\$50.00 reinspection fee 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

	ate: 2/1	3/2	20	23	Time in: Time out: License/F 11:11 12:06 Fs 93			ee	d to	o r	00	st 2023 All Food Managers Page 1 o	f_2_
Pı	ırpo	se of	Ins	spec	tion: 1-Routine 2-Follow Up 3-Compla	aint	4	l-Inve				5-CO/Construction 6-Other TOTAL/SC	ORE
		shme n D			de: Contact/Owner 352275 Quality brand							* Number of Repeat Violations: ✓ Number of Violations COS:	/ A
	ysica 35 ric	al Ac	ldre	ess:	Pest control : Massey 01/19/2023		Ho Na	ood				se trap: waste oil : Follow-up: Yes 8/92	/A
30.			oliar	ice S	TAT ' 1'	$\mathbf{O} = \mathbf{not}$	<u> </u>		N/	4—		plicable COS = corrected on site R = repeat violation W-W	atch
M	ark tl	he app	orop	riate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation.	√ in a	approj	priate	box f	or IN	I, NO	NA, COS Mark an In appropriate box for R	
Co	mpli	ance					(Compl	iance	e Stat	tus	we Action not to exceed 5 days	
U	N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		D I U N	N O	N A	C O S	Employee Health	R
		/		~	1. Proper cooling time and temperature			./			~	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding temperature(41°F/45°F)	+						13. Proper use of restriction and exclusion; No discharge from	
	/				See attached			~				eyes, nose, and mouth To post at all hand sinks / internal poster	
	/				3. Proper Hot Holding temperature(135°F) See							Preventing Contamination by Hands	
		/			4. Proper cooking time and temperature			/				14. Hands cleaned and properly washed/ Gloves used properly	
		_			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N,)	
					6. Time as a Public Health Control; procedures & records	-							
		•						ı		I		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Approved Source					~		Pasteurized eggs used when required Precooked	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite	П		ı					
	•				destruction NDCP							Chemicals	
	/				8. Food Received at proper temperature					/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	;
					Production from Control of the		٧	^		•		18. Toxic substances properly identified, stored and used	
					Protection from Contamination 9. Food Separated & protected, prevented during food		V	Ч				Watch storage	
	•				preparation, storage, display, and tasting							Water/ Plumbing	
3				/	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Less in Buckets cos			/			ı	19. Water from approved source; Plumbing installed; proper backflow device	
		~			11. Proper disposition of returned, previously served or reconditioned			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		-	_		Priority Foundation Items (2 Po	• • •		-			C	rective Action within 10 days	
-	т 1	NT.	NT	C	illoity i otherwisi (21)							Toom of Izono it with I o days	l p
O U T	I N		N A	C O S	Demonstration of Knowledge/ Personnel	R R		O I U N	Req N O	N A	Cor O S	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Camille Bivins	Print:	Title: Person In Charge/ Owner GM
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Fetablish	ment Name:	Physical A	ddress	City/State:	License/Permit #	Page <u>2</u> of <u>2</u>				
	in Donuts			Rockwall		1 age 01				
		1	TEMPERATURE OBSERVA							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F				
Bev co		44	Cold top unit	Wic	37/39					
Ur	nder counter	34/35	Eggs	31/39	Eggs on cart	29				
	Skim milk	34	Cream cheese	38	Cheese	37/37				
Drive	thru under counter		Drawers		Wif	-1				
	Creamer	40	Roasted tomatoes	38	Hot holding -					
	Milk unit 1	38	Kolaches	35/36	Eggs	139				
	Milk unit 2	39								
Item	LIV NVON CONTROL		SERVATIONS AND CORRECTI							
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TION IS DIREC	CTED TO THE CONDITIONS OBSERVE	BD AND				
	Hot water in restrooms	s 100								
	Hot water in hand sink	in prep.	Area 124 F							
34	Fruit flies in front area									
42	To clean ceiling of coo	ler where	e whipped cream is stored							
10/cos	Sanitizer in buckets no	ot showin	g on test strips							
42	Minor cleaning inside	cooler fai	n guards and spills etc							
35	Hair restraints wat	ch								
	Keeping ice drained in	Cambro	S							
	Avoid storing cleaner with bleach on shelf with syrups									
35	Watch type of employee Bev container - cup with straw and lids is best stored low - to protect hands and etc									
	Three comp sink sanit	•	• • • • • • • • • • • • • • • • • • • •							
	Watch dumpster and o									
W	Tiny gap at back door									
37			dripping on boxes - to place	ce a plan o	on the boxes for now					
	Sanitizer in buckets -									
	To check and replace sanitizer more often to keep in proper ppm									
	Mixing Wands on machine are cleaned after each use / avoid allowing to dry									
	Using Thermo works thermos									
	Allergy posting on doc	r counter	and drive thru							
Received (signature)	Soo ahay	,	Print:		Title: Person In Charge/ O	wner				
Inspected	SEE ADUV	<u>'</u>	Print:							
(signature)		ıtrick	\mathcal{RS}		Samples V N # ~	ollected				
	6 (Revised 09-2015)				Samples: Y N # co	ollected				