r e c Foll	զ u ow	ire			of \$50.00 is after 1st			City of	Rocl	kw		In	sp	ecti	tion Report	ng			
	Date: Time in: Time out: License/Pe 08/15/2023 10:42 11:37 FS 93													$\begin{array}{c c} Food handlers \\ \hline 25 \\ \hline 3 \end{array} \qquad \begin{array}{c} Food managers \\ \hline Page \underline{1} \\ of \\ \hline \end{array}$	2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N											atio	n	5-CO/Construction 6-Other TOTAL/Se * Number of Repeat Violations:					
Du	Dunkin Donuts 352275 Quality brand								group Texas			-		✓ Number of Violations COS: 1∩/Q					
	Physical Address:Pest control :3035 ridge roadMassey 08/07/2023													e trap/ waste oil: Follow-up: Yes View View View View View View View View					
Ma					tatus: Out = not in compoints in the OUT box for	mpliance $IN = i$	n complia item	ince N Mark	$\mathbf{O} = \text{not}$						pplicable COS = corrected on site \mathbf{R} = repeat violation W- Wat O, NA, COS Mark an $$ in appropriate box for \mathbf{R}	ch			
					•					ire In	nme	diate	Con	rrect	tive Action not to exceed 3 days	_			
0	Compliance Status Time and Temperature for Food Safety 0 I N N C U N O A O					R		Î	lianco N O	Ν	C O		R						
Т				s (F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т				S	12. Management, food employees and conditional employees;					
		V									~				knowledge, responsibilities, and reporting				
	~		2. Proper Cold Holding temperature(41°F/45°F) See						V					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~	3. Proper Hot Holding temperature(135°F) Ambient only											To post at all hand sinks Preventing Contamination by Hands	+					
	•	~			4. Proper cooking time a										14. Hands cleaned and properly washed/ Gloves used properly	T			
					5. Proper reheating proc Hours)	edure for hot	holding (165°F in 2				,			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)	+			
					6. Time as a Public Heal	lth Control: pr	ocedures	& records		_	Gloves / tissue				Gloves / tissue	_			
		/			Prep	iui conuoi, pi		a recolus					[Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
					Арр	proved Source	e				Pasteurized eggs used when require				Pasteurized eggs used when required Cooked				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ndcp											Chemicals							
	<u> </u>				8. Food Received at prop		re				Γ		~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	T			
					Most frozen H								•		 18. Toxic substances properly identified, stored and used 	+			
	Protection from Contamination 9. Food Separated & protected, prevented during food							3	L			~	See	+					
	preparation, storage, display, and tasting											Water/ Plumbing							
	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 150 p ppm/temperature					V					19. Water from approved source; Plumbing installed; proper backflow device To clean pipes								
		~			11. Proper disposition of reconditioned Disca	f returned, pre arded /	2				~	,			20. Approved Sewage/Wastewater Disposal System, proper disposal				
	I	N	N	С	Prio	ority Found	lation I	tems (2 Po	oints) ı R	violat O				_	rrective Action within 10 days				
U T	N	N O	A	o s	Demonstration	5			K	U T	N	N O	A	o s					
	~				21. Person in charge pre and perform duties/ Cert See above	tified Food M	anager (C	CFM)			~	,			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	/				22. Food Handler/ no un See above	authorized pe	rsons/ pe	rsonnel			~				28. Proper Date Marking and disposition Rotation good				
					Safe Water, Recor	dkeeping and Labeling	l Food P	ackage			~	,			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	~				23. Hot and Cold Water See	available; ade	quate pre	essure, safe			1	<u> </u>			Digital thermoworks Permit Requirement, Prerequisite for Operation				
	/				24. Required records ava destruction): Packaged I	ailable (shells					~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
	-				Per order Conformance w	vith Approved	l Proced	ures		_	Ľ				Utensils, Equipment, and Vending	-			
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma 2 times per day	obtained for s nufacturer ins	pecialize				~	,			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
1						sumer Adviso	ry			2					32. Food and Non-food Contact <u>surfaces cleanable</u> , properly designed, constructed, and used				
					26. Posting of Consume	r Advisories:	aw or un	der cooked		2			-		Cutting boards - discarding rusty trays of used 33. Warewashing Facilities; installed, maintained, used/	_			
	~				foods (Disclosure/Remin Posting						~	'			Service sink or curb cleaning facility provided				
		<u>.</u>	N		Core Items (1 Poin	t) Violation	s Requir	e Corrective							ays or Next Inspection , Whichever Comes First				
O U T	I N	N O	N A	C O S	Prevention o	of Food Conta	minatio	n	R	O U T	N	N O	N A	C O S		I			
1					34. No Evidence of Inse animals See							~			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness	÷	-	oacco use							Physical Facilities				
	~				36. Wiping Cloths; prop In buckets		stored			1					42. Non-Food Contact surfaces clean See				
1					37. Environmental conta Condensation	in wit					~				43. Adequate ventilation and <u>lighting; designated areas used</u>	_			
1				<u>~</u>	38. Approved thawing n Thawing eggs	nethod					<u>~</u>				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster				
					_	r Use of Uten			_	1					45. Physical facilities installed, maintained, and clean See				
	<u>~</u>			_	39. Utensils, equipment, dried, & handled/ In use Watch storage	e utensils; pro	perly use	d							46. Toilet Facilities; properly constructed, supplied, and clean				
	~				40. Single-service & sin and used Watch	storag	s; proper	ly stored				~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

(Printed) Camille Bivins	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: In Donuts	Physical A 3035 I	ridge	City/State: Rockwal		Page <u>2</u> of <u>2</u>					
Item/Loc:	ation	<u>Temp F</u>	TEMPERATURE OBSERVAT Item/Location	TIONS Temp F	Item/Location	Temp F					
Bev co		<u>39</u>	Cold top unit		Wic						
Und	der counter 1	38	Cream cheese	41	Sausage	37					
Wh	ipped cream	39	Egg / sausage	41/41	Cheese	37					
Und	der counter 2	39	Drawers kolache	40	Wif	-11					
Wh	ipped cream	39	Drawers hot	165							
Item			SERVATIONS AND CORRECTIV			DAND					
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
	Hot water 114										
	Restrooms equipped										
42	Minor cleaning of fan guards in reach in coolers										
18/cos											
	Thawed eggs at room temp so at 61 F advised to thaw in cooler for cold holding										
32	Time to sand cutting board										
37	Condensation in wif dripping from condenser box and pipes / boxes show froze. / inside boxes are protected with plastic										
45	General cleaning needed under shelving in wic and wic										
	Quats sanitizer label indicates 150-400 ppm										
	Tested at 150-200 ppm										
04	Watch storage of comet bleach cleaner										
34 W	Very small gap at back door to address Pipe bracket under ice machine repositioned to have air gap										
45			1 0	ιp							
45	Need to clean under ice machine										
	+										
	To addres	ss fruit i	flies and grout issues !!								
	1										
Doo-t-	by		Duinte		Tido Derror I. Oberry 10	whom a					
Received (signature)	See abov	'e	Print:		Title: Person In Charge/ Ov	witer					
Inspected (signature)	See abov Kelly kirkpa	trial	Print:								
	(Revised 09-2015)	ur un			Samples: Y N # co	ollected					