r e q Follo	u i wu	re			of \$50.00 is ifter 1st	(City of F	Rock			In	spe	ecti	ion Report	ıg			
	Date: Time in: Time out: License/Perr 01/12/2023 11:27 12:12 FS 6367								ll g	jo I	Мo	nd	lay	<i>t</i> to renew $\begin{bmatrix} Food handlers \\ 1 \end{bmatrix} \begin{bmatrix} Food managers \\ 1 \end{bmatrix} = Page \underline{1} of \underline{3}$	3			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N												5-CO/Construction 6-Other TOTAL/SCOF * Number of Repeat Violations:	₹E				
	Rockwall Donut Rusk Kyung H son											r 0000	✓ Number of Violations COS: 23/87					
	Physical Address: Pest control : Need commercialCompare Compliance Status: Out = not in compliance					any	Self	/6 N	lo's		o 11/29/2022 500 № 🗹 ČOS							
Mark					points in the OUT box for each	numbered item	Mark X		ropria	ate bo	ox for	r IN,	NO,	cos = corrected on site \mathbf{R} = repeat violation W - Watch, NA, COSMark anin appropriate box for \mathbf{R}	h			
Com	Priority Items (3 Points) violations Real								Co	tive Action not to exceed 3 days	R							
							R	O U T	I N	N O	Α	C O S	Employee Health					
	1. Proper cooling time and temperature								~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	2. Proper Cold Holding temperature(41°F/ 45°F)											13. Proper use of restriction and exclusion; No discharge from						
Ľ	See							eyes, nose, and mouth Sent sign to post at hand sink										
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	_							
ŀ	 4. Proper cooking time and temperature Using oven to cook 5. Proper reheating procedure for hot holding (165°F in 2 							~	15. No bare hand contact with ready to eat foods or approved									
	ŀ				Hours)						~	alternate method properly followed (APPROVED Y N) Gloves for rte						
	6. Time as a Public Health Control; procedures & records										Highly Susceptible Populations							
					Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking eggs for baking				
·		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Dawn and star supply milk										Chemicals						
L					8. Food Received at proper t To check	temperature						~		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
						n Contamination			3				~	18. Toxic substances properly identified, stored and used Moved oil	-			
N	w 🖌				9. Food Separated & protector preparation, storage, display						•	Water/ Plumbing						
3		1		~	Watch 10. Food contact surfaces an Sanitized at <u>High</u> ppm/	d Returnables ; Cle /temperature Cos t	eaned and to 100 ppm			~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
		/			11. Proper disposition of return reconditioned Discarc	urned previously s				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
-							tems (2 Poi						_	rrective Action within 10 days	-			
	I N	N O	N A	C O S	Demonstration of K	0		R	O U T	N N	N O	N A	C O S		R			
L					21. Person in charge present, and perform duties/ Certified					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	ĺ			
L			rsonnel		W					28. Proper Date Marking and disposition Better - work on this	-							
	Safe Water, Recordkeeping and Food Package						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
			1		23. Hot and Cold Water avai	beling ilable; adequate pro	essure, safe							Provided new test strips / thermo Appears calibrated				
-					115 and up24. Required records available		; parasite							Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)				
ŀ					destruction); Packaged Food				W					2022 on wall will go Monday to renew				
			-		Conformance with A 25. Compliance with Varian	ce, Specialized Pro	ocess, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
			~		HACCP plan; Variance obta processing methods; manufa	acturer instructions				~				supplied, used Equipped				
					Consume	er Advisory				~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition				
					26. Posting of Consumer Ad foods (Disclosure/Reminder	/Buffet Plate)/ Alle	ergen Label		F		~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
		_		_	By request / discussed p	peanuts and sto	råge	Action	Not	to F	rcaa	od 01) Da	Discussed ays or Next Inspection, Whichever Comes First				
		N O	N A	C O		ood Contaminatio		R	0 U	I N	N O	N A	C O		R			
т 1				S	34. No Evidence of Insect co	ontamination, rode	nt/other		т 1				S	41.Original container labeling (Bulk Food)				
1					animals Cleaning 35. Personal Cleanliness/eati	ing, drinking or tob	bacco use		F					Salt to be labeled avoid using relish jar Physical Facilities				
L	/				36. Wiping Cloths; properly Stored in sanitize	used and stored r			1					42. Non-Food Contact surfaces clean See				
1					37. Environmental contamin Floor storage	ation			W	~				43. Adequate ventilation and lighting; designated areas used Watch				
	L	/			38. Approved thawing metho	od				~				44. Garbage and Refuse properly disposed; facilities maintained Watch				
					· · · · ·	se of Utensils			1					45. Physical facilities installed, maintained, and clean See				
					39. Utensils, equipment, & la dried, & handled/ In use ute	ensils; properly use	d			~				46. Toilet Facilities; properly constructed, supplied, and clean				
1					40. Single-service & single- and used Cardboa						~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed/ covid Kyung H Son	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Wall donuts Rusk	Physical Address: Rusk rockwall			City/State: Rockwall			License/Permit # Pag FS 6367		2 of 2	
TICOIR		TEMPERATURE OBSERVA									
Item/Loca	ation	<u>Temp F</u>				mp <u>F</u>	Item/Locati	on		<u>Temp F</u>	
Bev co	oler	35/38		Freezer	1	16					
Glas	ss front cooler			HTT							
	Dough	38 my									
	Sausages	37									
	Cheese	40									
		OB	SERVA	TIONS AND CORRECT	TIVE AC	CTION	S				
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
INUIIIDEI	NOTED BELOW: ALL TEMPS TAKEN IN F										
	Dust fan guards in Bev cooler where needed - need thermo in warmest location										
45	Hot water at hand sink 115										
-10	Need to fix counter top - chipped Using pink stickers for tphc										
	Using tissues and gloves to touch rte donuts										
	Gloves under sink not used for food										
40	Avoid reuse of cardboard boxes for no original product										
W	Using chlorox wipes only for customer tables and area NOT for food prep and service areas										
10/cos											
	Reminder that sanitizer bucket can only be bleach and water MO a soap										
	Sinks not set up but discussed flow with owner - wash - rinse - sanitize - air dry										
W	Mops to be hung to allow to air dry - oner demonstrated										
37/35	Freezer ice in bottom	store e	employ	ee food low							
34	Small gap at back door that owner is aware of and is addressing with new weather stripping / need detailed cleaning around and under equipment										
18	Reminder to remove bug spray from facikity and May only has commercial company										
37/18	Salad oil and water to be stored off floor and not with chemicals										
40	Avoid reusing relish jar for salt										
42/	Need to clean accumulation on handles to dry storage tubs										
37 W	Avoid floor storage to allow to clean Remove wood from kitchen.										
vv											
	Avoid storing boxes of sausage on top shelf of cooler stacked against back and sides of cooler as this impress air floor Date marking better - items not dated owner indicates will be used tomorrow										
	Eggs on bottom good										
35	To store all personal items low in cooler										
Cos	Reminder that when prepping Kolaches to not wait until all are rolled to place into fridge / store each pan as it is finished										
	Hand sinks equipped in restrooms										
	Not using portable burners for cooking food for facility - personal only										
42/45											
Received (signature)	See abov	/e		Print:				Title: Person In Charge	/ Owner		
Inspected (signature)	See abov	ıtríck	RS	Print:				Samples: Y N	# collecte	d	