

Retail Food Establishment Inspection Report

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

Date: 7/26/2024	Time in: 10:35	Time out: 11:24	License/Permit # FS-6367	Est. Type	Risk Category	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	TOTAL/SCORE
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Establishment Name: Rockwall Donuts (Rusk)	Contact/Owner Name: Kyung Son	* Number of Repeat Violations: _____	12/88/B
Physical Address: 874 W Rusk Rockwall, TX	Pest control : GoEco/every 6 mo	Grease trap : GoEco/500gal/5-28-24	

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓				3					
		✓					✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓						✓				

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					
	✓						✓				
1						Physical Facilities					
	✓					1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓					1					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Kyung Son</i>	Print: Kyung Son	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez. RS</i>	Print: Christy Cortez. RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rockwall Donuts (Rusk)	Physical Address: 874 W Rusk	City/State: Rockwall, TX	License/Permit # FS-6367	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
glass front cooler	34				
2 door freezer ambient	10				
back glass front cooler/sausage	41				
cheese	41				

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:
42	To clean plastic liners in drink cooler
	Shelf stable creamers/individual
32	Watch exposed wood on front counter/formica
42/45	Some minor cleaning in front of floors, shelves, display cabinet
14	No re-use of single use gloves/to discard after use
	Front hand sink 117F equipped
35	Store employee food items in coolers low and separate/ not over restaurant food
37	No food under air return vents where moisture is accumulating/dripping
45/32	Formica bubbling and lifting around front hand sink
45	To clean floors in back/under equipment
27	To cool trays of kolaches in coolers/not at room temperature
	Back hand sink 110F equipped
	3 comp sink 117F
	Sani bucket at 100 ppm chlorine
32	Need to use cleanable material on back storage shelf to protect sides
	Test strips and dial thermo on site
W	Label spray bottles/water, etc
47	No commercial cleaning of vent hood/discussed/ refer to fire department

Received by: (signature) <i>Kyung Son</i>	Print: Kyung Son	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez. RS</i>	Print: Christy Cortez. RS	Samples: Y N # collected

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