Р					Time in:		ood Esta		me	ent	In	spe	ecti	ion Report		First air     Allergy     Vomit cl     Employe     Risk Category	policy	
	<sup>ate:</sup>	)/2	202	23		Time out: 10:04	FS-9		)						est. Type	KISK Category	Page <u>1</u> of _	2
Pu	irpo	se oi	f Ins	spec	tion: 🖌 1-Routine	2-Follow Up	3-Complai	int	-	Inve	stiga	atior	1	5-CO/Constru		6-Other	TOTAL/SCO	RE
		ishm DNU		Nan	ne:		ntact/Owner N Oung Hu							<ul><li>★ Number of F</li><li>✓ Number of V</li></ul>		COS:	10/00/	/D
		al A N G			Rockwall, TX		send/unkno	wn \	Hoo Vent Ho	od Dod US/	4-2022	G Tri	reas imb	e trap : ble/100gal/1-4-2	2023	Follow-up: Yes 🗸 No 🗌	12/88/	В
M					<b>Out</b> = not in compoints in the <b>OUT</b> box for each other and the court of the court	pliance IN = in compl	liance NC Mark '	$\mathbf{O} = \text{not o}$						pplicable $COS = c$ for IN, NO, NA, C		i site $\mathbf{R} =$ repeat vi ark an $\mathbf{X}$ in appropria		ch
					•	ity Items (3 Poin			e In	nmed	liate	Cor	rect				ic box for K	
Co O U	mpli I N	N O A O Inne and Temperature for Food Safety						R						R				
T		_		S	(E desmass Eshnerheit)								S		ood emplo	oyees and conditiona	l employees;	
	~									~				knowledge, responsibilities, and reporting				
	~	2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
		~			3. Proper Hot Holding ten	mperature(135°F)								Preventing Contamination by Hands				
		Image: V     4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used prop <b>Gloves used</b>					
		~			5. Proper reheating proceed Hours)	dure for hot holding	(165°F in 2			~				15. No bare hand c	ontact wit	h ready to eat foods llowed (APPROVE		
2		Ť			6. Time as a Public Health	h Control; procedure	es & records		_							, ,		
3						, in the main control, procedures to records								Highly Susceptible Populations           16. Pasteurized foods used; prohibited food not offered				
						roved Source				~				Pasteurized eggs u eggs cooke		required		
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite				ce; Food in site							Chemicals					
					destruction <b>TX Bak</b> 8. Food Received at prope	ery/Dawn				r		-		17 Food additives	approved	l and properly stored	Washing Emits	
	~				check at receip					~				& Vegetables		and property stored	; wasning Fruits	
						rom Contamination	n			~						y identified, stored a	nd used	
	~				9. Food Separated & prote preparation, storage, displ		ing food								Wat	er/ Plumbing		
3				~	10. Food contact surfaces Sanitized at <u>100</u> pp	and Returnables ; C	Cleaned and			~				19. Water from ap backflow device		rce; Plumbing instal	led; proper	
	~	_			11. Proper disposition of reconditioned disca	returned, previously	served or			~				20. Approved Sew disposal	age/Waste	ewater Disposal Syste	em, proper	
						rity Foundation	Items (2 Poi	ints) vi						rective Action with	nin 10 day	VS		<u> </u>
O U T	I N	N O	N A	C O S	Demonstration o	of Knowledge/ Pers	onnel	R	O U T		N O	N A	C O S	Food T	emperatu	re Control/ Identifi	cation	R
	~			~	21. Person in charge prese and perform duties/ Certif					~			~	27. Proper cooling Maintain Product		sed; Equipment Ad	equate to	
	~				22. Food Handler/ no una 1	authorized persons/ p	ersonnel			~				28. Proper Date M	arking and	l disposition		
					Safe Water, Record I	lkeeping and Food Labeling	Package			~				29. Thermometers Thermal test strips digital		accurate, and calibra	ted; Chemical/	
	~				23. Hot and Cold Water a									Permit Re	-	t, Prerequisite for (	-	
	~				24. Required records avait destruction); Packaged For		s; parasite			1						rmit (Current/insp r	eport sign posted)	
						th Approved Proce									nsils, Equ	ipment, and Vendi		
	~				25. Compliance with Vari HACCP plan; Variance of processing methods; man	btained for specializ	ed			~				31. Adequate hand supplied, used	washing fa	acilities: Accessible	and properly	
⊢				L					-	-				32 Food and Non-	f 1 C	act surfaces cleanabl		
					Consu	imer Advisory			W					designed, construc			e, properly	
	~				Consu 26. Posting of Consumer foods (Disclosure/Remine	Advisories; raw or u			W	~				designed, construc	ted, and us Facilities;	sed installed, maintained		
0	✓	N	N	С	26. Posting of Consumer	Advisories; raw or u der/Buffet Plate)/ Al	lergen Label	Action R		to E	Ν	ed 90	) Da	designed, construc 33. Warewashing I Service sink or cur	ted, and us Facilities; i b cleaning	sed installed, maintained g facility provided	, used/	R
O U T	I N	NO	NA	C O S	26. Posting of Consumer foods (Disclosure/Remine Core Items (1 Point) Prevention of	Advisories; raw or u der/Buffet Plate)/ Al ) <i>Violations Requi</i> Food Contaminati	lergen Label ire Corrective on		Not	to E				designed, construct 33. Warewashing I Service sink or cur tys or Next Inspect	ted, and us Facilities; i b cleaning ion, Whio Food	sed installed, maintained g facility provided chever Comes First Identification	, used/	R
	I N V			0	26. Posting of Consumer foods (Disclosure/Remind <b>Core Items (1 Point)</b> <b>Prevention of</b> 34. No Evidence of Insect animals	Advisories; raw or u der/Buffet Plate)/ Al ) <i>Violations Requi</i> Food Contaminati t contamination, rod	lergen Label <i>ire Corrective</i> on ent/other		Not 0 U	to E	Ν	Ν	C O	designed, construc 33. Warewashing I Service sink or cur	ted, and us Facilities; i b cleaning ion, Whio Food	sed installed, maintained g facility provided chever Comes First Identification	, used/	R
				0	26. Posting of Consumer foods (Disclosure/Remind <b>Core Items (1 Point)</b> <b>Prevention of</b> 34. No Evidence of Insect animals 35. Personal Cleanliness/	Advisories; raw or u der/Buffet Plate)/ Al ) <i>Violations Requi</i> Food Contaminati tt contamination, rod eating, drinking or to	lergen Label <i>ire Corrective</i> on ent/other		Not 0 U	to E	Ν	Ν	C O	designed, construct 33. Warewashing I Service sink or cur <b><i>rys or Next Inspect</i></b> 41.Original contain	ted, and us Facilities; i b cleaning <b>ion , Whic</b> <b>Food</b> her labelin <b>Phys</b>	sed installed, maintained g facility provided chever Comes First Identification g (Bulk Food) sical Facilities	, used/	R
Т				0	26. Posting of Consumer foods (Disclosure/Remine <b>Core Items (1 Point)</b> <b>Prevention of</b> 34. No Evidence of Insect animals 35. Personal Cleanliness/c 36. Wiping Cloths; proper	Advisories; raw or u der/Buffet Plate)/ Al ) <i>Violations Requi</i> <b>Food Contaminati</b> et contamination, rod eating, drinking or to erly used and stored	lergen Label <i>ire Corrective</i> on ent/other		Not 0 U	to E I N	Ν	Ν	C O	designed, construct 33. Warewashing I Service sink or cur sys or Next Inspects 41.Original contain 42. Non-Food Con	ted, and us Facilities; i b cleaning ion , White Food her labelin Phys tact surfac	sed installed, maintained g facility provided chever Comes First Identification g (Bulk Food) sical Facilities res clean	, used/	R
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Received by: (signature) Tiyoung Hur	<sup>Print:</sup> Jiyoung Hur	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establisht	nent Name: D <b>nut</b>	Physical A 3301	N Goliad	City/State: Rockwa	all, TX	License/Permit # FS-9410	Page <u>2</u> of <u>2</u>		
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Locat	ion	Temp F		
				Temp I	Item/Locat	1011	Temp I		
	cooler/cooked sausage								
slice	d cheese/cheese	41/41							
2 do	or freezer ambient	4							
glass f	ront drink cooler ambient	37							
		OB	SERVATIONS AND CORRECT	TIVE ACTION	JS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTE			E CONDITIONS OBSER	VED AND		
		aninne	d with soap and paper	towele 1	-lealth n	oster nosted			
35			and separate/not in pro		icaiti p				
40	Discard cardboard								
6			nes cooling on speed rac	k. Time s	stickers v	vere on front dis	play.		
35		d low a	nd separate in cooler						
	3 comp sink 11F				-				
10			pped with soap and pa						
40	•		s as not cleanable. Tra		- 1	*			
10 36	Sanitizer not setup to 100 ppm chlorine sanitizer. COS to 100 ppm chlorine sanitizer Discard wiping cloths that are badly frayed and dirty								
36	Store wiping cloths			ity					
W	Back table scored/s								
42	Clean inside cooler								
37	Floor storage, store	6 inche	es off of floor to clean						
	RR sink 102 F equi	pped wi	th soap and paper tow	els					
			s in drink cooler near	dairy proc	lucts				
W	Need working hand soap pump at back sink								
<ul> <li>45 Clean walls behind prep areas. Clean floors/some minor food debris</li> <li>Discussed disposal of spent grease. Not to be disposed in buckets in dumpster. No liquid waste to be placed in dumpster</li> </ul>									
		grease. N		umpster. No	ilquiu was	te to be placed in duit	ilpster.		
Received	by:		Print:			Title: Person In Charge/	Owner		
(signature)	Jiyoung Hur		Jiyoun	<u>g H</u> ur	•	Owner			
Inspected (signature)	<i>Jiyoung Hur</i> <sup>1by:</sup> Chrísty Cov	ton	Print:						
	5 (Revised 09-2015)	<i>cey</i> , 1	RS Christy C		сл	Samples: Y N #	t collected		