

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 01/17/2024	Time in: 10:54	Time out: 11:58	License/Permit # Fs 6367	Food handlers 1	Food managers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Rockwall donut Rusk			Contact/Owner Name: Kyung son		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 874 Rusk			Pest control : Commercials needed		Hood To clean Grease trap /: waste oil GOeco 500/11/13/2023 /filtering oil	
					Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

17/83/B

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓										
1. Proper cooling time and temperature Placing into cooler - advised to remove lid see 27						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					W	✓				
2. Proper Cold Holding temperature(41°F/ 45°F) Good						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post poster at hand sinks now					
			✓			Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature Using oven						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Tissue and gloves					
		✓				Highly Susceptible Populations					
3							✓				
6. Time as a Public Health Control; procedures & records Every single tray or product on tray to be labeled						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shelled eggs used for egg wash only / before baking					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used Watch labels on Sani bucket					
	✓					Water/ Plumbing					
8. Food Received at proper temperature To check						19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
W	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Shelled eggs low						19. Water from approved source; Plumbing installed; proper backflow device City approved					
							✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Diluted to 100 ppm						20. Approved Sewage/Wastewater Disposal System, proper disposal					
3							✓				
11. Proper disposition of returned, previously served or reconditioned Discarded											
							✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2				✓	
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature To uncover / removed lids					
	✓							✓			
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition Using within 24 hrs / discussed					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Dial/ test strips / need thermo in warmest location of coolers					
	✓					2					
23. Hot and Cold Water available; adequate pressure, safe Equipped						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						30. Food Establishment Permit (Current/ insp sign posted) Received new - need to print out					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓				✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Separating / emailed new poster						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Discussed / supplied to operate correctly					
							✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
W							✓				
34. No Evidence of Insect contamination, rodent/other animals Watch cleaning under and behind						41. Original container labeling (Bulk Food)					
W	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Stored low /						42. Non-Food Contact surfaces clean See					
	✓					1					
36. Wiping Cloths; properly used and stored Stored in sanitizer						43. Adequate ventilation and lighting; designated areas used					
							✓				
37. Environmental contamination Condensation in freezer to address						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster do your part					
1							✓				
38. Approved thawing method Thaw in cooler						45. Physical facilities installed, maintained, and clean To clean old accumulation under tables in kitchen along wall					
1			✓				✓				
Proper Use of Utensils						Equipped					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						46. Toilet Facilities; properly constructed, supplied, and clean					
							✓				
40. Single-service & single-use articles; properly stored and used See						47. Other Violations					
1							✓				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kyung son	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Reminder that you cannot put Kolaches that have been out in case or on cart Back into cooler for the next day! Must be discarded!

Establishment Name: Rockwall donut Rusk	Physical Address: 874 Rusk	City/State: Rockwall	License/Permit #	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beverage cooler	35/36	Freezer		Freezer	3.4
Slide door cooler					
Cheese	39				
Sausage	39				
Kolaches baked at today 8:30	60				
Checked again at 11:28	54				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Watch date on milk cartons 0/17/2024
42	Minor dusting of fans in cooler
	Again need to watch placement of cart and tray of donuts when customers are walking by to the restroom
	Store out of area!!
	Hot water at 100 at front hand sink
40	Again avoid reuse of cardboard for no original items
6	Reminder to place time label on each tray of different items to deck time /2 missing
	Using gloves and tissue for donuts
32	Watch chipped Formica
38	Reminder to thaw sausage in the coolerNot out at room temp
	Need hanging thermometer in the warmest location in the glas front coolers
27	Reminded to cool kolaches in the cooler with the lids cracked or off of using topShelf
W	Avoid stocking against the walls as this impedes air flow
	Temps 60-65 @11:09 - baked at 8:30
	Milk is used by the gallon. Every day - within 24 hrs of opening or owner
42	General detailed cleaning needed of mixer/ white shelving unit etc
36	Watch storage of personalltems - store on shelves
45	Need to clean hood filters
40	Avoid using cardboard to soak up grease from frying mesh trays
40	Avoid using anything made of wood in This kitchen
	Sanitizer bucket in sink over 200 bleach - diluted to be 100PpmBefore leaving -To label bucket as sanitizer
	Discussed and demonstrated ware washing sequence using sink stoppers on site tomaddr we
40	Avoid using paper towels inside plastic container for for spices
32	Rusty shelving in back across fromThree comp sink is rusty /May add plastic netting etc to extend the life
37	To address condensation In freezer
W	Avoid having storage of paper towels under fryer
42	To clean shelves in kitchen and coolers / carts with build up too
	Reminder that kolaches planned for the next day are to be cooled aggressively / never at room temp

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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