

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall donuts Rusk	Physical Address: Rusk rockwall	City/State: Rockwall	License/Permit # FS 6367	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bev cooler	35/38	Freezer	16		
Glass front cooler		HTT			
Dough	38 my				
Sausages	37				
Cheese	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW. ALL TEMPS TAKEN IN F
	Dust fan guards in Bev cooler where needed - need thermo in warmest location
	Hot water at hand sink 115
45	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	Using bleach water for back room too strong - diluted to 100 ppm
	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 employee 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	Avoid floor storage to allow to clean
W	Remove wood from kitchen.
	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	General detailed cleaning of shelving , floor, surfaces. On food contact etc

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