Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			Time in:	Time out: License/Permit # FOOD5028							Est. Type	Risk Category	Page 1	of 2				
						12:10							4		5.00/0 4 4	(O)		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner I Donut Palace of Rockwall Young Cho							Owner N	Vame:	ne: * Numbo				<u> </u>	* Number of Repeat Violat ✓ Number of Violations CO		TOTAL/S		
Physical Address: 491 I-30 Rockwall, TX Pest control: Go Eco/monthly								Hood Grease Garcia			Ga	ease	e trap : Follow-up: Yes 🗸		13/8	7/B		
		Com	ıpliaı	nce S	Status: Out = not in con	npliance IN = ir	n compliance	N(0 = not				\ = no	ot ap	plicable COS = corrected on si	ite R = repeat vio	lation W-	Watch
Mark the appropriate points in the OUT box for each numbered item Mark ' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													ř					
O U								R	Compliance Status					wee Health		R		
Ť	-,			Š	(E = degrees Echronheit)					T				Š	12. Management, food employe		employees;	
	~										~				knowledge, responsibilities, and	d reporting		
3		2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No dis	charge from				
		3. Proper Hot Holding temperature(135°F)						P				Preventing Cont	tamination by Han	ds				
	4. Proper cooking time and temperature						~				14. Hands cleaned and properl	y washed/ Gloves u	sed properly	,				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with a alternate method properly follo			.)				
W					6. Time as a Public Heal	Ith Control; pro	ocedures & re	cords							Highly Succes	ptible Populations		
VV															16. Pasteurized foods used; pro	hibited food not off	ered	
						proved Source		1.							Pasteurized eggs used when receeded eggs cooked	quired		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Ch	emicals					
	~				8. Food Received at prop	•	re				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			iits
					check at recei						_				18. Toxic substances properly i	identified, stored an	d used	
			Protection from Contamination 9. Food Separated & protected, prevented during food							~					,			
	•		preparation, storage, display, and tasting								Water/ Plumbing							
	~				10. Food contact surface Sanitized at100 p	ppm/temperatu	ire				~				19. Water from approved source backflow device	-		
	~				11. Proper disposition of reconditioned disca		viously served	or			~				20. Approved Sewage/Wastewa disposal	ater Disposal Syster	n, proper	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																		
					Prio	ority Found	ation Items	(2 Po	_	_	_	_		_	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Prio Demonstration			s (2 Po	ints)	violai O U T	I	Req N O	uire N A	Cor C O S	rective Action within 10 days Food Temperature	: Control/ Identific	ation	R
U				О		of Knowledge	e/ Personnel	/ledge,	_	U	I	N	N	C O		d; Equipment Ade		R
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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)

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	ment Name: t Palace of Rockwall	Physical A 491 I -		City/State: Rockwa	all, TX	FOOD5028	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA		- ,					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I			
reach in coolersausage/sausage		47/48	left drink cooler ambier	t 39						
reach	reach in cooler left/cooked egg									
	sausage	36								
	hite freezer	-3.6								
	hite freezer	15								
	e upright freezer	11								
milk	cooler ambient	38								
middle	e drink cooler ambient	40			170					
Item			SERVATIONS AND CORRECT ENT HAS BEEN MADE. YOUR ATTE			HE CONDITIONS OBSER	RVED AND			
Number	NOTED BELOW.									
	hand sink 100+F									
	3 comp sink 125 F									
	Sani bucket 100 pp									
42	Clean outside of bu									
42	Clean/degrease wa									
45	Clean floors, under									
2	Sausage in cooler on right delivered today 10am. Less than 2 hours. Must check at receipt to ensure 41 or below.									
	Moved to alternate cooler cold holding at 41 or below.									
	Cooler on right not cold holding at 41 or below as employee strawberries at 50									
	DO NOT use left cooler for TCS until repaired.									
W	W all kolaches and TCS foods must be time stickered TPHC 4 hours to discard including racks in									
36	Store wiping cloths	in Sani	bucket							
40	Avoid use of Walma	art bags	to store food. Use NS	F bags i	nstead					
35	Store personal item	is low a	nd separate in back st	orage						
37	Clean/organize bac	k area t	o clean 6 inches off of	floor. O	dor in ba	ack area				
47	Best to hang mops	to dry								
45	Clean under shelve	s in bac	ck area							
46										
32 Seal exposed wood in front shelves										
Received			Print:			Title: Person In Charge	/ Owner			
(signature)	Young Cho		Young	Cho		Owner				
Inspecte	d by:		Print:							
(signature)	Young Cho d by: Chvisty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collected			