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
Allergy policy/training Vomit clean up Employee health
Employee health

Date				Time in:	Time ou		License/Per								Est. Type	Risk Category	n 1 .	. 2
				11:33	12:1		FS 93		_						FF	Low	Page 1 o	
		e of In		ction: 1-Routine	2-Foll		3-Complain ct/Owner Na		4-	Inves	tiga	tion	1	5-CO/Cons	struction of Repeat Viola	6-Other	TOTAL/SC	ORE
				s # 352275			ty brand	anne.							of Violations C		0/00	/Λ
Phy: Ridge		l Addı	ress:			Pest control Ecolab 07/9/			Но	od				e trap : vaste July		Follow-up: Yes No	8/92	/ <b>A</b>
riidgi			ance	Status: Out = not in co	ompliance I	$\mathbf{N} = \text{in complianc}$		= not o	bser	ved	NA			•	= corrected on	site $\mathbf{R}$ = repeat vio	olation W-W	atch
Marl	c the	appro	priate	e points in the <b>OUT</b> box for	r each numb	ered item	Mark X	- • •			x for	IN,	NO,	NA, COS ive Action not to	Ma	ırk an 💢 in appropriat		
Com	plia	nce St			лиу иеп	iis (3 Follits)	violations I		_	ompli	ance		us	ive Action not it	o exceeu 5 aa	tys		
U		N N O A	О	Time and Ter	nperature : legrees Fah	for Food Safet	y	R	O U	N	N O	N A	C O		Emp	loyee Health		R
T			S	1. Proper cooling time	-				Т				S			yees and conditional	l employees;	
	•									~				knowledge, resp	ponsibilities, a	and reporting		
				2. Proper Cold Holding	g temperatu	re(41°F/ 45°F)				/				13. Proper use of eyes, nose, and Policy on s	mouth	and exclusion; No dis	scharge from	
	•	/		3. Proper Hot Holding	temperature	e(135°F)										ntamination by Har	nds	
	•			4. Proper cooking time	and temper	rature				1				14. Hands clea	ned and prope	erly washed/ Gloves u	used properly	
				5. Proper reheating pro	cedure for l	hot holding (16	5°F in 2									h ready to eat foods o		+
	•			Hours)										alternate metho	d properly foll	lowed (APPROVED	O Y <sub>.</sub> .N <sub>.</sub> .)	
	•	/		6. Time as a Public He	alth Contro	l; procedures &	& records					•			Highly Susc	ceptible Populations	s	
			<u> </u>	A	ad Co									16. Pasteurized Pasteurized egg		rohibited food not of	ffered	
					proved So									Precooked	s used when i	equiled		
				7. Food and ice obtained good condition, safe, a destruction			food in								c	Chemicals		
				8. Food Received at pr	oper temper	rature						Т		17. Food additi	ves; approved	and properly stored;	; Washing Fruits	s
•				To check						~				& Vegetables <b>Water</b>				
				Protection	n from Cor	ntamination				1						y identified, stored ar	nd used	
Τ.				9. Food Separated & preparation, storage, di			food							vvaicii use		er/ Plumbing		
				All precooked  10. Food contact surfact Sanitized at _200_			ned and			/				19. Water from backflow device		rce; Plumbing install	led; proper	
H				11. Proper disposition reconditioned		_	ved or						Ī		Sewage/Waster	water Disposal Syste	em, proper	+
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	•			Disc	arded		ms (2 Poi	nta) w	ialat	iona	Dog	uin.	Con	disposal	uithin 10 dan			
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Takia Hunter	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: in' Donuts	Physical A Ridge		City/State: Rockwal	License/Permit # FS 9300	Page <u>2</u> of <u>2</u>				
-		19	TEMPERATURE OBSERVAT	IONS						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp				
Under	counter cooler 1,	37	Hot drawers		Wic					
Wh	nipped cream	41	Ambient	174-185						
	Dairy unit	39								
	Reach in 2									
	Creamers	40								
Mai	n cold top unit		Drawers cold	37						
Crea	m cheese/ eggs	39/39	Roll ups ham	41						
			Veggie egg white	37						
		OB	SERVATIONS AND CORRECTIV		NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Hot water in restrooms 108 F									
Cos	Need paper towels at front hand sink									
34	Fruit flies around front counter and back counter									
	Sanitizer in bucket200 ppm									
40			o to -go cups - protect							
42/45			hind over around equipmen	ıt						
40			placing them on stop of drin		ıstomer side					
		·	fter each drink wirh aaniriWe							
32	Time to sand or replace cutting boards where needed									
42	Minor detailed cleaning inside coolers									
39	Reminder to invert ice bucket									
	Clean topping cart									
40	Avoid reuse of card board for non original items ex: wic box									
37	Small amount of condensation from fan box in wif to address / boxes lined with plastic under to protect									
	Cream dated 08/03 /2020abeles as use first- good									
	Sink sanitizer - 200 ppm coming out of hose									
34	Small gap at back door to address									
	Checked ecolab report - treating for fruit flies									
	Hot water at three comp sink 112 F									
Covid										
Covid	Cleaning dining room every 2 hrs / this is not used and tables are stacked so only customers waiting on orders allowed to the complex on the complex of the									
	Still not doing dine in / employees screened when arriving - taking temps / everyone wearing a mask									
Received										
(signature)	See abou	e/e								
Inspected	l by:		Print:							
(signature)	Kelly Kírkbo	ıtrick	$\mathcal{RS}$							
					Samples: Y N	# collected				