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
Vomit clean up Employee health
Employee health

Date:			~	~ 4	Time in: Time	ermit #	** 0 NEED 2021					Est. Type	Risk Category	Page 1 of	2		
									0		Low						
		se of I					3-Complaint tact/Owner N		4-1	Inves	tiga	tion		5-CO/Construction  * Number of Repeat Vio		TOTAL/SCO	)KE
		n Do					a dunkin L	LC	T.T.		ı	C		✓ Number of Violations		10/90	/ <b>A</b>
	ysıc: ge r	al Ado oad	dres	ss:			monthly to cor	nfirm	Hoc	od				trap : ide info	Follow-up: Yes ✓ No ☐	10/00	,,,
Ma					Status: Out = not in compliand points in the OUT box for each not not only the output of the output	IN = in complia	nnce NO	not o						plicable COS = corrected or NA, COS M	n site <b>R</b> = repeat vio	olation W-War	tch
IVIa	IK U	не аррі	юрг	iaic										ve Action not to exceed 3 de		ate box for it	
0	Compliance Status						R	О	I			C			R		
T T	U N O A O S (F = degrees Fahrenheit)				Fahrenheit)	,		U T	N	0		o s		ployee Health			
	1. Proper cooling time and temperature							/				12. Management, food emple knowledge, responsibilities,		employees;			
	2. Proper Cold Holding temperature(41°F/ 45°F)							-	13. Proper use of restriction and exclusion; No o					and exclusion; No disc	charge from	_	
	See See								eyes, nose, and mouth								
	/				3. Proper Hot Holding tempera All precooked and rethermalize					Preventir					ontamination by Han	nds	
	/				4. Proper cooking time and ter Precooked	mperature				14. Hands cleaned and properly washe					erly washed/ Gloves u	ised properly	
					5. Proper reheating procedure Hours)	for hot holding (	165°F in 2			_				15. No bare hand contact wit alternate method properly fo			
					_6. Time as a Public Health Co.		0							Gloves and utensils	mowed (ATTROVED	, 1N <i>)</i>	
		<b>/</b>			Prep only	miror, procedures	& records							٠,	ceptible Populations		
					Approved	d Source				/				16. Pasteurized foods used; pasteurized eggs used when		ierea	
					7. Food and ice obtained from									Precooked			
	~				good condition, safe, and unad destruction DCP	dulterated; parasit	te							(	Chemicals		
					8. Food Received at proper ter	mperature								17. Food additives; approved and properly stored; Washing Fruits			
	~				To check at arrival	•				~				& Vegetables Arrives rte after i		-	
					Protection from	Contamination			W	1				18. Toxic substances properl Watch storage of spice	ly identified, stored an		
W					9. Food Separated & protected preparation, storage, display, a		ng food							•	ter/ Plumbing		
٧١					Watch when thawing  10. Food contact surfaces and		1 1						4	19. Water from approved so		. 1	
	~				Sanitized at 250 ppm/te		eaned and		3					backflow device Front faucet	urce; Flumbing install	ed; proper	
		•/			11. Proper disposition of return reconditioned No return	rned, previously se	erved or			<u>,                                    </u>			Ī	20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	$\dagger$
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							toma (2 Doi	mta)	: - 1 4	7	D		~				
0	I	N I	N	C	Priority	Foundation I		nts) vi	О	I	N	N	С	rective Action within 10 day			R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Nour Mazeh	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: Rockwa		License/Permit # FS 9300	Page 2	2 of <u>2</u>					
2 61110	2 31.4.0	. nage	TEMPERATURE OBSERV	<u> </u>									
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	ation_		Temp 1					
Bever	age cooler	39	Wic	30's									
Milk	unit refreshers	39	Veggie egg	34									
Wh	nipped cream	41	41 Cheese										
	Dairy unit	33/39	Wif	-11									
Und	er counter drive	38/39											
С	oldTop unit												
Eg	gs / sausage	38/39	38/39										
Kolad	che /hamRoll ups	39/41											
Itam			SERVATIONS AND CORREC										
Item 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 in restrooms 103 plus - both equipped												
42	Minor cleaning inside bev cooler												
W	Reminder to avoid usi	ng hand :	sink for washing out pitch	ers (to use	dump tr	ough at end)							
19	Reminder to avoid using hand sink for washing out pitchers (to use dump trough at end)  To repair faucet at front hand sink - air gap at faucet is borderline as faucet unit is falling into sink												
	Watch storage of trash can next to open ice unit under counter												
	Sanitizer bucket -200												
45	Grout issues various locations												
	Best to store coffee filters protected												
	Stirring sticks - w r s every hour												
32		me to sand or replace cutting board on cold top unit											
42/45	•		behind and around equip	ment t etc									
39/40			ugar etc handle out for										
39	Invert ice bucket whe			, , <sub> </sub>									
37/42		top shelf away fror	m fans to r	orotec									
37	Wic: address condensation from pipe / clean shelves / protect boxes under drip / thaw on top shelf away from fans to protect Small amount of condensation in wif as well to address												
<u> </u>	Sink sanitizer - 200-300 ppm - good per labels												
	Hot water at three comp 126 F												
45	Minor cleaning of drains												
	Keeping ice in front roll cart properly drained												
	Treeping for in nontroll care properly drained												
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner								
Inspected	l by:		Print:										
(signature)		ıtrick	$\sqrt{RS}$			Samples: Y N	# collected	Ĺ					