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
Allergy policy/training Vomit clean up Employee health
Employee health

Date: Time in: Time out: License/Po											Est. Type	Risk Category		,			
	06/02/2021 10:15 10:42 FS 8					_						t Med	Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N							4-]	Inves	stiga	tion		* Number of Repeat Viola	6-Other	TOTAL/SCOR	RE		
Donut Station 1 Jeong													✓ Number of Violations (cos:	9/91/	7	
	Physical Address: Pest control : Horizon / ridge Need one								Hoo Self	od				e trap : 21 Americans beat 1000	Follow-up: Yes No	5/5/1//	`
Compliance Status: Out = not in compliance IN = in compliance NO = not o Mark the appropriate points in the OUT box for each numbered item NO = not o Mark ✓ in appropriate														plicable COS = corrected on	site R = repeat vio	olation W-Watcl	h
141	ark u	е арр	юрг	iaic					re In	ımed	iate	Corr	recti	ive Action not to exceed 3 da			
О	Î		N	C O	Time and Tem	nperature for Food S	Safety	R	О	I			С				R
U T		0	A	S	(F = do	egrees Fahrenheit)			T					Employee Health 12. Management, food employees and conditional employees;			
	~				Good 41	and temperature				/				knowledge, responsibilities, a		employees,	
					2. Proper Cold Holding	g temperature(41°F/ 45	5°F)			. /				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dis	charge from	
			4	-	3. Proper Hot Holding t	temperature(135°F)								Posting			
					4. Proper cooking time									Preventing Co. 14. Hands cleaned and prope	ntamination by Han		
		/					1 (165°E in 2			′				15. No bare hand contact with			
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				alternate method properly foll Gloves and tissue					
L	/				6. Time as a Public Hea Labels	alth Control; procedur	es & records	Ш		1					eptible Populations		
						proved Source				~				16. Pasteurized foods used; p. Pasteurized eggs used when r Cooking fully		fered	
	•				7. Food and ice obtaine good condition, safe, and destruction Texas by	nd unadulterated; para								Chemicals			
	/	8. Food Received at proper temperature To always check sausage						17. Food additives; approved and properly stor & Vegetables				and properly stored;	Washing Fruits				
	Protection from Contamination					3					18. Toxic substances properly		ıd used				
	9. Food Separated & protected, prevented during food											No home pesticides /	•				
	~	preparation, storage, display, and tasting											er/ Plumbing				
3		10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u><100</u> ppm/temperature						~				19. Water from approved sou backflow device City approved					
		/			11. Proper disposition of reconditioned Disc	of returned, previously arded	served or			/				20. Approved Sewage/Waster disposal	water Disposal Syste	m, proper	
0	I	N	N I	С	Pri	ority Foundation	Items (2 Po	oints) v	iolat O		Req	uire N	Cor	rective Action within 10 day	s		R
Ŭ	N	o .	A	o s		n of Knowledge/ Pers			Ŭ	N	Ö	A	o s	Food Temperatur	re Control/ Identific	eation	
	•				21. Person in charge pro and perform duties/ Cer 1					~				27. Proper cooling method us Maintain Product Temperatur	re Î	quate to	
	'				22. Food Handler/ no u	nauthorized persons/]	personnel			/				28. Proper Date Marking and Discussed	•		
						rdkeeping and Food Labeling	_			~				29. Thermometers provided, a Thermal test strips Dial	accurate, and calibrat	ed; Chemical/	
	/				23. Hot and Cold Water Good									Permit Requirement	, Prerequisite for O	peration	
	~				24. Required records av destruction); Packaged Commercial	vailable (shellstock tag Food labeled	gs; parasite			/				30. Food Establishment Per 2021	mit (Current/ insp s	ign posted)	
					Conformance v 25. Compliance with V	with Approved Proce								Utensils, Equ 31. Adequate handwashing fa	ipment, and Vendin		
		·			HACCP plan; Variance processing methods; ma	obtained for specialize	zed			~				supplied, used Equipped	erinies. Accessible a	nd property	
					Cons	sumer Advisory			W					32. Food and Non-food Conta designed, constructed, and us		e, properly	
			1		26. Posting of Consume	er Advisories: raw or	under cooked					_		Watch when choo 33. Warewashing Facilities; i	osina	used/	
	~				foods (Disclosure/Remi Discussed peanuts	inder/Buffet Plate)/ A				/				Service sink or curb cleaning Not set up but su	facility provided	usea	
					· ·		ire Corrective							ys or Next Inspection , Whic			
U T	-			C		ze) restautons ziegu		R	О		N	N	C				R
	I N		N A	o s	Prevention	of Food Contaminat	ion		U	I N	0	A	o s	Food	Identification		
				o	Prevention of 34. No Evidence of Inso animals	of Food Contaminat			U				o	41.Original container labeling			
				o	34. No Evidence of Inse	of Food Contamination, roc	lent/other		U				o	41.Original container labeling White tubs labeled			
				o	34. No Evidence of Inseanimals	of Food Contamination, roc ect contamination, roc ss/eating, drinking or t	lent/other		U				o	41.Original container labeling White tubs labeled	g (Bulk Food)		
				o	34. No Evidence of Instantianals 35. Personal Cleanlines 36. Wiping Cloths; proj	of Food Contamination, roc ect contamination, roc ss/eating, drinking or t perly used and stored	lent/other		U T				o	41.Original container labeling White tubs labeled Physi 42. Non-Food Contact surface	g (Bulk Food) ical Facilities es clean	areas used	
				o	34. No Evidence of Instantinals 35. Personal Cleanlines 36. Wiping Cloths; prolin bucket	of Food Contamination, rocess/eating, drinking or to perly used and stored tamination	lent/other		1				o	41.Original container labeling White tubs labeled Physi 42. Non-Food Contact surface See 43. Adequate ventilation and 44. Garbage and Refuse prop-	g (Bulk Food) ical Facilities es clean lighting; designated a		
				o	34. No Evidence of Instantinals 35. Personal Cleanlines 36. Wiping Cloths; prolin bucket 37. Environmental cont	of Food Contamination, rocess/eating, drinking or to perly used and stored tamination	lent/other		1	N V			o	41.Original container labeling White tubs labeled Physi 42. Non-Food Contact surface See 43. Adequate ventilation and	g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; faciliti	es maintained	
				o	34. No Evidence of Instantinals 35. Personal Cleanlines 36. Wiping Cloths; prolin bucket 37. Environmental cont	of Food Contamination, roc ess/eating, drinking or t perly used and stored tamination method er Use of Utensils t, & linens; properly u	dent/other sobacco use		1 W	N V			o	41.Original container labeling White tubs labeled Physi 42. Non-Food Contact surface See 43. Adequate ventilation and 44. Garbage and Refuse prop Watch dumpster 45. Physical facilities installe	g (Bulk Food) ical Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cl	es maintained ean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jeong	Print:	Title: Person In Charge/ Owner OWNEr
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Donut station 1		Physical A			ity/State: Rockwall	License/Permit # FS 8181	Page of				
		190	TEMPERATUR								
Item/Loc	ation	Temp F	Item/Location		Temp F Item/	Location	Temp I				
Milk cooler		34/36									
2	door cooler										
Prec	ooked Kolaches	41									
Unco	ooked kolaches	39									
D	eep freezer	-11									
Deep	cooler for butter	26/28									
W	hite freezer	11									
				~~~							
Item	AN INCRECTION OF VOLID ES		SERVATIONS AND			CO THE CONDITIONS ODE	EDVED AND				
Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NI HAS BEEN MADE.	YOUR ALTENTI	ON IS DIRECTED I	O THE CONDITIONS OBSE	ERVED AND				
	Any expired milk is pla	aced to th	e rear of the coo	ler for the m	nilk guy to picl	< up					
	Hot water -112,										
	Using tphc for art Tcs	items in c	ase - discarding	at 4 hrs or	less / using ye	ellow sticky notes					
	Using tphc for art Tcs items in case - discarding at 4 hrs or less / using yellow sticky notes  A portion of the Kolaches are placed onto the cooler to be used for the next day										
	Any opened lunch meat etc is used within 24 hrs or will be dated										
!!						censed pest operat	or				
42	No homePesticides allowed to be used on site / to also be applied by a licensed pest operator  Minor cleaning of exterior of food storage containers										
	Using dial thermo appears to be in calibration										
	Duct tape on proofer not an approved material										
10	Sani bucket below 100 ppm bleach - weak to be addressed to be 100 ppm										
40	Avoid reuse of country crock containers and keep glad container use to a minimum										
	Always use NSF										
	Minor detailed cleaning										
18	Always store scrub brush on dirty side of three comp sink and no hand washing at this sink ( hand soap present )  To label dish soap										
10	'	ntial coole	ure /								
	Avoid using an residential coolers /										
45	Reminder no egg crates to be reused  Minor detailed cleaning under and behind and around equipment										
43	Minor detailed cleaning under and behind and around equipment										
	Using both gloves and tissues to handle rte foods										
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)	See abov	/ <b>e</b>									
Inspected	Ihv:		Print:								
(signature)	See abou	utríck	RS			Samples: Y N	# collected				