



# Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Dunkin' Donuts 352275</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9300 -01</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	39	Drawers cold		Wic	27/28
Under counter cooler	38	Kolaches	38	Items on cart	
Whipped cream on counter	55	Hash brown	38	Eggs	36
Drive thru cooler	36/37	Drawer hot unit		Sausage	35
Cold top unit		Egg	140		
Egg	37				
Sausage	38				
Cream cheese	38				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
45	To clean spills in beverage cooler
	Hot water in restrooms 110 - and up and equipped
34	Fruit flies in front area to keep clean and dry etc
	Hot water at hand sink in kitchen -139 F watch
	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	Watch storage of spray bottles and if using for sanitizer to check ppm as not showing on strip
42/45	Minor detailed cleaning under equipment etc
32	Cutting board to be sanded or replaced -
42/45	General Cleaning of bakery surfaces - non food
	Air gap from ice machine observed
W	Avoid storing chemicals spray bottles on hand sink
31	Need paper towels at back hand sink in kitchen
	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 wif
37	Condensation minor dripping from pipe under fan in wif - small amount on boxes /food in plastic inside
42/45	Minor cleaning inside wic and wif
45/	Clean pipes under sinks and especially pipe from three comp sink
47	Flavors used to prop back door open may not then be placed upon a food contact surface --- to clean bottom
42/45	Ceiling dusty at air vents etc to clean
	No raw meats being cooked on site all precooked and rethermalized to serve
	Ice bins drained prior to refilling - cleaning nightly
W	Reminder that water bottles with screw off caps require hand washing after using before handling food
45	Address grout issues various

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Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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