## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: Time in: Time ou 3/28/2022 10:50 11:4				License/Permit #						Est. Type Risk Category Page 1 of 2				
_				S-9410 Complaint 4-Investigation					_	5-CO/Construction 6-Other TOTAL/SCOR					
Establishment Name:  R Donuts  Contact/Owner N  Jiyoung Hu					Name:						* Number of Repeat Violations: ✓ Number of Violations COS:				
Physical Address: 3301 N Goliad Rockwall, TX  Pest control: Prevent/6mo						<u>.                                    </u>	Hood Grease trap			Gı Tri	rease	e trap : Follow-up: Yes V	10/90/A		
Ma					otatus: Out = not in corpoints in the OUT box for	each numbered iten	n Mark		heckn	nark ir	appı	opria	ite bo	opplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R  tive Action not to exceed 3 days	1
О	Compliance Status    D   I   N   N   C   Time and Temperature for Food Safety				R	(	Compliance S		e Stat	tus C					
T T	N	0	A	S		egrees Fahrenheit)			Ţ		0	A	o s	Employee Health  12. Management, food employees and conditional employees;	
	~				2 P C. 11 II. 11'	(410)	/ 450E)			~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(41°F/	(45°F)			~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	3. Proper Hot Holding temperature(13				)							Preventing Contamination by Hands			
		~			Proper cooking time a  Proper reheating proc		-		~				14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b> 15. No bare hand contact with ready to eat foods or approved		
				5. Proper reheating procedure for hot holding (165°F in 2 Hours)									alternate method properly followed (APPROVED Y. N. )		
	•				6. Time as a Public Health Control; procedures & records Time stickers on trays TPHC									Highly Susceptible Populations	
					Арр	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required  EGGS COOKED	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals	
					destruction Dawn, 8. Food Received at pro	TX Bakery	У							17. Food additives; approved and properly stored; Washing Fruits	
	~				check at rece	ipt				~				& Vegetables water only	
					Protection  9. Food Separated & pro	from Contamina			3					18. Toxic substances properly identified, stored and used	
3					preparation, storage, dis	play, and tasting	-							Water/ Plumbing	
	~				10. Food contact surface Sanitized at1001	es and Returnables ppm/temperature	s; Cleaned and			~			Į.	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned disca	f returned, previou arded	isly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
			_								-				
					Pric	ority Foundati	on Items (2 Po		_	_	_		_	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ P	ersonnel	R R	_	O I U N	Req N O	N A	Cor C O S	Food Temperature Control/ Identification	R
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Tiyoung Hur	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)

Establishment Name: R Donuts		Physical A	ddress: N Goliad	City/State:	wall, TX	License/Permit # FS-9410						
1100	71410	10001	TEMPERATURE (		wan, 17	1100110						
Item/Loc	cation	Temp F	Item/Location	Temp	F Item/Loca	ntion	Temp 1					
2 doo	r cooler/sausage	41										
	-											
	sausage	41										
2 do	or freezer ambient	14										
2 doo	r drink cooler ambient	38										
		OH	SERVATIONS AND C	CORRECTIVE ACT	IONS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YO	OUR ATTENTION IS D	IRECTED TO T	HE CONDITIONS OBSE	ERVED AND					
	Front hand sink at 10	0 F with	soan and annaer t	towels Need	to nost em	nlovee health no	oster					
	RR sink 100 F w/so			14004	to poot on	pioyee rieditir pe	301011					
	Front display TCS f	•	• •									
45				<u> </u>								
W		Clean front display case/some food debris Store employee medicine, etc low and separate										
W	Store employee drii											
	Eggs are cooked or		•									
18	Label all spray bottles correctly. One bottle labeled as sanitizer but 0 ppm											
	Back hand sink at 100 F											
	3 comp sink 110 F											
	Sani bucket setup to 100 ppm chlorine sanitizer											
40	Discard cardboard daily											
32	Clean back table w	here ba	dly scored and c	liscolored. Us	sed as pre	ep table						
40	Use a handled scoo	op in bu	lk products/suga	ar. Avoid use	of single	use plastic dri	nk cup					
	Pest control and ve	nt hood	cleaning due th	is month. Ow	ner to ca	II for service fo	r both.					
18	No home pest control sprays. Must use commercial.											
W	Need a grease barr			osal. Not to l	be discar	ded as solid wa	aste					
9	Store raw eggs low											
4=	Coffee carafes WRS daily											
45	Clean wall behind o	donut fry	er er									
Received	· ·		Print:			Title: Person In Charg	ge/ Owner					
(signature)	Tiyoung Hur		Jivo	วนng Hเ	ır	Owner						
Inspecte	Jiyoung Hur d by: Chvisty Cov		Print:									
(signature)	Christy Cov	tez, 1	$RS \mid Christ$	sty Cortez	z. RS	Samples: Y N	# collected					