

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Lyndsaye Ochoa	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	39	Cold top unit		Wic	
Under counter cooler		Sausage	41		
Juice	35	Eggs	36		
Under counter drive thru	36	Cream cheeses	38/38	Wif	8.9
Coconut milk	38	Drawers ambient	36		
Milk machine 1	37	Sausage / eggs	38/38		
Milk machine 2	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: temps in F
	Hot water in restrooms 104 F - equipped with soap and towels confirmed
42	Minor cleaning needed inside Bev cooler
45/34	Need to address grout issues where needed in flooring behind counter (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	Very minor detailed cleaning under behind and around equipment
32	Time to sand or replace cutting board
	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	To address gap at back door bottom
39	Avoid storing donut glazing unit next to mop Buckets
W	Best to store brooms off floor on rack
W	To address pipe under ice machine - air gap - checking on this with building inspection.
32	To address torn plastic flaps into 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
	Food is protected in boxes
45	To Clean floor in wif
	Great date marking in wic

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)