Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: License/N			204						Est. Type	Risk Category	Page 1							
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner							4-	-Inve	stig	ation	1	5-CO/Construction * Number of Repeat Viola	6-Other tions:	TOTAL/SO	CORE			
Donut Station #4													✓ Number of Violations COS:		15/85	5/R		
Physical Address: 2309 S Goliad Rockwall, TX Pest control: GoEco/monthly							Ho Vent	od Hood/y	early	Gı Am	rease ieric		Follow-up: Yes V	5	ט ונ			
M					Status: Out = not in core points in the OUT box for	mpliance IN = in	complian tem	nce N	$\mathbf{O} = \text{not}$						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site R = repeat vio	olation W-W	⁷ atch
					•					ire In	nmed	liate	Corr	recti	ive Action not to exceed 3 day		C BOX IOI R	
О	Î	mpliance Status I N N C Time and Temperature for Food Safety				R	О			С	Employee Health			R				
T T	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature					T		S			Employee Health 12. Management, food employees and conditional employees;							
	~				1. Froper cooming time a	ina temperature					~				knowledge, responsibilities, ar		employees,	
					2. Proper Cold Holding	temperature(41°	°F/ 45°F)							13. Proper use of restriction an	nd exclusion; No disc	charge from	
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature						Ш	L	_				eyes, nose, and mouth					
											1			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
	4. Proper cooking time and temperat			•				3					* *	•				
			~		5. Proper reheating proc Hours)	cedure for hot ho	olding (1	65°F in 2			~				15. No bare hand contact with alternate method properly follo			
3					6. Time as a Public Hea	alth Control; prod	cedures	& records	+		<u> </u>				Highly Succe	antible Populations		
1						, percentage					Τ				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
					Арј	Approved Source					Pasteurized eggs used when required eggs cooked			equired				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite													
	~				destruction										Cr	hemicals		
	~				8. Food Received at pro	pper temperature	;				1				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruit	s
	Ľ										-				18. Toxic substances properly	identified stored an	d used	
	Protection from Conta 9. Food Separated & protected, prev					g food			~				To. Toxic substances properly	racitifica, storea un	a usea			
	~				preparation, storage, dis			5 100 u							Water	r/ Plumbing		
	~				10. Food contact surface Sanitized at _100			aned and		2				ŀ	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	•							1		3				1	20. Approved Sewage/Wastew	D'		
	~				11. Proper disposition or reconditioned discar	arded	lously se	erved or			~				disposal	vater Disposai Syster	m, proper	
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					Pri	ority Founda	tion It	ems (2 Po	ints)	viola	tions	Req	uire	Cor	rective Action within 10 days	ī		
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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)

	ment Name:	Physical Ad		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>			
Doni	ut Station #4	2309 8	Goliad		wall, TX	FS-9204				
Item/Lo	ration	Temp F	TEMPERATURE Item/Location	C OBSERVATIONS Temp	F Item/Loca	tion	Temp F			
							77			
2 000	r glass cooler									
sausage/sausage		41/41								
whi	te reach in/egg	41								
white	e freezer ambient	-2.8								
small	white freezer ambient	-1.1								
2 do	or reach in freezer	11.1								
2	door cooler	37.7								
2	door cooler	35.4								
		OBS	ERVATIONS AND	CORRECTIVE ACT	IONS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMEN	T HAS BEEN MADE. Y	OUR ATTENTION IS D	IRECTED TO T	HE CONDITIONS OBS	ERVED AND			
	Hand sink 100+									
6	Must have time stic	kers for ⁻	TCS foods TE	PHC 4 hours to	discard					
31	Need soap and par		· · · · · · · · · · · · · · · · · · ·		uiscaru					
19	Slow draining hand		s at Harid Sirik	•						
14			ima usa anly							
14	Do not re-use glove	s. One	ine use only							
00	3 comp sink 110+	. 0 .1								
36	Store wiping cloths									
35	Store employee iter		•		les					
45	Clean walls behind prep tables, floors, under tables									
40	Avoid re-use of clear bags to cover kolaches. Instead use plastic lids									
	Covid-19 Response									
	masks and gloves worn by all employees									
	Shields installed in front of register and donut display									
	No seating									
	Contact surfaces sa	anitized e	very hour							
	Monitoring employe			required if ill a	or expose	d				
Received	l by:		Print:	,	Title: Person In Charge/ Owner					
(signature	Hyan Kim		Hv	un Kim		Owner				
Inspecte	d by:		Print:							
(signature	Hyun Kim Chvisty C	orte	ş∤ Ch	risty Co	rtez	Samples: Y N	# collected			