Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: 3/11/24		Ļ	Time in: 9:38	Time out: 10:27		License/Permit # FS-0000874				2 CPFM	Page <u>1</u> of <u>2</u>							
Purpose of Inspection: 1-Routine 2-Follow Up 3-Comple										ation		5-CO/Construction	5-CO/Construction 6-Other		E			
				Nan			Contact/O Hey yurr		ame	:					Number of Repeat Violat Number of Violations CO			
Rockwall Donuts Hey yum Lee Physical Address: 2006 S Goliad St Rockwall, TX Pest control: Terminix 1/2024												e trap :/ waste oil	Follow-up: Yes	4/96/A	\			
	(Com	plia	nce S		ompliance IN = in o	compliance	NO		ot obse			\ = no	ot ap	plicable COS = corrected on si	ite \mathbf{R} = repeat vio	olation W= Watch	h
										uire I	mme	liate	Cori	recti	ve Action not to exceed 3 days			
O U	mpli I N	O A O Time and Temperature for Food Safety					R	Ţ	J N	N	A O							
T	,	s (F = degrees Fahrenheit) 1. Proper cooling time and temperature					1	/		S	S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
		See 2. Proper Cold Holding temperature(41°F/45°F)										13. Proper use of restriction and exclusion; No discharge from						
	'				See	(1050				L	_				eyes, nose, and mouth			
		'			Proper Hot Holding Proper cooking time		TF)								Preventing Cont 14. Hands cleaned and properly	tamination by Han		
		•			5. Proper_reheating pro		lding (165°F	in 2			/				15. No bare hand contact with i	•		
	'				Hours) See	ld. Control	1 0	1 .							alternate method properly follo Gloves	wed (APPROVED	Y_ N_)	
	/				6. Time as a Public Hea	alth Control; proc	cedures & rec	cords			1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
					Ap	proved Source					'				Pasteurized eggs used when rec N/A		rered	
	~				7. Food and ice obtaine good condition, safe, ar destruction Texas E	nd unadulterated;	parasite	1 in							Che	emicals		
	~				8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved at & Vegetables N/Å		J	
					Protection	n from Contamir	nation				/				18. Toxic substances properly i Stored low	dentified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, di			d							Water	/ Plumbing		
	~				10. Food contact surfact Sanitized at _100_			and		3				+	19. Water from approved source backflow device See	e; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned Disc	_	ously served	or			/			İ	20. Approved Sewage/Wastewa disposal	ater Disposal Syster	m, proper	
					Pri	ority Founda	tion Items	(2 Poi							rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel		nts)	viola	I J N	Req N O	uire N A	Cor C O S	rective Action within 10 days Food Temperature	Control/ Identific	ation	R
U		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cer 2	n of Knowledge/ esent, demonstrat rtified Food Mana	Personnel tion of knowl ager (CFM)	ledge,) J	I J N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature	d; Equipment Adea		R
U		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cer	n of Knowledge/ esent, demonstrat rtified Food Mana	Personnel tion of knowl ager (CFM)	ledge,) J	I J N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date markings	d; Equipment Adec	quate to	R
U		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cer 2	esent, demonstrat rtified Food Mana nauthorized perso	Personnel tion of knowl ager (CFM) ons/ personne	ledge,) J	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d. Good date markings 29. Thermometers provided, ac Thermal test strips	d; Equipment Adec	quate to	R
U		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cer 2 22. Food Handler/ no u 1	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling	Personnel tion of knowl ager (CFM) ons/ personne Food Package	ledge,) J	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date markings 29. Thermometers provided, ac	d; Equipment Adec isposition curate, and calibrate	quate to	R
U		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cet 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUI'e	Personnel tion of knowl ager (CFM) ons/ personne Food Packag	el e) J	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and din Good date markings 29. Thermometers provided, act Thermal test strips Thermo onsite, strip	d; Equipment Adec isposition curate, and calibrate S CURRENT Prerequisite for On it/Inspection Curr	quate to ed; Chemical/ peration	R
U		N O	N A		Demonstration 21. Person in charge preand perform duties/ Ceres 22. Food Handler/ no understand the series of th	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUTE vailable (shellstoo Food labeled	Personnel tion of knowl ager (CFM) ons/ personne Food Packag uate pressure, ck tags; paras	ledge, el , safe) J	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and did Good date markings 29. Thermometers provided, act Thermal test strips Thermo onsite, stript Permit Requirement, 1 30. Food Establishment Permit Posted and current Utensils, Equip	d; Equipment Adec isposition curate, and calibrate os Current Prerequisite for Onit/Inspection Current ont	quate to ed; Chemical/ peration ent/ insp posted	R
U		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cer 2 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 122, good pres 24. Required records and destruction); Packaged	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUFE vailable (shellstoo Food labeled with Approved F ariance, Specialize to obtained for spe	Personnel tion of knowl ager (CFM) ons/ personne Food Packag uate pressure, ck tags; paras Procedures zed Process, a ecialized	ledge, el , safe) J	I N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and digood date markings 29. Thermometers provided, act Thermal test strips Thermo onsite, stripp Permit Requirement, 1 30. Food Establishment Permit Posted and current	d; Equipment Adec isposition curate, and calibrate os Current Prerequisite for Onit/Inspection Current ont	quate to ed; Chemical/ peration ent/ insp posted	R
U		N O	N A		21. Person in charge pr and perform duties/ Cer 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate 122, good pres 24. Required records av destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUFE vailable (shellstoo Food labeled with Approved F ariance, Specialize to obtained for spe	Personnel tion of knowl ager (CFM) ons/ personnel Food Packag uate pressure, ck tags; paras Procedures zed Process, a scialized	ledge, el , safe) J	J N	N	N	C O	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date markings 29. Thermometers provided, ac Thermal test strips Thermo onsite, strip Permit Requirement, 1 30. Food Establishment Perm Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used	d; Equipment Adectisposition curate, and calibrate S CURRENT Prerequisite for Opait/Inspection Current ment, and Vendin ditties: Accessible and temperature of the current of the cur	quate to ed; Chemical/ peration ent/ insp posted g nd properly	R
U		NO	N A		21. Person in charge prand perform duties/ Cer 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate 122, good pres 24. Required records a destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem lng	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUFE vailable (shellstoc Food labeled with Approved F ariance, Specializ e obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate	Personnel tion of knowl ager (CFM) ons/ personnel Food Packag uate pressure, ck tags; paras Procedures zed Process, a ecialized actions w or under co e)/ Allergen I	ledge, el ge , safe site and ooked Label	R			N O	N A	COSS	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Markings and d. Good date markings 29. Thermometers provided, ac Thermal test strips Thermo onsite, stripp Permit Requirement, 130. Food Establishment Perm Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facilities; ins Service sink or cur	d; Equipment Adecisposition curate, and calibrate S CURRENT Prerequisite for Opit/Inspection Current ment, and Vendin dities: Accessible and the surfaces cleanable of the surfaces cleanable of the stalled, maintained, acility provided	quate to ed; Chemical/ peration ent/ insp posted g nd properly c, properly	R
UT		N	V	S	21. Person in charge prand perform duties/ Cer 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate 122, good pres 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem lng) Core Items (1 Poin	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUI'e vailable (shellstoo Food labeled with Approved F ariance, Specializ e obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate att) Violations I	Personnel tion of knowl ager (CFM) ons/ personnel Food Packag uate pressure, ck tags; paras Procedures zed Process, a scialized actions w or under co e)/ Allergen I Require Core	ledge, el ge , safe site and ooked Label	R	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date markings 29. Thermometers provided, ac Thermal test strips Thermo Onsite, stripp Permit Requirement, I 30. Food Establishment Perm Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facilities; ins Service sink or curb cleaning facilities; or Next Inspection, Which	d; Equipment Adectisposition ccurate, and calibrate Perequisite for Ophit/Inspection Current ment, and Vendin ditties: Accessible and the surfaces cleanable of the surfaces c	quate to ed; Chemical/ peration ent/ insp posted g nd properly c, properly	R
UT			✓ ✓	S	21. Person in charge prand perform duties/ Cet 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate 122, good pres 24. Required records a destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem lng) Core Items (1 Poin Prevention	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque vailable (shellstoc Food labeled with Approved F draiance, Specialize e obtained for specialize and summer Advisory er Advisories; rav inder/Buffet Plate at) Violations F of Food Contam	Personnel tion of knowl ager (CFM) ons/ personnel Food Packag uate pressure, ck tags; paras Procedures zed Process, a ecialized actions w or under co e)/ Allergen I Require Cormination	ledge, el ge , safe site and cooked Label	R	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Markings and d Good date markings 29. Thermometers provided, ac Thermal test strips Thermo onsite, stripp Permit Requirement, 130. Food Establishment Perm Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facilities; or Next Inspection, Whiches	d; Equipment Adecisposition curate, and calibrate S CURRENT Prerequisite for Opit/Inspection Current oment, and Vendin ditties: Accessible and the surfaces cleanable in the stalled, maintained, acility provided ever Comes First lentification	quate to ed; Chemical/ peration ent/ insp posted g nd properly c, properly	
U T		N	V	S	21. Person in charge prand perform duties/ Cer 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate 122, good pres. 24. Required records a destruction); Packaged Conformance vib V HACCP plan; Variance processing methods; m. Con 26. Posting of Consume foods (Disclosure/Rem Ing) Core Items (1 Poin Prevention 34. No Evidence of Insanimals	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUTE vailable (shellstoo Food labeled with Approved F ariance, Specialize obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations F of Food Contam ect contamination	Personnel tion of knowl ager (CFM) ons/ personnel Food Packag uate pressure, ck tags; paras Procedures zed Process, a scialized actions w or under co e)/ Allergen I Require Corn ination n, rodent/othe	ledge, el ge , safe site and cooked Label	R	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	Daa	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date markings 29. Thermometers provided, ac Thermal test strips Thermo Onsite, stripp Permit Requirement, I 30. Food Establishment Perm Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facilities; ins Service sink or curb cleaning facilities; or Next Inspection, Which	d; Equipment Adecisposition curate, and calibrate S CURRENT Prerequisite for Opit/Inspection Current oment, and Vendin ditties: Accessible and the surfaces cleanable in the stalled, maintained, acility provided ever Comes First lentification	quate to ed; Chemical/ peration ent/ insp posted g nd properly c, properly	
U T		N	V	S	21. Person in charge prand perform duties/ Cer 2 22. Food Handler/ no under the process of the p	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUFE vailable (shellstoc Food labeled with Approved F ariance, Specializ e obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate at) Violations F of Food Contam ect contaminatior ss/eating, drinking	Personnel tion of knowl ager (CFM) ons/ personne Food Packag uate pressure, ck tags; paras Procedures zed Process, a scialized actions w or under co e)/ Allergen I Require Corn ination n, rodent/othe g or tobacco u	ledge, el ge , safe site and cooked Label	R	on No	J V V V V V V V V V V V V V V V V V V V	N O	N A	Daa	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date markings 29. Thermometers provided, ac Thermal test strips Thermo onsite, stripp Permit Requirement, I 30. Food Establishment Perm Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facily or Next Inspection, Which Food Id 41. Original container labeling (d; Equipment Adecisposition curate, and calibrate PS CURRENT Prerequisite for Opait/Inspection Current Oment, and Vendin dilities: Accessible and the state of th	quate to ed; Chemical/ peration ent/ insp posted g nd properly c, properly	
U T		N	V	S	21. Person in charge prand perform duties/ Cet 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate 122, good pres 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Ing) Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray boods	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque vailable (shellstoc Food labeled with Approved F draiance, Specialize ebtained for specialize antification of Food Contam ect contamination as/eating, drinking perly used and sto ottle	Personnel tion of knowl ager (CFM) ons/ personne Food Packag uate pressure, ck tags; paras Procedures zed Process, a scialized actions w or under co e)/ Allergen I Require Corn ination n, rodent/othe g or tobacco u	ledge, el ge , safe site and cooked Label	R	on No	J N N N N N N N N N N N N N N N N N N N	N O	N A	Daa	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d. Good date markings 29. Thermometers provided, ac Thermal test strips Thermo onsite, stripp Permit Requirement, 130. Food Establishment Perm Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used Equipped 33. Warewashing Facilities; ins Service sink or curb cleaning facilities; ins Service sink or curb cleaning facilities and the service sink or curb cleaning facilities. Food Idea 41. Original container labeling (142. Non-Food Contact surfaces)	d; Equipment Adecisposition curate, and calibrate PS CURRENT Prerequisite for Opit/Inspection Current oment, and Vendin dilities: Accessible and t surfaces cleanable in stalled, maintained, acility provided ever Comes First lentification (Bulk Food) al Facilities clean	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/	
U T		N	V	S	21. Person in charge prand perform duties/ Cer 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate 122, good pres 24. Required records a destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Ing) Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Using spray both 37. Environmental controls 37. Environmental controls	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestife vailable (shellstoce Food labeled with Approved F ariance, Specialize cobtained for speciali	Personnel tion of knowl ager (CFM) ons/ personne Food Packag uate pressure, ck tags; paras Procedures zed Process, a scialized actions w or under co e)/ Allergen I Require Corn ination n, rodent/othe g or tobacco u	ledge, el ge , safe site and cooked Label	R	on No	J N N N N N N N N N N N N N N N N N N N	N O	N A	Daa	Food Temperature 27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d Good date markings 29. Thermometers provided, ac Thermal test strips Thermo onsite, strip Permit Requirement, 1 30. Food Establishment Perm Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facilities; or Next Inspection, Whiches Food Id 41. Original container labeling (Physica 42. Non-Food Contact surfaces 43. Adequate ventilation and light	d; Equipment Adecisposition curate, and calibrate S CURRENT Prerequisite for Ophit/Inspection Current Interpretation Current State of the comment of the current of the	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/	
U T		N	V	S	21. Person in charge prand perform duties/ Cet 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate 122, good pres 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Ing) Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray boods	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestife vailable (shellstoce Food labeled with Approved F ariance, Specialize cobtained for speciali	Personnel tion of knowl ager (CFM) ons/ personne Food Packag uate pressure, ck tags; paras Procedures zed Process, a scialized actions w or under co e)/ Allergen I Require Corn ination n, rodent/othe g or tobacco u	ledge, el ge , safe site and cooked Label	R	on No	J J N J N J N J N J N J N J N J N J N J	N O	N A	Daa	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and digood date markings 29. Thermometers provided, ac Thermal test strips Thermo onsite, stripp Permit Requirement, I 30. Food Establishment Permit Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facilities; ins Service sink or curb cleaning facilities; or Next Inspection, Which Food Id 41. Original container labeling (14). Non-Food Contact surfaces 43. Adequate ventilation and light 44. Garbage and Refuse proper	d; Equipment Adecisposition curate, and calibrate Perequisite for Opat/Inspection Current ment, and Vendin ditties: Accessible and the surfaces cleanable of the surface of	quate to ed; Chemical/ peration ent/ insp posted g nd properly used/ areas used es maintained	
U T		N	V	S	21. Person in charge prand perform duties/ Cet 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate 122, good pres 24. Required records addestruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem Ing) Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray both 137. Environmental continuation of the property of the	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequesure vailable (shellstoc Food labeled with Approved F draiance, Specialize e obtained for specialize and acturer instructurer in	Personnel tion of knowl ager (CFM) ons/ personne Food Packag uate pressure, ck tags; paras Procedures zed Process, a acialized actions w or under co e)/ Allergen I Require Cort nination n, rodent/othe g or tobacco to ored	ledge, el e , safe site and ooked Label er use	R	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	Daa	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and d. Good date markings 29. Thermometers provided, ac Thermal test strips Thermo onsite, stripp Permit Requirement, 130. Food Establishment Perm Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used Equipped 33. Warewashing Facilities; ins Service sink or curb cleaning facilities; ins Service sink or curb cleaning facility or Next Inspection, Which Food Id 41. Original container labeling (Physical 42. Non-Food Contact surfaces 43. Adequate ventilation and light 44. Garbage and Refuse proper 45. Physical facilities installed,	d; Equipment Adecisposition curate, and calibrate PS CURRENT Prerequisite for Opit/Inspection Current oment, and Vendin dilities: Accessible and t surfaces cleanable of stalled, maintained, acility provided ever Comes First lentification (Bulk Food) al Facilities clean ghting; designated and clean dy disposed; facilitie maintained, and clean	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/ areas used es maintained ean	
U T		N	V	S	21. Person in charge prand perform duties/ Cer 2 22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate 122, good pres 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Ing) Core Items (1 Point Prevention) 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Using spray bo 37. Environmental cont 38. Approved thawing Refrigerator	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequesure vailable (shellstoce Food labeled with Approved F ariance, Specialize to obtained for specialize to obtaine	Personnel tion of knowl ager (CFM) ons/ personnel Food Packag uate pressure, ck tags; paras Procedures zed Process, a acialized actions w or under co e)/ Allergen I Require Corn ination n, rodent/othe g or tobacco u ored	ledge, el ge , safe site and ooked Label er use	R	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	Daa	27. Proper cooling method used Maintain Product Temperature 28. Proper Date Marking and digood date markings 29. Thermometers provided, ac Thermal test strips Thermo onsite, stripp Permit Requirement, I 30. Food Establishment Permit Posted and currer Utensils, Equip 31. Adequate handwashing faci supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; ins Service sink or curb cleaning facilities; ins Service sink or curb cleaning facilities; or Next Inspection, Which Food Id 41. Original container labeling (14). Non-Food Contact surfaces 43. Adequate ventilation and light 44. Garbage and Refuse proper	d; Equipment Adecisposition curate, and calibrate DS CURRENT Prerequisite for Opait/Inspection Current Oment, and Vendin culties: Accessible and distalled, maintained, acility provided dever Comes First dentification (Bulk Food) al Facilities clean ghting; designated a dy disposed; facilitie maintained, and cle constructed, supplied	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/ areas used es maintained ean d, and clean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Heeyum Lee	Print: Heeyum Lee	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	,										
	ment Name: wall Donuts	Physical A		ity/State: Rockwal	I. Tx	License/Peri	mit # Page 1	2 of 2			
			TEMPERATURE OBSERVATI		•						
Item/Loc		Temp	Item/Location	Temp	Item/Loca			Temp			
Milk C		38	Chest freezer htt	6	Ren	eated	Kolache	167			
Sod	a/Jiuce Cooler	37	Kolaches cooked 8:30								
Ref	rigerator amb	40	Jalapeño sm	70							
S	lice cheese	40	Jalapeño Igr	69							
2 Do	oor Freezer htt	9	Plain	88							
Read	ch in Freezer htt	6	Cheese	87							
Read	Reach in Fridge amb		Proof cabinet	108							
	Milk/butter	38/38									
Itam			SERVATIONS AND CORRECTIV					-			
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped temp greater than 108										
	Hand sink equipped 110										
40	3comp sink not set up, 122 using chlorine sani in bucket 100ppm										
42	Top oven time to clean inside										
19	Hot water faucet leaking when in off position										
19											
	Good practice to allow mop to drip dry Using gloves, tongs and tissue to touch Rte foods, remember to wash hands before										
	Using gloves, tongs and tissue to touch Rte foods, remember to wash hands before Sanitizer in spray bottle 100ppm										
	Sanitizer in spray bottle 100ppm Using stickers for tphc for kolaches										
	Kolaches cooked at 8:30 this morning must be to 70 by 10:30 or must reheat to 165 or discard										
	If using kolaches for next day, must cool rapidly in freezer not allowed to cool for 2hrs at room temp										
	y, 12.12.2 ap 1 y 2.22.2 and 10.2 and 1										
Received (signature)		/e	See abo	ve		Title: Person	In Charge/ Owner				
Inspected (signature)	d løg:	ς _τ	Print: Richard			Samples: Y	N # collecte	·d			
Form FH-06	6 (Revised 09-2015)		t 1			Zampies. 1	1. " concete				