

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 01/05/2020	Time in: 11:50	Time out: 11:26	License/Permit # Fs 6367	Est. Type Donut	Risk Category Med	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 checked="" type="checkbox"/>							TOTAL/SCORE
Establishment Name: Rockwall donut Rusk			Contact/Owner Name: Kyung H Son		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		12/88/B
Physical Address: Rusk		Pest control : Goeco 12/26/202"	Hood To be done	Grease trap : Wyble 12/22/2020	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		

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 X 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					
3						✓					
	✓					✓					
		✓				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					
	✓						✓				
W						Utensils, Equipment, and Vending					
				✓			✓				
Consumer Advisory						Physical Facilities					
W							✓				
								✓			

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

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: RockwallDonut rusk	Physical Address: Rusk	City/State: Rockwall	License/Permit # FS 6367	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk cooler	40/41				
Back cooler	31/34				
Sausage	33				
Dough (out today)	39				
Eggs	36				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
W	Macaroons with please ask for assistance - ingredients by requests from box / cut out and provided
	Hot water at 130 F
45	Make repairs to counter
	Using gloves to touch donuts etc rte
40	Avoid reuse of Nesquick / juice box box for storage of gloves - these are to come from original box
40	Avoid reuse of cooking paper
	Using tphc for kolaches and meat - discarded
01/27/06	Kolaches on pan inside cooler at 71/72 F made at 8-8:30 am - these were placed onto cooler 30 mins ago
01/27	Unable to determine cool down method to be at 70 within 2 hrs of cooling to use the next day
	Therefore must discard and when using for next day to cool quickly and not leave out at room temp to use tphc and then want to cool down for next day! One or the other.
	Eggs on bottom good organization
45	Clean and protect drains - minor
	Watch where you are storing wiping cloths avoid hanging on pipes
	No sanitizer set up at insp as closing
34	Tiny gap at back door to be addressed with door sweep
	Avoid reuse of card board boxes
	Discussed discarding Kolaches etc at 4 hrs and not placing back into cooler after being out for over 3 hours at room temp
	Not using women's restroom - men's equipped
42/45	Need to clean hood and filters and fryer
	Reminder to cook any shelled egg thoroughly! - confirmed on site
42.	Minor cleaning of shelving etc throughout
45	Also floor and walls under behind etc

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

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