equ ollov	u i wu	re			of \$50.00 is ofter 1st		С	ity of	Rocl	kw			sp	ect	tion Report Vomit clean up Employee health	ning			
Date: 02/		)/2	20	22	Time in: <b>12:21</b>	Time out: <b>1:25</b>		License/P			)1				Food Managers Food Handlers 2 on duty Need new Page 1	of 2			
Purp Estab					tion: 🖌 1-Routine	2-Follow U		<b>3-Compla</b> ct/Owner 1		4	Inv	estig	atio	n	5-CO/Construction     6-Other     TOTAL/SO     * Number of Repeat Violations:	ORE			
					352275			ty branc							✓ Number of Violations COS:	/٨			
Physi Ridge			dre	ss:		Nee	st contro			Ho To c	od clean	1.		dreas eed i		/~			
Mark					tatus: Out = not in con points in the OUT box for	$\frac{IN}{IN} = in c$	complian	ce N Mark	$\mathbf{O} = \text{not}$						applicable $COS = corrected on site R = repeat violation W-W W (0, NA, COS Mark an  in appropriate box for R$	<sup>7</sup> atch			
					•					ire In	nme	diate	Co	rreci	ctive Action not to exceed 3 days				
0 I	Compliance Status         Time and Temperature for Food Safety           0         I         N         N         C           U         N         O         A         O						R		Î	mplianc		С		ŀ					
T		O     A     O       S $(F = degrees Fahrenheit)$ I     1. Proper cooling time and temperature					U         N         O         A         O         Employee Health           T         N         O         S         12. Management, food employees and conditional employees												
	L				1. Froper cooling time and temperature						~	•			knowledge, responsibilities, and reporting				
V	,			2. Proper Cold Holding temperature(41°F/ 45°F)						~	,			13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth					
-			_	_	3. Proper Hot Holding te	emperature(135°	F)				Policy and poster ( to move to hand sink )								
	l			_	4. Proper cooking time a	-	,		+	Preventing Contamination by Hands									
	l				5. Proper reheating proc	•	lding (16	5°F in 2			V			-	15. No bare hand contact with ready to eat foods or approved				
	L				Hours)						~				alternate method properly followed (APPROVED Y N. ) Gloves and utensils				
	L	/			6. Time as a Public Heal Prep	Ith Control; proc	edures a	& records			1	Highly Susceptible Populations							
					Арг	proved Source					~	,		1	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							Chemicals											
	•				destruction Comme 8. Food Received at prop To check temps	oper temperature					T		~	•	17. Food additives; approved and properly stored; Washing Fruit & Vegetables	s			
_				_	•							,	-		18. Toxic substances properly identified, stored and used	-+			
					9. Food Separated & pro	offrom Contamin		food			r				Watch storage	_			
V	1				preparation, storage, dis		-	1000							Water/ Plumbing				
V	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200_ ppm/temperature				W backflow device Checking with building insps				Checking with building insps										
	·					arded	-				~	·			20. Approved Šewage/Wastewater Disposal System, proper disposal				
0 I		N I	N	C		Ľ			R R	0	I	s Req N O		С		I			
	•	0	A	0 S	21. Person in charge pre and perform duties/ Cert		ion of kı	nowledge,		U T		,	A	O S					
1				_	2 on duty 22. Food Handler/ no un Need new employees	nauthorized perso	ons/ pers	onnel				,		-	28. Proper Date Marking and disposition				
vv				_							~			-	Good 29. Thermometers provided, accurate, and calibrated; Chemical/	_			
					Safe Water, Recor	Labeling		-			~				Thermal test strips Yes				
V	-				23. Hot and Cold Water See	r available; adequ	ate pres	sure, safe							Permit Requirement, Prerequisite for Operation				
V					24. Required records available destruction); Packaged F Per order	vailable (shellstoc					~	,			30. Food Establishment Permit (Current/ insp sign posted ) Posted				
			-	_	Conformance w 25. Compliance with Va	with Approved P ariance, Specializ					Т			1	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
~					HACCP plan; Variance processing methods; ma Temps taken 2 t	anufacturer instru times per da	ictions <b>ay</b>			٧		•			Equipped watch bags in area				
					Cons	sumer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
~					26. Posting of Consumer foods (Disclosure/Remin Ingredients by reque	inder/Buffet Plate					~	,			See 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	+			
		_			Core Items (1 Point	nt) Violations F	Require	Corrective		_			-		ays or Next Inspection , Whichever Comes First				
O I U N T			N A	C O S	Prevention of	of Food Contam	ination		R	O U T	N	N O	N A	C O S	Food Identification	1			
1					34. No Evidence of Inse animals Gap at door		,					~			41.Original container labeling (Bulk Food)				
1				~	35. Personal Cleanliness	s/eating, drinking	g or toba	cco use	$\square$						Physical Facilities				
V	1				36. Wiping Cloths; prop Stored in bucke	perly used and sto	ored		$\uparrow$	1					42. Non-Food Contact surfaces clean				
1	T				37. Environmental conta Condensation	amination			$\uparrow$	٧	V				43. Adequate ventilation and lighting; designated areas used Watch	+			
V	•	$\uparrow$		$\neg$	38. Approved thawing n Pull				$\uparrow \uparrow$		~			F	44. Garbage and Refuse properly disposed; facilities maintained				
1-	-					er Use of Utensils	s			1	1	1			45. Physical facilities installed, maintained, and clean				
1					39. Utensils, equipment, dried, & handled/ In use See	t, & linens; prope	rly used	, stored,			~	,			46. Toilet Facilities; properly constructed, supplied, and clean	+			
1					40. Single-service & sin and used <b>See</b>	Igle-use articles;	properly	stored				~			47. Other Violations				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Lyndsaye Ochoa	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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	nent Name: n' Donuts	Physical A Ridge		City/State: Rockwal	License/Permit # FS 9300-	01 Page <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Location Temp F					
	age cooler			<u>remp r</u>		<u>remp_r</u>				
		39	Cold top unit		Wic					
Unde	er counter cooler		Sausage	41						
	Juice	35	Eggs	36						
Unde	r counter drive thru	36	Cream cheeses	38/38	Wif	8.9				
С	oconut milk	38	Drawers ambient	36						
Mi	k machine 1	37	Sausage / eggs	38/38						
Mi	k machine 2	38								
		OB	SERVATIONS AND CORRECTIV	E ACTION	S					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	TED TO THE CONDITIONS O	BSERVED AND				
	1	104 F -	equipped with soap and tow	els confi	med					
42	Hot water in restrooms 104 F - equipped with soap and towels confirmed Minor cleaning needed inside Bev cooler									
45/34	· ·		where needed in flooring beh	nind coun	nter ( fruit flies observed)					
	Hot water 124 and up									
40	Containers for bags still continue to make hand washing at front hand sink a little difficult - these should be storage out of this area to protect as well									
	Sanitizer in buckets 200 ppm									
	Lid on cart for ice is present / draining ice every 2 hrs									
42/44										
32	Time to sand or replace cutting board									
05/40	Minor cleaning in bakery area									
35/40	Watch storage of personal jackets - only in area of dry storage where items are completely packaged and unopened									
	(Discarded paper)									
	Sink sanitizer Best to store all chemicals below sinks									
34	Best to store all chemicals below sinks									
39	To address gap at back door bottom Avoid storing donut glazing unit next to mop Buckets									
W	Avoid storing donut glazing unit next to mop Buckets Best to store brooms off floor on rack									
W	To address pipe under	ice mac	hine - air gap - checking on	this with	ouilding inspection.					
32	To address torn plastic	flaps int	o wic							
39	To address door to WIC a difficult to close tightly and minor cleaning inside									
37	To address ice at rear of Wif - one fan not turning - ice building up on pipe behind									
45	Food is protected in boxes									
45	To Clean floor in wif									
	Great date marking in wic									
Received (signature)	See abov	'e	Print:		Title: Person In Ch	arge/ Owner				
Inspected	<sup>by:</sup> Kelly kírkpa	-	Print:							
(signature)	Kelly kírkpa	ıtríck	$\mathcal{RS}$		Samples: Y N	# collected				
	(Povised 00 2015)				1 <u>1</u> <u>1</u>					