

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>06/16/2023</b>	Time in: <b>11:20</b>	Time out: <b>11:57</b>	License/Permit # <b>Fs 8181</b>	Food handlers <b>1</b>	Food managers <b>1</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Donut station 1</b>			Contact/Owner Name: <b>Hae Young jeong</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: <b>2927 ridge road</b>			Pest control : <b>Goeco 05/24/2023</b>		Hood Self Grease trap :/ waste oil Americans best 05/03/2923 / filtered only Follow-up: Yes <input checked="" type="checkbox"/> No <input checked="" type="checkbox"/>	

**10/90/A**

**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>Kolaches and eggs cooked today good</b>						12. Management, 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>Posted</b>					
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves and tissues</b>					
		✓						✓			
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>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 / scrambles only</b>					
6. Time as a Public Health Control; procedures & records Stickers /,4 hrs						<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							✓				
8. Food Received at proper temperature <b>Smithfield / check temps</b>						<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>109</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
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					
	✓							✓			
22. Food Handler/ no unauthorized persons/ personnel <b>1</b>						28. Proper Date Marking and disposition <b>If using over 24 hrs</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Need new test strips</b>					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
23. Hot and Cold Water available; adequate pressure, safe							✓				
	✓					30. <b>Food Establishment Permit</b> (Current/ insp sign posted ) <b>Posted</b>					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						<b>Utensils, Equipment, and Vending</b>					
<b>Conformance with Approved Procedures</b>							✓				
			✓			31. Adequate handwashing facilities: Accessible and properly supplied, used					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>Tphc form in file</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>See</b>					
<b>Consumer Advisory</b>						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>See - need stoppers</b>					
	✓						2				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request							2				

**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>					
<b>1</b>								✓			
34. No Evidence of Insect contamination, rodent/other animals <b>Watch attracting</b>						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean <b>See</b>					
36. Wiping Cloths; properly used and stored							✓				
<b>W</b>						43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination <b>Watch condensation</b>							1				
		✓				44. Garbage and Refuse properly disposed; facilities maintained <b>Missing lids on one</b>					
38. Approved thawing method							1				
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean					
<b>W</b>								✓			
40. Single-service & single-use articles; properly stored and used <b>See clam shells</b>						47. Other Violations					

