## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: <b>/2</b> 6	3/2	202	24		Fime out:	FS-6	Permit # <b>36</b>						Est. Type	Risk Category	Page 1	of <u>2</u>
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complain						nint	4-	Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/SO	CORE		
R	Establishment Name: Contact/Owner N Kyung Son												* Number of Repeat Violations: ✓ Number of Violations COS:		12/88/B		
Pł 87	hysic '4 V	al A V R	.ddre usk	ss: Ro	ockwall, TX	Pest GoF	t control : Eco/every 6 n	10	Ho refe	od e <b>r to</b> :	fire	G	rease Ec		Follow-up: Yes ✓ No □	12/00	ם וכ
		Com	ıpliaı	ice S	Status: Out = not in complete points in the OUT box for each	ritarice		$\mathbf{O} = \text{not}$						plicable COS = corrected on s ox for IN, NO, NA, COS Mari	ite <b>R</b> = repeat vio	lation W-W	Vatch
					•				ire In	nmed	iate	Cor	recti	ive Action not to exceed 3 day		C BOX FOT IX	
О							R	О	O I N U N O		N	С				R	
T T	N O A O (F = degrees Fahrenheit)							U T		0	A	O S	12. Management, food employ	-	employees:		
	~				Proper cooling time and temperature					~				knowledge, responsibilities, an		employees,	
	~				2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of restriction an eyes, nose, and mouth	d exclusion; No disc	charge from	
		~			3. Proper Hot Holding tem	perature(135°I	F)							Preventing Con	tamination by Han	ıds	
		4. Proper cooking time and temperature				3					14. Hands cleaned and proper	ly washed/ Gloves u	sed properly				
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )				
		6. Time as a Public Health Control: procedures & records															
										Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered				fered			
					Appro	oved Source				~				Pasteurized eggs used when re	quired		
	~				7. Food and ice obtained frigood condition, safe, and udestruction	unadulterated; p								Chemicals			
					8. Food Received at proper							<u> </u>		17. Food additives; approved a	and properly stored:	Washing Fruit	ts
	~				check at receip	_				~				& Vegetables	ma property storea,	Washing Trans	
		Protection from Contamination					<b>'</b>				18. Toxic substances properly	identified, stored an	d used				
	1				Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water	/ Plumbing		
	~				10. Food contact surfaces a Sanitized at 100 ppr					~			ı	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned <b>discar</b>					~				20. Approved Sewage/Wastew disposal	rater Disposal System	m, proper	
					Priori	ity Foundat	ion Items (2 Pe							rective Action within 10 days			
O U T		N O	N A	C O S	Demonstration of			R	U T	N	N O	N A	C O S	Food Temperature	e Control/ Identific	ation	R
	~				21. Person in charge prese and perform duties/ Certifi				2					27. Proper cooling method use Maintain Product Temperature		quate to	
	~				22. Food Handler/ no unau	ithorized perso	ns/ personnel			~				28. Proper Date Marking and o	lisposition		
					Safe Water, Records	keeping and Fo	ood Package			~				29. Thermometers provided, as Thermal test strips	ccurate, and calibrat	ed; Chemical/	
	~	23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement,	Prerequisite for O	peration					
	~				24. Required records availadestruction); Packaged Foo		k tags; parasite			~				30. Food Establishment Pern 12/31/2024	. Food Establishment Permit (Current/insp report sign 2/31/2024		
					Conformance with		rocedures										
							ad Danasan and								oment, and Vendin		
	-				HACCP plan; Variance ob processing methods; manu	otained for spec				~				31. Adequate handwashing fac supplied, used			
					processing methods; manu	otained for spec	cialized		2	~				31. Adequate handwashing fac	ilities: Accessible and act surfaces cleanable	nd properly	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				processing methods; manu	otained for specufacturer instructurer Advisory  Advisories; raw	cialized ctions		2	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact	et surfaces cleanable d stalled, maintained,	nd properly	
					Consum  26. Posting of Consumer A foods (Disclosure/Reminde	otained for specificaturer instruc- mer Advisory  Advisories; raw- ler/Buffet Plate	or under cooked  Allergen Label	e Action		~	xcee	ed 90	) Da	31. Adequate handwashing fac supplied, used  32. Food and Non-food Contac designed, constructed, and use  33. Warewashing Facilities; in	et surfaces cleanable d stalled, maintained, acility provided	nd properly	<u> </u>
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress:	City/State	:	License/Permit #	Page <u>2</u> of <u>2</u>				
Rock	wall Donuts (Rusk)	8/4 V	V Rusk		wall, TX	FS-6367					
Item/Loc	ation	Temp F	Item/Location	C OBSERVATIONS Temp	F Item/Loca	tion	Temp F				
alace	front cooler	34		•							
glass front cooler  2 door freezer ambient											
		10									
back g	lass front cooler/sausage	41									
	cheese	41									
Item	AN INSPECTION OF VOLID ES		SERVATIONS AND			HE CONDITIONS ORSE	DVED AND				
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 creame	ers/indiv	idual								
32	Watch exposed wo	od on fro	ont counter/form	nica							
42/45	Some minor cleaning	ng in fro	nt of floors, she	elves, display o	cabinet						
14	No re-use of single	use glo	ves/to discard	after use							
	Front hand sink 117F equipped										
35	Store employee foo	od items	in coolers low	and separate/	not over	restaurant food	t				
37	No food under air re	eturn ve	nts where mois	ture is accumi	ااating/dri	oping					
45/32	Formica bubbling a	nd lifting	around front h	and sink							
45											
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										
32	Need to use cleana			orage shelf to	protect si	des					
	Test strips and dial										
W	Label spray bottles										
47	No commercial clea	aning of	vent hood/disc	ussed/ refer to	fire depa	rtment					
Received	hv•		Print:		1	Title: Person In Charg	e/ Owner				
(signature)				ung Sor	۱ ا	Owner	o owner				
Inspected	l by:		Print:								
(signature)		tez. 1	RS Chr	isty Corte	z. RS	Samples: Y N	# collected				