Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:				Time in: Time ou		se/Permi						Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	
					11:15 12:0		<u>-926</u>					_				
	irpo stabli				tion: 1-Routine 2-Folloe:	Contact/Own	_		4-In	vestig	gatio	n	5-CO/Construction * Number of Repeat Vio		TOTAL/SCOR	E
_					ffee	D 1					Ι.		✓ Number of Violations		18/82/E	2
	iysic 6 R				wall, TX	Pest control : Cornerstone/2	-6-23		Hood wne	r	G	reas arci	e trap : a/ 10-10-22	Follow-up: Yes ✓ No ☐	10/02/1	_
Compliance Status: Out = not in compliance IN = in compliance NO = not of Mark the appropriate points in the OUT box for each numbered item No = not of Mark '\sigma' a che												oplicable COS = corrected or ox for IN, NO, NA, COS M	n site R = repeat vio	plation W-Watch	ı	
					•				Imm	ediat	e Coi	rect	ive Action not to exceed 3 d			
О						R	-	O I N U N O		N	C				R	
T T	N O A O S				(F = degrees Fahrenheit) 1. Proper cooling time and temperature				U N	0	A	O S	12. Management, food empl	ployee Health	amployaes:	
	~				1. Froper cooming time and temper	ature				/			knowledge, responsibilities,		employees,	
		2. Proper Cold Holding temperature(41°F/ 45°F)				=					13. Proper use of restriction	and exclusion; No dis-	clusion; No discharge from			
							•				eyes, nose, and mouth					
	3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hand								
		4. Proper cooking time and temperature					v	1			14. Hands cleaned and prop					
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)		2		·	/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)						
					6. Time as a Public Health Control	l; procedures & reco	ds						w. 1			
3						•		-					16. Pasteurized foods used;	prohibited food not off		
					Approved So	ource			•	1			Pasteurized eggs used when eggs cooked			
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								aggs cooked			
	~				destruction Dawn/Sunrise Supply								Chemicals			
					8. Food Received at proper temper								17. Food additives; approved	d and properly stored;	Washing Fruits	
	•				check at receipt			-	•				& Vegetables			
					Protection from Con				V				18. Toxic substances properl	ly identified, stored an	nd used	
3		Pood Separated & protected, prevented during food preparation, storage, display, and tasting									Wat	ter/ Plumbing				
3					10. Food contact surfaces and Rett Sanitized at ppm/temper		ı		-	,			19. Water from approved son backflow device	urce; Plumbing install	ed; proper	
	~				11. Proper disposition of returned, reconditioned	, previously served or		-	·	-			20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
					Priority For	undation Items (2	Points) vio	lation	ıs Re	quire	Cor	rrective Action within 10 da	ys		
O U	I N	N O	N A	COO	Priority For Demonstration of Knowl		Points R) vio	O I U N	N	N	C 0		ys ure Control/ Identific	cation	R
0 U T		N O			•	ledge/ Personnel	R) vio	O I	N O	N	C		ure 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)

Donuts & Coffee 216 Rusk Rockwall, TX FS-9267 Item/Location Temp F Item/Location Temp F Item/Location	2 of <u>2</u>
Temp F New	
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white residential cooler/buttermilk 38 OBSERVATIONS AND CORRECTIVE ACTIONS Item Number NOTED BELOW: Back hand sink 100 F equipped with soap and paper towels Kolaches after sitting out for 4 hours were put away in cooler for tomorrow. TPHC procedure is to discard at 4 hours/not save/must time stickers to document when cooked/4 hours later to discard. COS discarded Eggs cooked on site in a mold in NSF oven Store employee drinks low and separate/not on prep areas Need self closing door to Restroom Need chemical test strips Need chemical test strips Sani bucket less than 50 ppm chlorine sanitizer. COS to 100 ppm chlorine sanitizer Woner cleans vent hood/filters very clean/unknown last professional cleaning. Refer to fire department Food Manager to be on duty during prep and service Seal holes in walls behind counters Watch tape on counters/to be made cleanable Clean floors/some food debris Digital thermo, gloves on site and used	
white residential cooler/buttermilk OBSERVATIONS AND CORRECTIVE ACTIONS Item Number	
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Back hand sink 100 F equipped with soap and paper towels Kolaches after sitting out for 4 hours were put away in cooler for tomorrow. TPHC procedure is to discard at 4 hours/not save/must time stickers to document when cooked/4 hours later to discard. COS discarded Eggs cooked on site in a mold in NSF oven Store employee drinks low and separate/not on prep areas Need self closing door to Restroom Need chemical test strips Sani bucket less than 50 ppm chlorine sanitizer. COS to 100 ppm chlorine sanitizer Wowner cleans vent hood/filters very clean/unknown last professional cleaning. Refer to fire department Food Manager to be on duty during prep and service Seal holes in walls behind counters Watch tape on counters/to be made cleanable Clean floors/some food debris Digital thermo, gloves on site and used	
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Digital thermo, gloves on site and used	
9 Store raw shelled eggs low and separate in cooler.	
Received by: (signature) Print: Title: Person In Charge/ Owner	
Hayli Cho Hayli Cho Manager	
Hayli Cho Hayli Cho Hayli Cho Manager Christy Cortez, RS Christy Cortez, RS	