient	17.3									
sliding	glass cooler/ambient	35.8									
2 door	drink cooler/ambient	28.9									
back	cooler ambient	34									
bac	k top freezer	-11									
		OF	SERVATIONS AND C	ORRECTIVE ACT	TIONS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 118										
	3 comp sink 116										
35	Store personal item	is low ai	nd separate arou	und 3 comp s	ink area						
	Maintenance to she			•							
<u> </u>	TPHC stickers 4 ho		· · · · · · · · · · · · · · · · · · ·								
6											
	350										
42				m d a a a 100 m	مام م ماما مسم						
18											
35	Store employee dri			ot on prep co	unters						
36	Store wiping cloths				-1-						
45/34	Need self closing o			<u>om door in ba</u>	CK						
	Much more organiz										
32	Seal any exposed v	vood w/	epoxy paint or m	nake a cleana	able surfac	e throughout					
34	Dead roaches										
40	40 Remove any frayed tape from tables, ovens, make cleanable										
	Covid-19 Response										
	masks and gloves v										
	No dine in										
	/ customer										
Only coffee self serve, sanitizing handles and surfaces after every customer Testing if ill or exposed. Monitoring employee health daily											
	resurig ir ili or expo	oseu. IVI	omioning employ	ree neallii ua	пу						
Received	-		Print:			Title: Person In Charg	e/ Owner				
(signature)	Yongwoo Cho		Yor	ngwoo (Cho	Owner					
Inspected	l by:		Print:								
(signature)	Yongwoo Cho Tby: Chvisty C	orte		risty Co	rtez	Samples: Y N	# collected				