Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Da 9 /		7/2	202	22	Time in: 11:10	Time out: 11:45		cense/Per S-94)					Est. Type	Risk Category	Page 1 of	f_2_
					tion: 1-Routine	2-Follow U		Complain		4-I	nves	stiga	ation	1	5-CO/Construction	6-Other	TOTAL/SC	ORE
R	Do	ishm nu	ıts		ne:	Do.	Contact/C Jiyoun		ime:	TT	. 1		C		★ Number of Repeat Viola ✓ Number of Violations C		7/93/	/Δ
33	01	N G	Goli	ad	Rockwall, TX	Pre	event/6mg	0		Hoo Vent Ho		yearly	Tri	mb		No V	1,00,	,,,
Ma					Status: Out = not in come points in the OUT box for e	each numbered it	item	Mark '✓		ckmaı	rk in	appr	opria	te bo		rk an 💢 in appropriat	lation W- Wa e box for R	atch
Co	mpli	iance	e Sta	tus	Prior	rity Items (3	Points) vio	olations I	Requi	_			Cori Stat		ive Action not to exceed 3 day	ys		
O U T	I N	N O	N A	C O S	Time and Temp	perature for Fo			R	O U T	I N	N O	N A	C O S	Empl	oyee Health		R
	~				Proper cooling time an	nd temperature	;				~				12. Management, food employ knowledge, responsibilities, ar		employees;	
	~				2. Proper Cold Holding t	temperature(41°	°F/ 45°F)				~				13. Proper use of restriction ar eyes, nose, and mouth	nd exclusion; No disc	charge from	
		~			3. Proper Hot Holding te	emperature(135°	5°F)						I		Preventing Con	ntamination by Han	ıds	
		~			4. Proper cooking time a	and temperature	e				~				14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
		~			5. Proper reheating proce Hours)	edure for hot ho	olding (165°F	7 in 2			~				15. No bare hand contact with alternate method properly follo	ready to eat foods o	r approved YN)	
	v				6. Time as a Public Heal	lth Control; prod	ocedures & re	ecords							Highly Susce	eptible Populations		
					Ann	proved Source					<u></u>				16. Pasteurized foods used; pro Pasteurized eggs used when re	ohibited food not off	fered	
					7. Food and ice obtained			d in							eggs cooked			
	•				good condition, safe, and destruction TX Bak	d unadulterated; kery/Daw	l; parasite / N	u m								hemicals		
	~				8. Food Received at prop		9				/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	ŝ
					check at recei	from Contami	ination				~				18. Toxic substances properly	identified, stored an	d used	
	~				Food Separated & pro preparation, storage, disp			od							labeled correctly Water	r/ Plumbing		
3				~	10. Food contact surface Sanitized at 100 p			and			~				19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disca	f returned, previ	viously served	or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
					Prio	ority Founda	ation Items	s (2 Poir	nts) v	iolati.	ons	Real	uire	Cor	rective Action within 10 days	Y		
O U T	I N	N O	N A	C O S	Prio Demonstration			s (2 Poir	r R	O U	ons . I N	Req N O	N A	C O	rective Action within 10 days Food Temperature	e Control/ Identific	ation	R
O U T						of Knowledge/	/ Personnel	vledge,		0	I	N	N	С		e Control/ Identific		R
	N			О	Demonstration 21. Person in charge pre	of Knowledge/ esent, demonstra tified Food Mar	ration of knownager/ Posted	vledge,		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use	ed; Equipment Adec		R
	N V			О	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record	of Knowledge/ esent, demonstra tified Food Mar nauthorized pers	ration of knownager/ Posted	vledge, l		O U	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips	e Control/ Identificed; Equipment Adece	quate to	R
	N V			О	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record	of Knowledge/ esent, demonstra- tified Food Mar nauthorized pers rdkeeping and l Labeling	reference of knownager/ Posted sons/ personn Food Package	vledge, l el		O U	I N	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a	ed; Equipment Adece edisposition	quate to	R
	N /			О	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record	esent, demonstratified Food Mar nauthorized pers rdkeeping and I Labeling available; adequallable (shellsto	ration of knownager/ Posted sons/ personn Food Packag	vledge, l el el e, safe		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/3022	ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Opinit (Current/insp re	quate to ed; Chemical/ peration port sign poste	
	N V			О	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava	esent, demonstratified Food Mar nauthorized pers redkeeping and l Labeling available; adequallable (shellsto- Food labeled	definition of known ager/ Posted sons/ personn Food Packag quate pressure pck tags; paras	vledge, lel el el el el es site		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/3022	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Openit (Current/insp re	quate to ed; Chemical/ peration port sign poster	
	N V			О	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F	esent, demonstratified Food Mar lauthorized pers rdkeeping and lauthorized pers rdkeeping and lauthorized pers rdkeeping and lauthorized pers available; adequaliable; adequaliable (shellsto- Food labeled rith Approved lariance, Specialiobtained for specialiobta	ration of knownager/ Posted sons/ personn Food Packag quate pressure ock tags; parasized Process, ecialized	vledge, lel el el el el es site		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/3022 Utensils, Equi	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Openit (Current/insp re	quate to ed; Chemical/ peration port sign poster	
	N V V			О	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man	esent, demonstratified Food Mar lauthorized pers rdkeeping and lauthorized pers rdkeeping and lauthorized pers rdkeeping and lauthorized pers available; adequaliable; adequaliable (shellsto- Food labeled rith Approved lariance, Specialiobtained for specialiobta	ration of knownager/ Posted sons/ personn Food Packag quate pressure ock tags; paras Procedures ized Process, ecialized ructions	vledge, lel el el el el es site		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips digital Permit Requirement, 30. Food Establishment Perm 12/31/3022 Utensils, Equit 31. Adequate handwashing face	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate present (Current/insp response). Prerequisite for Opinit (Current/insp response) and Vendin cilities: Accessible and ct surfaces cleanable	quate to ed; Chemical/ peration port sign poster g nd properly	
	N V V			О	Demonstration 21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man	esent, demonstratified Food Mar lauthorized personal description of the Marketing and Interest of the Marketing available; adequallable (shellsto-Food labeled with Approved Intrance, Speciali obtained for spenufacturer instrumer Advisory or Advisories; ra	ration of knownager/ Posted sons/ personn Food Packag quate pressure ock tags; parasized Process, recialized ructions y aw or under co	vledge, l el el e, safe site and		O U	I N V	N	N	C O	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/3022 Utensils, Equip 31. Adequate handwashing fac supplied, used	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign poster g nd properly c, properly	
	N V V V V V V V V V V V V V V V V V V V		A	OS	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; main Constant	esent, demonstratified Food Mar lauthorized persurdate and Labeling available; adequailable (shellsto-Food labeled with Approved lariance, Speciali obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plat	ration of knownager/ Posted sons/ personn Food Packag quate pressure pack tags; parasized Process, recialized ructions y aw or under cotte)/ Allergen	vledge, l el el e, safe site and ooked Label	R	O U T T	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/3022 Utensils, Equit 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contain designed, constructed, and use 33. Warewashing Facilities; in	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign poster g nd properly c, properly	ed)
	N V V V V V			О	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; main Constant	esent, demonstratified Food Mariauthorized personal authorized per	ration of knownager/ Posted sons/ personnel retion of knownager/ Posted sons/ personnel retion of knownager/ Posted sons/ personnel retion ret	vledge, lel el	R	O U T	N	NO	N A	COSS	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/3022 Utensils, Equit 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contain designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning factors or Next Inspection, Which Food I	et Control/ Identificed; Equipment Adece ed; Prerequisite for Opinit (Current/insp removed in the control of the control	quate to ed; Chemical/ peration port sign poster g nd properly c, properly	
OU	N V V V V V V V V V V V V V V V V V V V	O	A	o s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Const 26. Posting of Consumer foods (Disclosure/Reminals) Core Items (1 Point) Prevention of the process of	esent, demonstratified Food Mar nauthorized persultatified Food Mar nauthorized persultatified Food Mar nauthorized persultation and Labeling available; adequal and labeled with Approved Dariance, Speciali obtained for spenufacturer instrumer Advisory and advisory of Food Contained for Food Contained to Contamination and Contamination and Contained Food Contained to Contamination and Contained Food Contained	ration of knownager/ Posted stons/ personnel ration of knownager/ Posted stons/ personnel resource personnel	vledge, lel el	R	Not 1	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/3022 Utensils, Equimate 131. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning facts or Next Inspection, Which	et Control/ Identificed; Equipment Adece ed; Prerequisite for Opinit (Current/insp removed in the control of the control	quate to ed; Chemical/ peration port sign poster g nd properly c, properly	ed)
OU	N V V V V	O	A	o s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir foods (Disclosure/Remir foods) Core Items (1 Point Prevention of Sala, No Evidence of Insecanimals) 35. Personal Cleanliness	esent, demonstratified Food Mar hauthorized personal authorized pe	ration of knownager/ Posted attion of knownager/ Posted sons/ personn Food Packag quate pressure ock tags; parase Procedures izzed Process, ecialized ructions y aw or under content of Allergen Require Continuation on, rodent/othing or tobacco	vledge, lel el	R	Not 1	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and compared to the provided of the provide	et Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign poster g nd properly c, properly	
OU	x	O	A	o s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Const 26. Posting of Consumer foods (Disclosure/Reminals) Core Items (1 Point) Prevention of the process of	esent, demonstratified Food Mar hauthorized personal authorized pe	ration of knownager/ Posted attion of knownager/ Posted sons/ personn Food Packag quate pressure ock tags; parase Procedures izzed Process, ecialized ructions y aw or under content of Allergen Require Continuation on, rodent/othing or tobacco	vledge, lel el	R	Not 1	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and carrier 29. Thermometers provided, a Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/3022 Utensils, Equit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of th	et Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign poster g nd properly c, properly	ed)
OU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	O	A	o s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir foods (Disclosure/Remir foods) Core Items (1 Point Prevention of Sala, No Evidence of Insecanimals) 35. Personal Cleanliness	esent, demonstratified Food Mariauthorized personal description of Labeling available; adequallable (shellsto-Food labeled with Approved I ariance, Speciali obtained for spenufacturer instrumer Advisory of Food Contained to Contamination of Food Contained of Food Con	ration of knownager/ Posted attion of knownager/ Posted sons/ personn Food Packag quate pressure ock tags; parase Procedures izzed Process, ecialized ructions y aw or under content of Allergen Require Continuation on, rodent/othing or tobacco	vledge, lel el	R	Not 1	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/3022 Utensils, Equit 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of th	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign poste g nd properly e, properly used/	ed)
OU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	O	A	o s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir Prevention of 34. No Evidence of Insection in the processing methods of the processing methods o	esent, demonstratified Food Mar hauthorized personal authorized pe	ration of knownager/ Posted attion of knownager/ Posted sons/ personn Food Packag quate pressure ock tags; parase Procedures izzed Process, ecialized ructions y aw or under content of Allergen Require Continuation on, rodent/othing or tobacco	vledge, lel el	R	Not 1	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and carrier 29. Thermometers provided, a Thermal test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/3022 Utensils, Equit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of the	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign poste g nd properly e, properly used/	ed)
OU	x	O	A	o s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; main Constant	esent, demonstratified Food Mar hauthorized personal authorized pe	ration of knownager/ Posted sons/ personnel ration of knownager/ Posted sons/ personnel record personnel record personnel record	vledge, lel el	R	Not 1	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/3022 Utensils, Equit 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the strip of th	e Control/ Identificed; Equipment Adeced; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate present the control of the c	quate to ed; Chemical/ peration port sign poster g nd properly used/ ureas used es maintained	ed)
OU	x	O	A	o s	21. Person in charge pre and perform duties/ Cert 1 22. Food Handler/ no un Safe Water, Record 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; main Constant	esent, demonstratified Food Mariauthorized personal authorized (shellsto-Food labeled with Approved I ariance, Speciali obtained for spenufacturer instrumer Advisory ar Advisories; rander/Buffet Plate (t) Violations of Food Contament of Contament	ration of knownager/ Posted sons/ personnel ration of knownager/ Posted sons/ personnel record personnel record personnel record	vledge, l el el o, safe site and ooked Label er use	R	Not 1	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips digital Permit Requirement, 30. Food Establishment Permit 12/31/3022 Utensils, Equimated and washing factoring and the supplied, used 31. Adequate handwashing factoring factori	et Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign poster g nd properly used/ ureas used es maintained ean	ed)

Retail Food Establishment Inspection Report

Received by: (signature) Tiyoung Hur	Jiyoung Hur	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	ı TV	License/Permit #	Page of			
R Do	nuts	3301	N Goliad	Rockwal	I, IX	FS-9410				
Item/Loc	ation	Temp F	TEMPERATURE (Item/Loca	tion	Temp 1			
alace f	ront drink cooler ambient			2000-7						
ylass II	TOTIL GITTIN COOLET ATTIDIETT	36								
2 door	reach in cooler/cheese	41								
	Salicade	41								
	sausage									
2 do	or reach in freezer	17								
					•					
Item	AN INSPECTION OF YOUR ES	-	BSERVATIONS AND CO			HE CONDITIONS ORSE	RVED AND			
Number	NOTED BELOW:			DIVIDITION IN DIREC	10 11	00.121110113 0131	, , 11111			
	Hand sink 100F wit	n soap	and paper towels	s. Health employ	ee po	ster at sink.				
	TPHC stickers on k	olaches	s in display							
	Gloves used									
	Eggs cooked in sm	all over	1							
40	Avoid reusing plasti	c sheet	s/fraying and not	cleanable						
	3 comp sink 112 F									
10	Sani bucket setup l	ess tha	n 100 ppm chlori	ne sanitizer. Co	OS to	100 ppm				
45	Clean under equipn									
42 Clean shelves										
40	Avoid reuse of baki	ng liner	S							
42	Clean mixers. Stor	_								
42	Some minor cleanir			v case						
37	Store items 6 inche	_	•	-						
	RR sink 100 F									
Received	by:		Print:			Title: Person In Charg	e/ Owner			
Received (signature)				una Hur		_	e/ Owner			
	Tiyoung Hur			oung Hur		Title: Person In Charg	e/ Owner			