



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Takia Hunter</b>	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: <b>Dunkin' Donuts</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9300</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Under counter cooler 1,	37	Hot drawers		Wic	
Whipped cream	41	Ambient	174-185		
Dairy unit	39				
Reach in 2					
Creamers	40				
Main cold top unit		Drawers cold	37		
Cream cheese/ eggs	39/39	Roll ups ham	41		
		Veggie egg white	37		

### 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:
	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 bucket -.200 ppm
40	Clean coffee ground from lids to to -go cups - protect
42/45	Minor details cleaning under behind over around equipment
40	Protect coffee filters - abound placing them on stop of drinker on customer side
	Machine wands are sanitized after 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	Cleaning dining room every 2 hrs / this is not used and tables are stacked so only customers waiting on orders allowed
	Still not doing dine in / employees screened when arriving - taking temps / everyone wearing a mask
	Using bleach premixed spray bottle for dining room and restrooms appears over 500 ppm / quats for kitchen good contact 200 ppm

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

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