

Follow-up fee of \$50.00 is required after 1st Followup

# Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: <b>12/02/2021</b>	Time in: <b>9:20</b>	Time out: <b>10:06</b>	License/Permit # <b>FS 8181</b>	Est. Type <b>Donut</b>	Risk Category <b>Med</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>Donut station 1</b>	Contact/Owner Name: <b>Hae young jeong</b>	* Number of Repeat Violations: _____	<b>8/92/A</b>
Physical Address: <b>Ridge road</b>		✓ Number of Violations COS: _____	
Pest control : <b>Goeco 11/26/2021</b>		Hood Owner <b>10/18/21 America's best 1000</b>	Grease trap : <b>10/18/21 America's best 1000</b>
Follow-up: Yes <input checked="" type="checkbox"/>		No <input type="checkbox"/>	

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ 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**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
1. Proper cooling time and temperature <b>41/40 Kolaches</b>						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves reminder ONE time only</b>					
		✓				<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Cooking thoroughly</b>					
6. Time as a Public Health Control; procedures & records Using for Kolache etc						<b>Chemicals</b>					
	✓								✓		
<b>Approved Source</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Approved source</b>						<b>Water/ Plumbing</b>					
	✓										
8. Food Received at proper temperature <b>To check</b>						18. Toxic substances properly identified, stored and used <b>Stored low</b>					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Eggs low							3				
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>See</b>					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature							✓				
		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal <b>Watch</b>					
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>											

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓										
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					W	✓				
22. Food Handler/ no unauthorized persons/ personnel <b>1</b>						28. Proper Date Marking and disposition <b>Discussed</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Yes</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>See</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
			✓				✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Tphc</b>						31. Adequate handwashing facilities: Accessible and properly supplied, used					
<b>Consumer Advisory</b>							2				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Various</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request / store peanuts separately							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Supplied but not set up</b>					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals <b>None today</b>						41. Original container labeling (Bulk Food) <b>Labeled</b>					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Watch</b>							1				
	✓					42. Non-Food Contact surfaces clean <b>See</b>					
36. Wiping Cloths; properly used and stored <b>Store IN sanitizer</b>							✓				
	1					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination <b>Freezer</b>							✓				
		✓				44. Garbage and Refuse properly disposed; facilities maintained <b>Watch</b>					
38. Approved thawing method <b>Pull thaw</b>							1				
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean <b>See</b>					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch see 32</b>						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
	✓							✓			
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Hae Young Jeong</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Donut station 1</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 8181</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk cooler	38	Deep freezer	-21	Upright freezer	-9
2 doorCooler	39	Cooler/ freezer	29/39		
Kolaches raw	40				
Cooked Kolaches	41				
Cooked eggs	41				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
32	To address broken coffee grinder storage bin
	Restroom hot water 100 a hand sink in front area 117
19	A slow draining hand sink due to moving it over
32	Watch duct tape on plexiglass
	Tphc for Kolaches with yellow stickers - discard at 4 hrs
19	Need to keep air gap at threeComp sink - avoid placing coke container around it
	Cooking eggs in frying pan ( avoid coated pans) - on single electric burner - on ss table - will check with fire dept
W	Discussed date marking eggs etc when making for more than 1 days worth - must date marking of holding over 24 hrs
32	Avoid use of glad containers asThey are not intended for commercial use
42/45	General detailedCleaning needed under around on over etc
45	Repair FRP Over mop sink
32	Proofer plexiglass doors are taped with duct tape... what is plan for this unit ?
	Not using cutting table anymore ... cutting by hand
32	Belt on old table is badly cracked and cannot be easily cleaned - to address as using is also chipping
	Using bleach product to clean food contact and in buckets and threeComp sink
	Tested to be 100 ppm - test strips on site and thermo on site as well
	Using gloves to touch rte foods /
	Deep freezer temp at top is 20 degrees higher than bottom so storing all foods below freezer line ice build up
	29 F at bottom and 49 at top but all foods stored 33 or less
37	Deep freezer timeTo defrost
32	Wooden planks in freezer to be made washable
	Owner indicates he filters grease and adds to it and does not need to replace it ... to confirm
	Address stool seat top

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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