Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

D	ate:				ne in:	Time out:		License/P	ermit #							Est. Type	Risk Category		2
		3/2			42	10:41		FS 9	<u>300</u>							Coffee	Low/ med	Page <u>1</u> of _	_
		se of l shme			1-Routine	2-Follo		3-Compla		4-]	Inves	stiga	tion		5-CO/Cons	struction of Repeat Viola	6-Other	TOTAL/SCO	RE
				nie: s 3522	275			lity branc		ıs						of Violations (19/97/	/D
	hysica dge ro	al Ado	lress	:			Pest contr Massey 07			Hoo Na	od				e trap : vide		Follow-up: Yes	13/87/	D
	<u> </u>	Compl		Status:	Out = not in o	compliance IN	= in complia	nce N	$\mathbf{O} = \text{not } \mathbf{o}$	observ			\ = no	ot ap	oplicable COS	= corrected on	site R = repeat vio	olation W- Wate	ch
М	ark th	ne appi	opria	te points	in the OUT box for	or each number	red item	Mark							O, NA, COS tive Action not to		rk an √in appropri	ate box for R	
C	_	ance S	tatus						R	_	ompli						J~		R
U T	N		A O)	Time and Te (F =	mperature fo degrees Fahre		ety		U	N	o	A	o s		Emp	loyee Health		
		/		1. Pr	oper cooling time	and temperate	ture				7				12. Managemen knowledge, resp		yees and conditional and reporting	employees;	
-	+	+		2. Pro	oper Cold Holdin	ıg temperature	e(41°F/ 45°I	7)	+						13. Proper use of	of restriction a	and exclusion; No dis	charge from	-
3			V	1 Wh	ipped cre	am 55 o	r use t	phc #6			~				eyes, nose, and Policy			Ü	
	~			3. Pro	oper Hot Holding	g temperature((135°F)					•				reventing Co	ntamination by Hai	nds	
		/		4. Pr	oper cooking time	e and tempera	ture				1				14. Hands clear Watch wh	ned and prope	rly washed/Gloves	used properly	
				5. Pro	oper reheating pr	ocedure for ho	ot holding (165°F in 2			•/				15. No bare han	d contact with	n ready to eat foods of lowed (APPROVED		
					,	aalth Camtuali		0do							Watch whe	n changin	g tasks	, 111)	
!!				May u	ne as a Public He se this officially fo	or whipped cre	am and disc	ard at 4 hrs	Ш						16.7		eptible Populations		
						pproved Sou							'		Pasteurized egg Precooked	s used when r	rohibited food not of equired	fered	
				good	od and ice obtain condition, safe, a	and unadulter:	oved source ated; parasit	; Food in e								C	hemicals		
					uction At insp												nemeas		
				8. Fo	od Received at p			20 2 7					/		17. Food additiv & Vegetables	ves; approved	and properly stored;	Washing Fruits	
	<u> </u>					ery at	•	<u> 30-37</u>		W					18. Toxic substa	ances properly	v identified, stored ar	nd used	-
	/				od Separated & paration, storage, d			g food								Wate	er/ Plumbing		
	/				ood contact surfa			eaned and		W	~				backflow device	e	rce; Plumbing install		
		/		11. P	roper disposition	of returned, p	previously s	erved or			/				20. Approved S disposal	ewage/Waster	repair see b water Disposal Syste	m, proper	
	<u>l</u>						ndation I	tems (2 Po	oints) v	iolati	ions .	Reg	uire	Cor	rrective Action w	vithin 10 day	S		
O U		N I	N C		Demonstration				R	O U		N O	N A	C			re Control/ Identific	cation	R
T			S		erson in charge p					Т				S	27. Proper cooli	ing method us	ed; Equipment Ade	auate to	
M				Nee 22. F	erform duties/ C d info on mana ood Handler/ no	gers to be o	n duty- ne	w manager			/				Maintain Produ 28. Proper Date	Marking and	disposition	•	-
	<u> </u>				mployees Safe Water, Rec	ordkeening a	and Food P	ackage								ers provided,	accurate, and calibrate	ted; Chemical/	+
					ŕ	Labeling		Ü			•				Thermal test st. Thermo w	rips <mark>⁄orks and</mark>	test strips		
	~			23. F Go	ot and Cold Wat	er available; a	adequate pre	essure, safe							Permit	Requirement	, Prerequisite for O	peration	
		ı			equired records a action); Packageo			parasite			~				30. Food Estab Posted	lishment Per	rmit (Current/ insp s	sign posted)	
				25.0	Conformance compliance with												ipment, and Vendir	0	
		ı		HAC	CP plan; Variand essing methods; r	ce obtained fo	r specialize			2					supplied, used	Č	leaky faucet a		
L			L	proce					Ш								•		
					Col	nsumer Advi	sory			2					designed, const	ructed, and us	act <u>surfaces cleanable</u> ed	e, properly	
			Τ		osting of Consun											ng Facilities; i	nstalled, maintained,	used/	-
				Alle	(Disclosure/Rer gy Posting at	ninder/Buffet	Plate)/ Alle	rgen Label			V				Service sink or	curb cleaning	facility provided		
						head of pick	cup line												
0		N I	v I c		e Items (1 Poi			e Corrective	_				_		ys or Next Inspe	ection , Whic	hever Comes First		R
O U T			N CA C	: [ons Requir		Action	Not O U T		xcee N O	ed 90 N A	Da C O S		Food	Identification		R
	N		4 C	34. N		int) <i>Violatio</i> n of Food Con	ons Require	1	_	O U	I	N	N	C O	ys or Next Inspect	Food	Identification		R
	N		4 C	34. N	Prevention To Evidence of In	int) Violation of Food Consect contamin	ons Requirentamination	nt/other	_	O U	I	N	N	C O		Food tainer labeling	Identification		R
	N		4 C	34. N anim 35. P	Prevention To Evidence of In Talls Fruit flies Tersonal Cleanline Tiping Cloths; pr	int) Violation of Food Consect contaminates desired, dring dring of the contaminates o	ntamination nation, roder nking or tob	nt/other	_	O U	I	N	N	С О		Food attainer labeling Physi	Identification g (Bulk Food) ical Facilities		R
	N		4 C	34. N anim 35. P 36. V In k	Prevention To Evidence of In The serious of Evidence of In The serious of Initials of Initials The serious of Initials The ser	int) Violation of Food Consect contaminess/eating, driven operly used automatamination	ntamination nation, roder nking or tob	nt/other	_	O U T	I	N	N	С О	41.Original con 42. Non-Food C See 43. Adequate ve	Food tainer labeling Physical Contact surface	Identification g (Bulk Food) ical Facilities	areas used	R
	N		4 C	34. N anim 35. P 36. V In b	Prevention To Evidence of In Tals Fruit flies The error of Cleanline To Cloths; produckets The error of Clean The error of Clea	int) Violation of Food Consect contamination operly used an intamination on in Wif	ntamination nation, roder nking or tob	nt/other	_	O U T	I	N	N	С О	41. Original con 42. Non-Food C See 43. Adequate ve Watch 44. Garbage and	Food tainer labeling Physical Contact surface entilation and defined the Refuse properties.	Identification g (Bulk Food) ical Facilities es clean		R
	N		4 C	34. N anim 35. P 36. V In b	Prevention to Evidence of In als Fruit flies ersonal Cleanline Viping Cloths; prouckets nvironmental con ndensation pproved thawing thaw	int) Violation of Food Consect contamination operly used an intamination on In Wiff	ntamination nation, roder nking or tob	nt/other	_	O U T	I	N	N	С О	41.Original con 42. Non-Food C See 43. Adequate very Watch 44. Garbage and Watch dum 45. Physical fac	Food tainer labeling Physical Contact surface entilation and difference properties.	Identification g (Bulk Food) ical Facilities es clean lighting; designated	ies maintained	R
	N		4 C	34. N anim 35. P 36. V In k 37. E COI 38. A Pull	Prevention To Evidence of In als Fruit flies Tersonal Cleanline Toping Cloths; prouckets Toping Cloths; prouckets Toping Cloths; prouckets Toping Cloths; prouckets The proposed thaving thaw Trop Tensils, equipme	int) Violation of Food Consect contaminates (see the contamination operly used an antamination of in Wiff granthod per Use of Ut nt, & linens; p	ntamination nation, roder nking or tob nd stored	nt/other vacco use d, stored,	_	1	I	N	N	С О	41.Original con 42. Non-Food C See 43. Adequate ve Watch 44. Garbage and Watch dum 45. Physical fact See 46. Toilet Facili	Food tainer labeling Physical Contact surface entilation and the Refuse properties installe ities; properly	Identification g (Bulk Food) ical Facilities es clean lighting; designated erly disposed; faciliti d, maintained, and cl	lean d, and clean	R
	N		4 C	34. N anim 35. P 36. V In k 37. E COI 38. A Pull	Prevention To Evidence of In als Fruit flies Personal Cleanline Viping Cloths; prouckets Invironmental condensation Inproved thawing thaw Prop Tensils, equipme I, & handled/ In the	int) Violation of Food Consect contamination operly used an intamination on in Wiff g method per Use of Ut nt, & linens; puse utensils; p	ntamination nation, roder nking or tob nd stored ensils properly used	nt/other vacco use d, stored,	_	O U T	I	N	N	С О	41. Original con 42. Non-Food C See 43. Adequate ve Watch 44. Garbage and Watch dum 45. Physical fac See 46. Toilet Facilit Leaky fa	Food tainer labeling Physical	Identification g (Bulk Food) ical Facilities es clean lighting; designated erly disposed; faciliti d, maintained, and cl	lean d, and clean	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Alexandrea Bahm	Print:	Title: Person In Charge/ Owner Crew member
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:	License/Permit # Pag	ge <u>2</u> of <u>2</u>			
Dunk	in' Donuts 352275	Ridge	road	Rockwall	FS 9300 -01				
Item/Loc	eation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Temp F			
Bev co				<u>remp r</u>		27/28			
		39	Drawers cold		Wic	21120			
Unde	er counter cooler	38	Kolaches	38	Items on cart				
Whipp	ped cream on counter	55	Hash brown	38	Eggs	36			
Driv	ve thru cooler	36/37	Drawer hot unit		Sausage	35			
С	old top unit		Egg	140					
	Egg	37							
	Sausage	38							
Cr	eam cheese	38							
Oi	eam cheese		SERVATIONS AND CORRECTI	VE ACTION	<u> </u>				
Item Number					TED TO THE CONDITIONS OBSERVED A	AND			
	NOTED BELOW: All temps F								
45	To clean spills in beve								
34	Hot water in restrooms		• • • • • • • • • • • • • • • • • • • •						
34	Fruit flies in front area to keep clean and dry etc								
	Hot water at hand sink in kitchen -139 F watch								
02	Using tissue for donuts etc								
02	Always place whipped cream back into cooler when not in use or use officially tphc with								
	Documentation and time labels etc								
	Sanitizer bucket 100-200 ppm QUATS Ice bucket equipped with lid								
W	• • • • • • • • • • • • • • • • • • • •		and if using for sanitizer to	check nnn	n as not showing on strip				
42/45	Minor detailed cleanin			опсок ррп	n as not snowing on strip				
32	Cutting board to be sa		• •						
42/45	GeneralCleaning of ba								
12, 10	Air gap from ice mach								
W	Avoid storing chemica								
31	Need paper towels at								
	• •			vater hand	le in women's restroom				
	Plumbing issues - back hand sink leak cold handle / hot water handle in women's restroom Sink sanitizer - 200 ppm								
42/45	Clean floor in wic and								
37	Condensation minor d	ripping fr	om pipe under fan in wif -	small amo	unt on boxes /food in plastic	inside			
42/45	Minor cleaning inside				•				
45/	Clean pipes under sinl	ks and es	specially pipe from three co	omp sink					
47	Flavors used to prop ba	ack door o	ppen may not then be place	d upon a fo	ood contact surface —- to clear	n bottom			
42/45	Ceiling dusty at air ver	nts etc to	clean						
	No raw meats being co	ooked on	site all precooked and reth	nermalized	to serve				
	Ice bins drained prior	to refillin	g - cleaning nightly						
W	Reminder that water b	ottles wit	h screw off caps require ha	and washin	ng after using before handling	g food			
45	Address grout issues v	/arious							
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner	er			
Inspected (signature)		ıtríck	Print:		Samples: Y N # colle	cted			
Form EU 0	6 (Revised 09-2015)				Samples, 1 11 # colle				