Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	8				10:39	Time out: 11:40		FS-9	410	0_					Est. Type	Risk Category	Page <u>1</u> of	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner I R Donuts Jiyoung Hu					Vame:				ation	1	5-CO/Construction 6-Other * Number of Repeat Violations: ✓ Number of Violations COS:		TOTAL/SCO					
	Physical Address: 3301 N Goliad Rockwall, TX Pest control: Prevent/6mo Compliance Status: Out = not in compliance No.						H Ve		Hood Grease Vent Hood/ Trimble		rease imb	e trap : Follow-up: Y		_{s□} 7/93/A				
Mark					tatus: Out = not in compoints in the OUT box for e	npliance IN = in each numbered it	compliar tem	nce No Mark '	$0 = not$ \checkmark a ch						oplicable COS = corrected on sox for IN, NO, NA, COS Mar	site $\mathbf{R} = \text{repeat vio}$ \mathbf{k} an \mathbf{X} in appropriat	lation W-Wa e box for R	itch
Com	plia	nce S	tatı	ıs	Prior	ity Items (3	Points) violations	Requi	_	nmed Compl				ive Action not to exceed 3 day	ys		
0 1	U N O A O Time and Temperature for Food Safety						R	U	O I N N C U N O A O Employee Health				oyee Health		R			
,			Ī		1. Proper cooling time an		,		П	1	_				12. Management, food employ knowledge, responsibilities, at		employees;	
+			_		2. Proper Cold Holding to	emperature(41°	°F/ 45°F)	\mathbb{H}						13. Proper use of restriction and exclusion; No discharge from			+
•	1										eyes, nose, and mouth							
		٠	1		3. Proper Hot Holding te						Preventing Contam				ū			
	١	1			4. Proper cooking time at			(50E: 0			~				14. Hands cleaned and properly washed/ Gloves used p gloves used			
	١	/			5. Proper reheating proce Hours)	edure for not no	olaing (1	65°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N			
·	/				6. Time as a Public Healt	th Control; pro	cedures	& records							Highly Susce	eptible Populations		
					App	roved Source				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					fered			
					7. Food and ice obtained		l source;	Food in							eggs cooked			
·	4				good condition, safe, and destruction	l unadulterated	•	e							Cl	hemicals		
					8. Food Received at prop						T .				17. Food additives; approved	and properly stored;	Washing Fruits	
•					check at recei	pt					~				& Vegetables	:dantified atoms don	44	
					Protection from Contamination 9. Food Separated & protected, prevented during food						~				18. Toxic substances properly	identified, stored an	a usea	
·	4				preparation, storage, disp			g 100 u							Water	r/ Plumbing		
·	1				10. Food contact surfaces Sanitized at _100_ p			aned and			~			1	19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
					11. Proper disposition of	returned, previ	iously se	rved or	\Box		./				20. Approved Sewage/Wastev disposal	vater Disposal System	m, proper	
					reconditioned disca			ome (2 Po	ints) .	vi o la	tions	Pag		Cor	rrective Action within 10 days			
			N A	C O	Demonstration of				R	O U	I	N O	N A	C 0		e Control/ Identific	ation	R
T				S	21. Person in charge pres and perform duties/ Cert					Т	~			S	27. Proper cooling method use Maintain Product Temperature		quate to	
v					22. Food Handler/ no una	authorized pers	sons/ pers	sonnel	H		~				28. Proper Date Marking and			-
					Safe Water, Record		Food Pa	ckage			~				29. Thermometers provided, a Thermal test strips	ccurate, and calibrat	ed; Chemical/	+
	,		T		23. Hot and Cold Water a	Labeling available; adeq	uate pres	ssure, safe							digital Permit Requirement,	Proroquisite for O	noration	
					24. Required records ava		ck tags;	parasite							30. Food Establishment Peru			d)
					destruction); Packaged F				Ш		_				12/31/2021			
			T		Conformance with Variation 25. Compliance with Variation Variation (Conformance With Variation Variation)	riance, Speciali	ized Proc				T				31. Adequate handwashing fac	pment, and Vendin cilities: Accessible a		
V	1				HACCP plan; Variance of processing methods; man						~				supplied, used			
					Consu	umer Advisory	y			2					32. Food and Non-food Conta designed, constructed, and use		e, properly	
	7				26. Posting of Consumer foods (Disclosure/Remin						~				33. Warewashing Facilities; in Service sink or curb cleaning		used/	
					Core Items (1 Point	t) Violations	Require	Corrective	Action	ı Noi	t to E	Exce	ed 90) Da	ys or Next Inspection , Which	hever Comes First		
			N A	C O	`	f Food Contan	-		R	O U	I	N O	N A	C O		dentification		R
T	1			S	34. No Evidence of Insec	ct contaminatio	n, roden	t/other		Т	~			S	41.Original container labeling	(Bulk Food)		
1					35. Personal Cleanliness/	/eating, drinkin	g or toba	acco use							Physic	cal Facilities		
·	/				36. Wiping Cloths; prope	erly used and st	tored		\sqcap	1					42. Non-Food Contact surface	es clean		
1	T				37. Environmental contain	mination					~				43. Adequate ventilation and l	ighting; designated a	areas used	\dagger
·	/		\dagger		38. Approved thawing m	ethod			\Box		~				44. Garbage and Refuse prope	rly disposed; faciliti	es maintained	\top
			L			ictilod			1		•							
					Proper	· Use of Utensi	ils			1					45. Physical facilities installed	l, maintained, and cl	ean	
•	<u> </u>				Proper 39. Utensils, equipment, dried, & handled/ In use	* Use of Utensi	erly used			1	<i>v</i>				45. Physical facilities installed46. Toilet Facilities; properly	<u> </u>		

Retail Food Establishment Inspection Report

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishr R Do	ment Name: Pnuts	Physical A	Address: N Goliad	City/State: Rockwa	all, TX	FS-9410 Page 2 of 2							
			TEMPERATURE	OBSERVATIONS	·								
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F						
glass	front cooler ambient	39											
2 (door cooler/												
	sausage	41											
	sausage	41											
2 dod	or freezer ambient	20											
Itam	Lavangan			CORRECTIVE ACTIO			numn :						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
	Hand sink 100 +F												
	Time stickers for TCS foods TPHC												
	3 comp sink 110+ F												
	back hand sink 100+ F												
	Sani bucket 100 pp	ucket 100 ppm bleach											
35	Store employee iter	ms low a	and separate, n	ot on prep table	S								
	Table in back for er	nployee	only										
W													
37	Store items 6 inche	s off of	floor to clean										
40	Discard single use	items af	ter initial use										
42	Clean in/around/on	equipm	nent										
45	Clean floors/little fo	od debr	is										
32	Rust on dough mixer												
Received	by:		Print:			Title: Person In Charg	e/ Owner						
(signature)	Tiyoung Hur		Jiy	oung Hu	<u>r</u>	Owner							
Inspected (signature)	<i>Jiyoung Hur</i> ^{Iby:} Chvisty Cov	tez, 1	RS Chr	sty Cortez,		Samples: Y N	# collected						