Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
Date: Time in: Time out: License/Perm 10/12/2020 10:42 11:30 FOOD								72	20				Est. Type Risk Category Page <u>1</u> of <u>2</u>	2			
Pı	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai										tior	1	5-CO/Construction 6-Other TOTAL/SCOF	RE			
Es	Establishment Name: Contact/Owner N Donut Palace of Rockwall Young Sool							Name:					* Number of Repeat Violations: ✓ Number of Violations COS:	_			
Physical Address: 491 I-30 Rockwall, TX Pest control : Go Eco/monthly						Hood Grease					G		se trap : Follow-up: Yes 15/85/ 500gal/6mo No	В			
43	$\mathbf{N} = i\mathbf{n}$ compliance						V = not observed NA = not app						* <u>i</u>				
M	ark tl	he ap	prop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violations						-		box for IN, NO, NA, COS Mark an X in appropriate box for R tive Action not to exceed 3 days				
Co	Compliance Status						_	Cor O	mplia I	ance Status		tus C		R			
U T	N	0	A	O S	(F = degrees Fahrenheit)			U T	N	Employee Health 12. Management, food employees and conditional employees;							
	~				1. Proper cooling time and temperature				~				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)								• • •				
			~		4. Proper cooking time and temperature		_				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly						
		~			5. Proper reheating procedure for hot holding (165°F in 2		_		~		GIOVES USED 15. No bare hand contact with ready to eat foods or approved						
		~			Hours)				~				alternate method properly followed (APPROVED Y_N_)				
3					6. Time as a Public Health Control; procedures & 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 good condition, safe, and unadulterated; parasite destruction								eggs cooked Chemicals				
					8. Food Received at proper temperature	+	-	-					17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt				~				& Vegetables water only				
					Protection from Contamination		3	3					18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature		ľ		~				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded		20. Approved Sewage/Wastewater Disposal System, proper disposal										
0	I	N	N	С	Priority Foundation Items (2 Po	nts) R		0	I	N	Ν	С		R			
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	0 S					
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 27. Proper cooling method used; Equipment Maintain Product Temperature					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature							
	~				22. Food Handler/ no unauthorized persons/ personnel need food handler's w/in 60 days of hire				~				28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
	Labeling 23. Hot and Cold Water available; adequate pressure, safe				-						digital Permit Requirement, Prerequisite for Operation						
╞─		24. Required records available (shellstock tags; parasite			$\left \right $	┢	Τ	~				30. Food Establishment Permit (Current/insp report sign posted)	F				
	~				destruction); Packaged Food labeled				-					L			
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		ľ		~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			2					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				
0	I	N	N	C	Core Items (1 Point) Violations Require Corrective	Actio		0	Ι	Ν	Ν	С		R			
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	0 S	Food Identification 41.Original container labeling (Bulk Food)				
Ŀ	~				34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use	\square			~								
1					36. Wiping Cloths; properly used and stored	\parallel	-		-	_			Physical Facilities 42. Non-Food Contact surfaces clean				
1					37. Environmental contamination	\parallel	Ļ	1					43. Adequate ventilation and lighting; designated areas used	<u> </u>			
1					38. Approved thawing method	$\left \right $	┝		~				44. Garbage and Refuse properly disposed; facilities maintained	<u> </u>			
	~						-	_	~	_			45. Physical facilities installed, maintained, and clean	┣—			
1					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		ŀ	1	~				46. Toilet Facilities; properly constructed, supplied, and clean				
		_	40. Single-service & single-use articles; properly stored and used														

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

Form EH-06 (Revised 09-2015)

Establishment Name: Donut Palace of Rockwall	Physical A 491 I-	-30	City/State: Rockwa	all, TX	License/Permit # FOOD 5028	Page <u>2</u> of <u>2</u>				
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F				
				Ttem/Locat	1011					
reach in cooler	11/10	2 door cooler glass from 2 door glass cooler glass from								
cooked egg/sausage			^t 40							
reach in cooler/sausage										
white freezer ambient	-10.6									
white freezer ambient	-18									
white upright freezer ambient										
2 door milk cooler ambient	24.8									
				10						
		SERVATIONS AND CORRECT			IE CONDITIONS OBSER	VED AND				
Number NOTED BELOW:										
Hand sink 107										
3 comp sink 126 6 Kolaches, egg sand	wichos n	nust have current time st	ickor labo		ing 1 hours TDL					
45 Clean walls, under				515 511000						
45 Maintenance to floo										
42 Clean in/around/on										
40 Discard cardboard										
39 Clean racks, pans,										
35 Store personal iten										
37/39 Organize back area	a to bette	er clean. Discard unus	ed equip	ment						
18 Label all spray bott	les									
W All employees mus	t have fo	ood handler's license w	thin 60 d	lays of h	nire					
36 Store wiping cloths		bucket								
Sani bucket 100 pr										
42 Clean outside of bu										
32 Seal exposed in co	ounters II	n front								
Descind has		D-i-/			Title, D	0				
Received by: (signature) Young Sook Chil	7	Young S	ook (Cho	Title: Person In Charge/	Uwner				
(signature) <i>Houng Sook Chil</i> (signature) <i>Chvisty C</i>	Corte	Christy								
Form EH-06 (Revised 09-2015)				~_	Samples: Y N #	t collected				