



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <small>(signature)</small> Printed /covid <b>Misook Winter</b>	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Rockwall donuts S Goliad</b>	Physical Address: <b>Goliad</b>	City/State: <b>Rockwall</b>	License/Permit # <b>000874</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk cooler	34/38	2 door freezer	6		
Bev cooler	34	Upright cooler	38		
UP right cooler		Eggs	39		
Butter	40				
Meat	41	Deep freezer	-3		
Up right freezer	28				

### 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:
	Best to have a thermo in warmest location of coolers by door
	Coffee pots are self service -
	No public restroom
W	Peanut donut is being stored in contact with other donuts in case / best to separate and store low
	Watch storage of gloves near personal items and Clorox wipes
W	Chlorox wipes May only be used on non food contact
40/37	Avoid floor storage under from counter in boxes not washable ) ...bags for donuts should be off floor 6 inches
	Kolaches - writing times on paper or tags and will be used within 4 hrs
	Logs for sausage rolls -.indicates most days sold out to add time when sold out of discarded
39	Avoid storing clean utensils under paper towels
W	Keep an eye on use of residential food containers and utensils - use commercial NSF best
18	Store hand sanitizer spray bottle away from clean utensils on side shelf over hand sink
	Work on getting faucet to not drip okay
	Sanitizer bucket red 100 ppm chlorine
W	Best to organize and have sausages low in coolers
	Baking eggs and All other items in oven ( scrambling them then baking )
39	Beast to hang mop to allow to dry
39	Avoid over storage in back room /
18	No home raid to be used on site -in wire basket in dry storage
	Hot water 116 and up
39	To remove plastic shipping liner on shelving to make cleanable
	Red bucket to use for wiping kitchen and wipes for dining area ...
	Reminder that bleach and quats don't react well to each other and could be dangerous
40	Avoid reuse of card board not washable
	To send copy of food manager and handler cards when done to inspector

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

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