Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 2/27/24 Purpose of Inspec			Time in: 10:00	Time out: License/Pe				9300-01					5 CO/C	CPFM 1	Food handlers 20	_	Page <u>1</u> of <u>2</u> TOTAL/SCORE		
Establishment Name: Contact/Owner I						er Name:			auo	n	XNumber (5-CO/Construction 6-Other Number of Repeat Violations:		J TOTAL/	SCORE				
Dunkin' DonutsSusan NelsoPhysical Address:Pest control :						n	Hood Grease		Number of Violations COS:			2/9	8/A						
3035 Ridge Rd Massey 2/19/24						N/A						/22/23 500g	trap :/ waste oil Follow-up: Yes No V						
Marl	k th	Com e ap	plia: prop	riate	points in the OUT box for		tem	Mark		check	mark	in app	ropr	iate bo	ox for IN, NO, NA	, COS Ma	site $\mathbf{R} = \text{repeat v}$ ark an \mathbf{X} in appropri	riolation W=	Watch
Compliance Status O I N N C Time and Tompore true for Food Sofety							R				nce Status								
	$\begin{array}{c ccccccccccccccccccccccccccccccccccc$							U N C		A	o s	Employee Health							
					1. Proper cooling time	and temperature					v				12. Managemen knowledge, rest		oyees and condition and reporting	al employees;	
					2. Proper Cold Holding temperature(41°F/45°F)						v	/			13. Proper use of eyes, nose, and		and exclusion; No d	ischarge from	
					3. Proper Hot Holding temperature(135°F) See								<u> </u>		Pi	reventing Co	ntamination by H	ands	
					Proper cooking time and temperature				Ħ		v	/		П	14. Hands clear	ned and prope	erly washed/ Gloves	used properly	y
		5. Proper reheating procedure for hot holding (165°F in 2					55°F in 2									h ready to eat foods			
	_				Hours) 6. Time as a Public Hea	olth Control		0	\perp						Gloves	u property to	llowed (APPROVE	D IN.	_)
١	/				6. Time as a Public Hea	aith Control; prod	cedures a	x records	Ш				1		16 D : 1		ceptible Population		
					Approved Source						V				16. Pasteurized Pasteurized egg		orohibited food not or required	offered	
·	7. Food and ice obtained from approved source; good condition, safe, and unadulterated; parasite destruction IDCP						Food in								C	Chemicals			
ı	/				8. Food Received at pro Checking	oper temperature	;				v	1			17. Food additiv & Vegetables	ves; approved	and properly stored	d; Washing Fr	uits
					Protection	n from Contami	nation			١	٨					ances properly	y identified, stored	and used	
·					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Wate	er/ Plumbing		
·	/				10. Food contact surfact Sanitized at _200_	ces and Returnable ppm/temperature	les ; Clea e	ned and			V				19. Water from backflow device City Appr	e	rce; Plumbing insta	ılled; proper	
	1				11. Proper disposition of reconditioned			ved or						П	20. Approved S disposal	ewage/Waste	water Disposal Sys	tem, proper	
4															uisposai				
·	1				reconditioned Disc			ems (2. Po	ints)	viol	ation	ıs Ro	nuir	e Cor	•	oithin 10 day	25		
O U	I N	N O	N A	CO	Pri		tion Ite		oints)		O I U N	N	N	CO	rrective Action w		re Control/ Identif	ication	R
	I N	N O			Demonstration 21. Person in charge pr and perform duties/ Ce	iority Founda n of Knowledge/ resent, demonstra	Personn	nel	_		o I	N	N	C	Food 27. Proper cooli	d Temperatu	re Control/ Identif		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Susan Nelson	Print: Susan Nelson	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Dunkin' Donuts		Physical A	ddress: Ridge Rd	City/State: Rockwal	l Tx	License/Permit # FS-9300-01	Page 2 of 2					
Barikiir Boriato		0000	TEMPERATURE OBSERVA		ι, ιχ	1 0 0000 01						
Item/Location		Temp	Item/Location	Temp	Item/Loca	tion	Temp					
Beverage Cooler		38/37	Below		Service line Expresso cooler							
WIF		13	Egg, turkey sausage									
WIC a		38	Hashbrowns	27	Mai	ngo pinapple						
Sliced ch		38	kolaches	36		Whip	40					
Sandwich		40/44	Drive Thru Coole			Oat milk	37					
Egg/sau		40/41	Slim Milk	35								
Cheese/k		39/40	Whip	36								
Cream ch	ieese	41										
Item AN INSPECTI	ON OF VOLUE ES		SERVATIONS AND CORRECTION HAS DEEN MADE VOLD ATTEN			HE CONDITIONS ODSERVE	DAND					
Number NOTED BELO	1VOTED BELOW. all temperatures are taken in t											
			ater than 102 in each room									
	Hand sink equipped temps greater than 102 throughout kitchen											
· · · · · · · · · · · · · · · · · · ·	3 comp sink not set up, 135, using quat sani 200ppm											
	Air curtain working											
	Chemical rack looks great well organized stored low											
			ell up to drip dry, not on flo		•	<u> </u>	nsects					
	Condensation on pipes and pan protect food as well as frozen droplets on ceiling											
	Always label any spray bottles either chemical or non chemical											
+	Cambro ice bucket cleaned weekly, remember to keep water drained Using sanitizer towel to clean wands on expresso machines after every use											
	Using sanitizer towel to clean wands on expresso machines after every use Using gloves to to Rte foods											
	Cutlery wrapped separately											
,	Cuttery wrapped separately											
Received by: (signature)	abov	/P	See ab			Title: Person In Charge/ Ov	vner					
Inspected by:	.) -	, <u> </u>	Print:									
Form EH-06 (Revised 09-201	M)	SI	Richard			Samples: Y N # co	llected					