Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: 1 2 1	1/2	202	23	Time in: 11:20	Time out: 12:00	FS-9							Est. Type Risk Cate	gory Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						4-	-Inve	stiga	tion		5-CO/Construction 6-Oth	er TOTAL	/SCORE			
Establishment Name: Contact/Owner N R Donuts Jiyoung Hur								ne:					★ Number of Repeat Violations: ✓ Number of Violations COS:	7/0	2//	
Physical Address: Pest control: 3301 N Goliad Rockwall, TX Prevent/9-18-2023/mon							nthly	Hood Grease Trimble			Gr Tri	ease mb	e trap : Follow-up: No No	Yes V 1/9	3/A	
		Con	nplia	nce S	Status: Out = not in cor	mpliance IN = in comp	liance N	O = not				\ = no	ot ap	plicable $COS = corrected on site R = re$	epeat violation W	- Watch
M	Mark the appropriate points in the OUT box for each numbered item Mark '√' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days															
Compliance Status O I N N C Time and Temperature for Food Safety						R	О		N	N	С	Employee Heelth				
T	N	U	A	s	(F = de		T					Employee Health 12. Management, food employees and conditional employees;				
	~				Proper cooling time and temperature					knowledge, responsibilities, and reporting					unional employees	`
	~				2. Proper Cold Holding	temperature(41°F/ 45	5°F)			7				13. Proper use of restriction and exclusion; eyes, nose, and mouth	; No discharge from	1
					3. Proper Hot Holding to	emperature(135°F)			Preventing Contamination by Hands							
		ر د			4. Proper cooking time a	and temperature								14. Hands cleaned and properly washed/ C	_	у
		-			5. Proper reheating proc	edure for hot holding	g (165°F in 2			-				Gloves used 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 (APPF	ROVED YN.)			
3					6. Time as a Public Heal	lth Control; procedure	es & records							Highly Susceptible Popu		
Approved Source								•				16. Pasteurized foods used; prohibited food Pasteurized eggs used when required eggs cooked	d not offered			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals						
						kery, Dawn									1 37 1 2	•
	~				8. Food Received at pro					~				17. Food additives; approved and properly & Vegetables Water only	stored; Washing F	ruits
	check at receipt Protection from Contamination						~				18. Toxic substances properly identified, st	tored and used				
	9. Food Separated & protected, prevented during food										Water/ Plumbing	•				
		preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and										19. Water from approved source; Plumbing				
	~				Sanitized at 100 µ	ppm/temperature				~				backflow device 20. Approved Sewage/Wastewater Disposa		
	~				reconditioned disca	arded	served or			~				disposal	ai system, proper	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
					Pric	ority Foundation	Items (2 Po							rective Action within 10 days		
O U T	I N	N O	N A	C O S		ority Foundation of Knowledge/ Pers		R R	violar O U T	I	Requ N O	N A	Cor C O S	rective Action within 10 days Food Temperature Control/ Io	dentification	R
		N O	N A	C O S		of Knowledge/ Pers	onnel of knowledge,		O U	I	N	N	C O			R
	N	N O	N A	C O S	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/ Pers esent, demonstration of tified Food Manager/	of knowledge, / Posted		O U	I N	N	N	C O	Food Temperature Control/ Ic		R
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1st followup is free. Any additional followups will be assessed a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Tiyoung Hur	Print: 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)

R Do	ment Name: Pnuts	Physical A	Address: N Goliad	City/State: Rockwa	all, TX	License/Permit # FS-9410	Page <u>2</u> of <u>2</u>				
			TEMPERATURE (OBSERVATIONS							
Item/Location 2 door reach in		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I				
	reach in	41									
	cheese	41									
	cheese	41									
2 door freezer ambient		3									
2 door	glass cooler ambient	37									
T.	I		BSERVATIONS AND C								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE. YO	UR ATTENTION IS DIRE	ECTED TO TI	HE CONDITIONS OBSE	ERVED AND				
	Hand sink 100+F ed	quipped									
6	Need TPHC time st	ickers f	or kolaches								
36	To store wiping clot	hs in sa	ani buckets								
W	No spent grease co	ntainer	/need to verify he	ow spent greas	e is beir	ng disposed					
W	To discard paper lin	ers afte	er initial use								
42	To clean cooler har			de coolers							
	Warewash hand sir		-								
	3 comp sink 110F										
35	Need to keep employee items and food separate from restaurant food and supplies										
40	Watch plastic wrap/dis	•									
	Eggs cooked on sit	e in ove	en								
	Sani bucket setup to	o 100pp	om chlorine								
	Gloves used										
42											
	RR sink 100+F equ	ipped		-							
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)	Tiyoung Hur Tiyoung Hur Chvisty Cov		Jiyo	oung Hui		Owner					
Inspected (signature)	1 by:		Print:	sty Cortez,	DC						