## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

		11:40		License/Permit # FS-9267						Est. Type Risk Category		Page <u>1</u> of <u>2</u>						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comple				int	t 4-Investigation				1	5-CO/Construction 6-Other		TOTAL/S	CORE					
Establishment Name: Contact/Owner Donuts & Coffee							Name:	:					✓ Number of Violations Co	Number of Repeat Violations: Number of Violations COS:		1 /D		
Physical Address: 216 Rusk Rockwall, TX  Compliance Status:  Out = not in compliance IN = in compliance  No.								Но ?	od		G:	rease	e trap : a/3mo	Follow-up: Yes 🗸 No 🗌	19/8	1/D		
Ma					points in the <b>OUT</b> box f	or each numbered i	item	Mark		eckm	ark in	appı	opria	te bo		k an 💢 in appropriat	lation W-V e box for R	Watch
Co	mpli	iance	Sta	tus	Pri	iority Items (3	Points)	) violations	Requi	_	nmea Compl				ive Action not to exceed 3 day	28		
O U T	N O A O Time and Temperature for Food Safety					R	O I N O			N C A O S	C	Employee Health			R			
	1. Proper cooling time and temperature						_			5	12. Management, food employ knowledge, responsibilities, an		employees;					
	2. Proper Cold Holding temperature(41°F/45°F)							~				13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No disc	charge from				
	3. Proper Hot Holding temperature(1				g temperature(135	i°F)								Preventing Con	tamination by Han	ıds		
	4. Proper cooking time and temperat				ne and temperature	iture			3	3			14. Hands cleaned and properly washed/ Gloves used properly					
		5. Proper reheating procedure for he Hours)			rocedure for hot he	t holding (165°F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )			)		
2		Hours)  6. Time as a Public Health Control;			ealth Control; pro	cedures	& records											
9	3   6. Time as a Public Health Control; procedures & records											Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered						
						approved Source					_				Pasteurized eggs used when re eggs cooked	quired		
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction  Dawn/Sunrise											Ch	nemicals				
	~		8. Food Received at proper temper		proper temperature					_				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fru	its	
				Check at receipt  Protection from Contamination				3					18. Toxic substances properly	identified, stored an	d used			
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  Water/ Plum					r/ Plumbing								
3					10. Food contact surface Sanitized at 100			aned and			~				19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition reconditioned	of returned, prev	riously se	rved or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
					reconditioned disc										•			
					D <sub>1</sub>	riority Founds	ation It	ems (2 Po	ints)	iola	tions	Rea	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	on of Knowledge	/ Personi	nel	R R	o U T	I	Req N O	n N A	Cor C O S	rective Action within 10 days Food Temperature	e Control/ Identific	ation	R
				О		on of Knowledge	/ Personi	nel knowledge,		O U	I	N	N	C O		e Control/ Identific		R
	N			О	Demonstration 21. Person in charge	on of Knowledge, present, demonstr Certified Food Ma	/ Personi ation of k nager/ Po	nel knowledge, osted		O U	N	N	N	C O	Food Temperature 27. Proper cooling method use	e Control/ Identific		R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Hayli Cho	Print: Hayli Cho	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Its & Coffee	Physical A		City/State:	all TX	License/Permit # FS-9267	Page <u>2</u> of <u>2</u>				
Done	ito di Collect		TEMPERATURE OB	1 0 0201	1 0-3201						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
2 door reach in cooler/sausage		40									
butter		41									
С	ooked egg	41									
2 do	or freezer/ambient	3									
gray re	sidential cooler/ambient	34									
free	ezer ambient	-3									
glass	front cooler ambient	32									
glas	s front ambient	34	SCEDIA TIONS AND COL		NG.						
Item Number	AN INSPECTION OF YOUR ES		SERVATIONS AND COL ENT HAS BEEN MADE. YOUR			IE CONDITIONS OBSE	RVED AND				
TAUIIIOCI	Hand sink with soa	n and n	aner towels 100±5								
	3 comp sink 116 F	p and po	APOI LOWEIS TOUTI								
18	•	oo Sto	ro low and concre	to if shamical							
	Label all spray bott					at 7am/mara than	. 1 hours				
6	TPHC labels must be co				es made	at /am/more than	1 4 nours				
9	Store eggs low and			erRIE							
	Eggs cooked in egg										
W	Vent hood not bein	g profes	sionally/ by owne	<u>r/vents are cle</u>	ean insid	de					
32	Seal exposed wood	l in kitch	en/peeling lamina	te							
14	Gloves must be dis	carded	after every use. S	ingle use only	/						
10	Need sanitizer bucke	et setup	during prep and se	rvice. COS to	100 ppm	n chlorine saniti	izer				
34	Dead crickets and i	oach in	back area.								
45	Clean floors, some food debris in missing grout										
32	Peeling tape on cou										
	There is a definite i										
		просс	Thorne in Glocarining to	noughout							
Received (signature)			Print:	i Cha		Title: Person In Charge					
	Hayli Cho		науі	<u>i Cho</u>		<u>Manage</u>	<u>r</u>				
Inspected (signature)	Hayli Cho Iby: Chvisty Cov	tez, 1	RS Christ	y Cortez,	RS	Samples: Y N	# collected				