Follow-up fee of \$50.00 is required after 1st Followup       Retail Food Establishment Inspection Report       Image: First aid kit         City of Rockwall       Vomit clean up         Index:       Time in:       Time out:         License/Permit #       Food Managert         Food Managert       Food Managert												
Date: 08/04/202	<b>9300</b>						Food Managers Food Handlers <b>1 P</b> age $\underline{1}$ of $\underline{2}$					
Purpose of Inspective Establishment Na	ection: 1-Routine 2-Follow Up 3-Comp me: Contact/Owner		4	-Inve	stig	atio	n	5-CO/Construction     6-Other     TOTAL/SCOR     * Number of Repeat Violations:				
Dunkin' Donu Physical Address			Но	od		6	Trans	✓ Number of Violations COS: se trap / waste oil : Follow-up: Yes 8/92/A				
3035 ridge road. 1		Na		L		s 05	/19/22 500 No 🗹					
Compliance Mark the appropria	te points in the <b>OUT</b> box for each numbered item Marl						-	pplicable $COS = corrected on site R = repeat violation W-Watch Mark an \sqrt{in appropriate box for R}$				
Compliance Status		Î		<i>nmed</i> Compl		e Sta		tive Action not to exceed 3 days				
O         I         N         N         O           U         N         O         A         O           T           S         S	(E decrease Fahrenheit)	R	U	O I U N T		N A	C O S	Employee Health				
	1. Proper cooling time and temperature			~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
	2. Proper Cold Holding temperature(41°F/ 45°F)		-					13. Proper use of restriction and exclusion; No discharge from				
	See			~				eyes, nose, and mouth Posting at hand sinks				
	3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly								
	<ul> <li>4. Proper cooking time and temperature</li> <li>5. Proper reheating procedure for hot holding (165°F in 2</li> </ul>											
	Hours)				~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves and tissues				
	6. Time as a Public Health Control; procedures & records			Highly Susceptible Populations								
	Approved Source					~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ndcp	T				<u> </u>	All are precooked Chemicals					
	NOCD           8. Food Received at proper temperature			Γ				17. Food additives; approved and properly stored; Washing Fruits				
	Checking at arrival					~		& Vegetables All precut				
	Protection from Contamination			•				18. Toxic substances properly identified, stored and used Low and away				
	<ol> <li>Food Separated &amp; protected, prevented during food preparation, storage, display, and tasting Watch</li> </ol>							Water/ Plumbing				
~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	11. Proper disposition of returned, previously served or reconditioned Discarded / not returned			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
O I N N O U N O A O		roints) i	viola 0 U	) I	Req N O		Cor C C	rrective Action within 10 days Food Temperature Control/ Identification				
		,	T		0	A	s	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
2	22. Food Handler/ no unauthorized persons/ personnel Need all eMployees within 30 days of hiring	_		~				28. Proper Date Marking and disposition Stickers				
	Safe Water, Recordkeeping and Food Package Labeling			29. Thermometers provided, accurate, and calibrated; Che Thermal test strips Thermoworks / test strips / provided ha								
<b>~</b>	23. Hot and Cold Water available; adequate pressure, safe 110 plus					1		Permit Requirement, Prerequisite for Operation				
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Per order</b>			~				30. Food Establishment Permit (Current/ insp sign posted ) Permit Utensils, Equipment, and Vending				
	Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Taking temps 4 times per day	П	Γ	~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
	Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Sticker / posting to alert public			~				See attached 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
	Core Items (1 Point) Violations Require Correction		n Noi		xce N	ed 9 N						
O         I         N         N         O           U         N         O         A         O           T         -         -         S	Prevention of Food Contamination	K		N	N O	A A	C O S	Food Identification				
1	34. No Evidence of Insect contamination, rodent/other animals Gap at door				~			41.Original container labeling (Bulk Food)				
	35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities				
	36. Wiping Cloths; properly used and stored <b>Stored in buckets</b> .		1					42. Non-Food Contact surfaces clean See				
1	37. Environmental contamination Condensation in wif			~				43. Adequate ventilation and lighting; designated areas used				
	38. Approved thawing method WiC			~				<ul><li>44. Garbage and Refuse properly disposed; facilities maintained</li><li>45. Physical facilities installed, maintained, and clean</li></ul>				
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		1					45. Physical facilities installed, maintained, and clean See 46. Toilet Facilities; properly constructed, supplied, and clean				
	dried, & handled/ In use utensils; properly used Watch 40. Single-service & single-use articles: properly stored			~				46. Follet Facilities; properly constructed, supplied, and clean <b>Equipped</b> 47. Other Violations				
	and used Watch				~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Susann Nelson	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Dunkin' Donuts		Physical A Ridge	road	City/State: Rockwal	II License/Permit # 9300	Page <u>2</u> of <u>2</u>					
Itom/I og	ation	Tomp F	TEMPERATURE OBSERVA		Itom/I agotion	Town F					
Item/Location		Temp F	Item/Location	<u>Temp F</u>	Item/Location	Temp F					
Bev cooler		40.9	Cold top unit	/ 10	Wic	34/36					
Reach in cooler		38/39	Cream cheese	/ 40	Eggs	35					
Whipped cream		41	Sausage	38	Cheese	36					
Reach in 2		36	Egg	39	Wif	22					
	Creamer	40	Drawer eggs	37							
			Kolaches	38							
			Hot drawers	Off							
		OB	SERVATIONS AND CORRECT	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSER	VED AND					
	Restrooms - equipped										
	Hot water at front hand sink -115										
	Using tissue or gloves										
	Mixing pitchers for coffee are washed after use										
	Using bleach for floors and quats for table top - separation										
	Ice bins are kept drained or we floor drain										
42	Air curtain to be in operation running when window open										
42	Minor cleaning of spills in bakery on carts and etc Clean drains under ice machine and three comp										
45			eak frozen from pipe at fan	box and t	temp is 22 F						
34	-										
32	Very small gap at back door on bottom left Watch condition of equipment various —/ if chipped or cracked to replace										
32	Need to start replacing cart covers as they are not washable and cleanable when damages										
W	Espresso unit Wands are sanitized between uses to prevent cross contact and keep safe										
	As milk type may change each time - cos										
42	Minor cleaning needed of outsides of equipment including counter equipment										
Dent	hu		Duint		Tial., D.,	Owner					
Received (signature)	<sup>by:</sup> See abov <sup>Lby:</sup> Kelly kírkpa	/e	Print:		Title: Person In Charge/	Gwiler					
Inspected (signature)	l by:	L / 7	Print:								
	Kelly kirkpa	urick	/ KS		Samples: Y N #	# collected					