Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 9/20/2023		23	Time in: 11:15	Time out: 12:00		S-92							Est. Type Risk Category Page 1 of 2	2_			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N.								4-	-Inve	stiga	ation	ı	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE			
Donuts & Coffee									ume.						✓ Number of Violations COS: 10/90/	Δ	
Physical Address: 216 E Rusk Rockwall, TX Pest control: Cornerstone/9-14-202:								/9-14-20	023	Hood Vent Hood US/8-30-23 Grease t				reas arci	e trap : Follow-up: Yes 107507 a/50gal/6-13-2023 No 🗹	0/00//	
Ma					Status: Out = not in core points in the OUT box for	прпансс	compliance tem		not 'a ch						policiable $COS = corrected on site R = repeat violation W-Water on Site N, NO, NA, COS Mark an in appropriate box for R$	ch	
										ire In	nmec	liate	Cor	rect	ive Action not to exceed 3 days		
O U	Compliance Status							R	О	O I N N C U N O A O		С	Employee Health	R			
Ť	-,	Ü		o S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T S 12. Management, food employees and conditional of					12. Management, food employees and conditional employees;		
	~				1. Froper cooming time and temperature						~				knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
					3. Proper Hot Holding temperature(135°F)						Ľ						
		•			4. Proper cooking time a										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		•			5. Proper reheating proc			F in 2			~	gloves used 15. No bare hand contact with ready to eat foods or appro					
		~			Hours)						~				alternate method properly followed (APPROVED Y N.)		
	6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations						
					Apr	proved Source					1				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					••		1 source: Foo	nd in			Ľ				eggs cooked		
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals		
					8. Food Received at proper temperature						ı		ı		17. Food additives; approved and properly stored; Washing Fruits		
	~				check @ rece						~				& Vegetables		
		Protection from Contamination						3				~	18. Toxic substances properly identified, stored and used	+			
	~				9. Food Separated & protected, prevented during food										Water/ Plumbing		
	•	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and										19. Water from approved source; Plumbing installed; proper					
	~				Sanitized at 100 p	opm/temperatur	re	1 and			~				backflow device		
	_				11. Proper disposition of		iously served	d or			_				20. Approved Sewage/Wastewater Disposal System, proper disposal		
		Ш		Ш	reconditioned disca		4: a.s. T4 a.s.s.	~ (2 Dai	4			n		C	-		
	Priority Foundation Items (2 Points) I N O A O Demonstration of Knowledge/ Personnel				HLST	vioiai	nons	Keq	uire	Cor							
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	.ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
	uts & Coffee		Rusk		all, TX	FS-9267	Page <u>2</u> 01 <u>2</u>					
Item/Loc	ation	Temp F	TEMPERATURE (Item/Location	OBSERVATIONS Temp F	Item/Loca	lian.	Town					
			Item/Location	тетр г	Item/Loca	поп	Temp I					
2 door cooler/sausage		41										
	cheese	41										
С	ooked egg	41										
glass	front cooler/ambient	35										
glass	front cooler/ ambient	36										
reside	ential cooler/ambient	28										
top 1	freezer ambient	-6										
		OF	SERVATIONS AND C	ORRECTIVE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YO	OUR ATTENTION IS DIR	ECTED TO TI	HE CONDITIONS OBSE	RVED AND					
	Hand sink 109 F ed	uipped.	Need to post e	mployee health	poster							
	3 comp sink 119 F		•									
	Sani bucket setup t	o 100 p	pm chlorine sani	tizer								
	Eggs cooked in coo	king mo	olds in microway	e oven								
32	Condition of tables in	n back, s	shelves, chipped	paint, peeling	tape/ to b	e made cleana	ıble					
32	Condition of bakers	table (t	he outside barrie	ers) to be seal	ed and to	be cleanable	ļ					
	Raw shelled eggs s	stored lo	w/separate									
	Kolaches with TPHC time stickers											
	Gloves used											
	Digital thermo											
45	Condition of floors	in back										
	Daughter in law of owner not sure where spent grease is disposed/to ask owner											
	Refer to city for pro Maintenance to wa	•										
45												
18	To store chemicals	low/sep	arate/not over m	nixers/COS								
34	A few flies				_							
	21 Need certified food manager on duty during prep and service											
47	Continue to clean/organize any unused items to better clean especially over dough mixers											
Received (signature)	· ·		Print:	4: Ola a		Title: Person In Charge						
(J.g.nature)	Hayli Cho		Hay	∕li Cho		Employe	e:					
Inspected (signature)		tez, 1	RS Print: Chris	sty Cortez	, RS	Samples: Y N	# collected					